

Press Release – July 2010



Craig Dewhurst from Rashwood Elizabeth Finn Homes wins NACC Care Cook of the Year 2010



Six competitors from across the UK gathered in Birmingham this week at the final of the Care Cook of the Year competition as a culmination of the competition, the competitors had been through a regional final to gain the title of Regional Care Cook of the Year.

The contest is organised by the National Association of Care Catering (NACC), and supported by The Worshipful Company of Cooks. The aim of the contest is to raise the profile of this sector of the catering industry, and highlight the varied culinary skills and talents of cooks in the care sector.

The Care Cook of the Year Competition continually challenges people who operate in the care sector to devise new and exciting recipes and to excel in their day-to-day catering environments.

All the participants have had to create a two-course meal suitable for their service users group adhering to nutritional guidance and a budget of £1.30 per head. In the final they had to produce four portions of their meal.

Each year the competition standard gets higher showcasing the high standards achieved in Care Sector Catering – this year's standard was incredibly high with the chefs producing five star restaurant standard food.

The overall winner Craig Matthew Dewhurst from Rashwood – Elizabeth Finn Homes Limited produced a stylish dish of

Poached Fillet of Haddock
Rosti Potatoes
Wilted Spinach
Poached Egg and Marjoram Butter

Dark Chocolate and Espresso Cream with Orange Tuille Biscuit

Derek Johnson NACC Chair commented

“The quality of entries in this years competition was exceptional and reflects the rising standard of food in the Care Sector. All the finalist s showed what can be achieved on a budget and within 90 minutes, producing exceptional food not only suitable for the Care Sector but any catering operation. The future of Care Catering will be safe in the hands of these finalists and their forward thinking employers.

Craig’s winning dish was the ‘icing on the cake’ and met the nutritional requirements of an older person along with being colourful and tasty.”

Notes to editors:

For further information please contact Derek Johnson NACC Chair on 0113 247 8577 or via email at info@thenacc.co.uk