



NACC Care Chef of the Year 2018 finalists confirmed

The 12 finalists for the NACC Care Chef of the Year 2018 culinary competition have been confirmed.

Following a series of regional heats, the National Association of Care Catering is one step closer to crowning the nation's best chef working in the care sector.

Across Scotland, Wales, the North, the Midlands, the South West and the South East, care chefs have been showcasing their exceptional talent, skills and knowledge in this specialist field of catering to secure a coveted place in the national final.

The final 12 stood out to the judges for their innovative, tasty two-course menus, suitable for a care environment, that demonstrated clear nutritional understanding of the ingredients used, as well as aptitude and flair in their flavour combinations, technical execution and presentation. They are now preparing to go head to head at the national final where they will compete for the NACC Care Chef of the Year 2018 title.

The national final takes place on Wednesday 6 June 2018 at Barking & Dagenham College's Technical Skills Academy.

The 2018 NACC Care Chef of the Year finalists are:

- David Oswin, Signature at Loxley Park, Sheffield
- Anthony Newton, Primrose Bank, Poulton-le-Fylde
- John Grover, Auchtercrag House Care Home, Ellon, Aberdeenshire
- Brian Gollan, Ivybank House Care Home, Polmont, Falkirk
- Steven Harding, Dormy House Care Home, Sunningdale
- Sam Nurse, Coombe Hill Manor, Kingston-upon-Thames
- Simon Lewis, Gracewell of Frome, Somerset
- Nicola Burroughs, St Monica Trust Retirement Village, Keynsham Bristol

- Cheryl Crook, Heol Don Nursing & Residential Centre, Cardiff
- Stuart Pelham, Sunrise of Cardiff
- Martin McKee, The Hawthorns, Aldridge
- Christopher Williams, Fernhill House Care Home, Worcester

Neel Radia, national chair of the NACC, said: “Congratulations to the 2018 finalists! The incredible talents of chefs in the care sector continually impress me and all the competitors in this year’s NACC Care Chef of the Year competition are no exception. The standards at the regional heats were exceptionally high and I applaud everyone that took part for being such fantastic ambassadors for care catering. I can’t wait for the final – it’s going to be an exciting and closely fought event.

“The NACC works hard to raise the profile of care catering and promote the specialist skills and knowledge that chefs in the sector demonstrate daily. Catering for those in a care environment is challenging. From ensuring meals are nutritionally balanced and beneficial, through to meeting individual needs such as special diets, cultural requirements, reduced appetites and eating difficulties caused by conditions such as dementia and dysphagia, there’s a lot to learn and consider. The Care Chef of the Year competition is a great platform to deliver this message and a fantastic source of inspiration for us all. It’s great to see finalists from previous years returning with their eyes on the main prize – this shows the esteem in which this competition is held. I wish all the finalists the very best of luck.”

Sponsored by the Worshipful Company of Cooks and Premier Foods, the NACC Care Chef of the Year competition is designed to continually challenge care chefs and celebrate their excellent talent, skills and professionalism. It also raises the profile of care catering as a rewarding, dynamic career choice.

The competition requires entrants 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 three portions and it is to be produced in just 90 minutes.

For more information on the NACC Care Chef of the Year 2018 competition visit www.thenacc.co.uk

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