



### ***Finalists for the NACC Care Chef of the Year 2017 confirmed***

The line-up for the grand final of the National Association of Care Catering (NACC) Care Chef of the Year 2017 competition has been announced.

The prestigious culinary competition seeks out the UK's best chef working in the care sector. Following six exciting regional heats, 12 talented chefs, who demonstrated exceptional culinary skills, creativity and knowledge in this specialist field of catering, are preparing to go head-to-head for the coveted title.

They each produced innovative, mouth-watering two-course menus live in front of a panel of expert judges and stood out for their nutritional understanding of the foods being used, as well as culinary flair in flavours, execution and presentation, to secure their places in the final.

The national final takes place on **Wednesday 7 June** at Barking & Dagenham College's Technical Skills Academy.

The 2017 NACC Care Chef of the Year finalists are:

- Callum Chapman, The Close Care Home, Burcot
- Paul Criggall of Turning Point Smithfield Services, Manchester
- Glenn Francis of Abbeyfield Ballachulish
- Craig Handley of Sunrise Senior Living of Cardiff
- Roger Heathcote of Signature at The Miramar, Herne Bay
- Adam Hedges of Sunrise of Mobberley
- David Higgins, Brendoncare Foundation, Winchester
- Simon Lewis, Gracewell of Frome
- Peter McGregor of Perry Manor, Worcester

- Martin McKee of The Hawthorns, Aldridge
- Stuart Middleton of Meallmore Lodge Care Home, Inverness
- Sam Nurse of Coombe Hill Manor, Kingston-upon-Thames

Neel Radia, national chair, NACC, comments: “The NACC Care Chef of the Year competition is a fantastic platform to showcase the incredible skills and knowledge of chefs working in the care sector. From ensuring meals are nutritionally balanced and beneficial, through to catering for individual needs such as special diets, cultural requirements, reduced appetites and eating difficulties caused by conditions such as dementia and dysphagia, there is an awful lot to consider when creating delicious, appealing menus. The competitors in the regional finals demonstrated the highest standards of excellence and understanding of this specialist area of catering. Congratulations to the finalists. From what we’ve seen so far, it’s going to be a closely fought and exciting final. I wish them all the very best of luck.”

Sponsored by the Worshipful Company of Cooks and Premier Foods, the NACC Care Chef of the Year competition spotlights the care catering sector and the talented, qualified chefs operating within it. Entrants are challenged to create a nutritionally-balanced, two-course menu (main and dessert) that is suitable for service users in a care setting. The combined food cost for both courses must be no more than £2.25 per head based on four portions and it is to be produced in just 90 minutes.

The name of the prestigious culinary competition changed from NACC Care Cook of the Year to **NACC Care Chef of the Year** for 2017, in recognition of the culinary excellence and professionalism within the sector and the specialist skills and knowledge demanded of and demonstrated by chefs.

For more information on the NACC Care Chef of the Year 2017 competition visit [www.thenacc.co.uk](http://www.thenacc.co.uk)

**Ends**

**Notes to editors:**

- Full details of the finalists’ menus are available on request

## **Barking & Dagenham College's Technical Skills Academy**

The NACC Care Chef of the Year final will be held at Barking & Dagenham College's Technical Skills Academy. Each year around 500 students, age 16-18, enrol at the Academy for technical and professional training with a clear line of sight to work. The next generation of professional chefs learn in spacious, well-equipped training kitchens, as well as learning on-the-job in the Academy's restaurant. As well as catering and hospitality, students can choose a variety of subjects including construction, plumbing, childcare, digital and IT, media-makeup, ESOL, business, hairdressing and beauty therapy.

## **The NACC**

The National Association of Care Catering (NACC) is a progressive organisation representing professionals providing catering to the care industry. They are recognised by Local Authorities, independent providers, the charitable sector and Government departments as a prime source of information and opinion on all aspects of catering within the care sector and whose primary aim is to improve standards.

The NACC works with a number of partners to:

- Promote and enrich the standard of catering within the care sector, whether that catering be provided by Social Care Departments or other Caring Agencies
- Provide a forum for debate among individuals, companies and organisations of all kinds involved in catering for the care sector
- Facilitate the exchange of information, experience and expertise
- Promote the development of professional standards among those involved in catering for the care sector
- Commission research into matters relating to catering for the care sector
- Publish guidelines, policy papers and authoritative statements on all aspects of catering for the care sector

[www.thenacc.co.uk](http://www.thenacc.co.uk)

**For further information contact: Berenice Pretlove at [press@thenacc.co.uk](mailto:press@thenacc.co.uk) / 07508 146 118.**