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## THE 'HEAT' IS ON!

Heat is a highlight in the National Craft Guild of Chefs events calendar. The inter-college culinary competition it is back for its 4<sup>th</sup> year in March 2020 and over the next few weeks colleges from across the UK will be competing for a place in the final in Jersey in the Channel Islands.

The week-long event is supported by Samphire. Heat will see some of the UK's top chefs, mentor and lead teams to cook a 4-course meal for diners. Both the kitchen team and front of house will be judged by Henri Brosi (Executive Chef, The Dorchester 1999-2019), Stephen Scuffell (Craft Guild of Chef Vice President, and Chef Ambassador, Gourmet Classic), Andrew Bennett MBE (Chair of the Craft Guild of Chefs) and Paul Gayler MBE (Chef Consultant).

Reaching the final of this competition is a very special prize in its own right. Teams only have to cover their travel expenses. They have an incredible week exploring Jersey where they are hosted at St Brelade's Bay Hotel, taken on tours to see local produce at source and this year they will enjoy a packed 'skills day' too.

In 2019 ten teams applied to reach the final in Jersey. The finalists were Farnborough Technology College led by Wimbledon Exec chef Rob Kennedy, Middlesbrough College led by Michelin star chef Frances Atkins and Chef Paul McKnight from the Culloden Estate & Spa in Belfast led by South Eastern Regional College from Northern Ireland. They were selected to compete against the home team from Highlands College Jersey with Michelin Star Chef Lee Smith at the helm. Farnborough College were announced as the winners, with Jersey, the reigning champions for the past two years coming in a close second.

Chef Rob Kennedy said: "It was an honour to be recognised in this way and I am so proud of the team. This competition is all about the students and they have worked tirelessly, practicing and preparing for Heat 2019. The Farnborough students were determined to win, and they did it! All of the colleges taking part delivered outstanding services and exceptional food. We loved visiting Jersey and it was a privilege to lead the team."

**Eileen Buicke-Kelly, Director – Culinary Arts, Hospitality Studies and Catering Operations at Highlands College said:**

“We are delighted that we have had so much interest in this year’s competition, and we wish all the teams luck as they compete for a place in the final over the next few weeks. We look forward to announcing the finalists in early January. The students competing will all work alongside local well-known chefs, cooking and serving some classical dishes with a modern twist. The team here at Highlands College is looking forward to showcasing what Jersey has to offer with their up and coming chefs and hospitality students.”

**Dave Chalk, Jersey Craft Guild of Chefs added:** “This is the fourth Heat event we have held and the Craft Guild of Chefs is ready to repeat the show with Heat 2020. At the Craft Guild we believe strongly in the development of the next generation of caterers, which is why we have devised Heat in partnership with Highlands College, PACE and Freedom Media. Jersey is one of the most foodie destinations in Britain, and we are not short of locally produced, reared and caught produce all year round - a selection of which you will taste throughout this competition.”

**Chula Whelan, CEO, Samphire – Jersey said:**

“At Samphire we feel really strongly about helping to support and develop our home-grown local talent. In fact we have a couple of chefs in our restaurant kitchen who have been trained at Highlands College. I think there is no better training ground than being exposed to outside influences, other budding talent as well as having the opportunity to work alongside esteemed professional chefs and mentors. We are looking forward to Heat 2020 and I wish all of the teams the very best of luck.”

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