



## THE ROUX SCHOLARSHIP

### PRESS RELEASE - Roux Scholarship 2012

#### **18 Regional Finalists Announced**

The judges have announced the list of Regional Finalists for this year's Roux Scholarship competition, following the paper judging stage of the competition held on Wednesday 15<sup>th</sup> February.

#### **Two Regional Heats will be held – Thursday 8<sup>th</sup> March 2012**

The heats take place at University College Birmingham & University of West London, Ealing.

#### **Competing in Birmingham:**

**Robert Hutchins**, *Rudding Park Hotel Harrogate*  
**Oliver Farrar**, *The Arch, London*  
**Jing Wang**, *The Plough, Coton, Cambridge*  
**Edward Attwell**, *Love's Restaurant, Birmingham*  
**Christopher Rawlinson**, *The Red Cat Restaurant, Chorley*  
**Vladimir Hromek**, *University Centre - Riverside Restaurant, Cambridge*

**Judges** will be Alain Roux, Brian Turner CBE

#### **Competing in London:**

**Adam Smith**, *The Ritz, London*  
**Pramod Ghadge**, *Catlin Underwriting Agencies Ltd, Harbour & Jones, London*  
**Matthew Whitfield**, *The Montagu Arms Hotel, Beaulieu, Hampshire*  
**Ilias Kariotoglou**, *Stoke Park, The Dining Room Restaurant.*  
**Arbinder Dugal**, *Le Pont De La Tour, London*  
**Quinton Bennett**, *The Arch, London*  
**Jonathan Boyd**, *Coco Restaurant, Belfast*  
**Kyle Jenkins**, *The Square, London*  
**Mark Charker**, *Ockenden Manor Hotel, Cuckfield, W Sussex*  
**Adam Thomason**, *Wykeham Arms, Winchester*  
**Andrew Smith**, *Thackery's Restaurant, Tunbridge Wells*  
**Nuno Goncalves**, *Galvin At Windows, London*

**Judges** will be Michel Roux Jnr, Andrew Fairlie, David Nicholls & James Martin.

#### **Facts about the Finalists**

***In a bumper year for entries the majority of competitors are new to the competition however many have passed through the kitchens of previous Roux Scholars, a fact which demonstrates the true spirit of the Roux legacy where everyone involved is dedicated to inspiring the next generation of young talent.***

- Quinton Bennett & Pramod Ghadge, were in last years final.
- 13 contestants are entering the competition for the first time, 9 have no previous connections with the Scholarship.
- Jing Wang is the only female contestant through to the Regional Final stage of the competition.
- One establishment, The Arch, has got 2 contestants who have made it through: Head Chef, Quinton Bennett & Sous Chef, Oliver Farrar, both worked previously for Andrew Jones, Roux Scholar 2004 at The Westbury.

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- Matthew Whitfield works at The Montagu Arms for Head Chef Matthew Tomkinson, Roux Scholar in 2005 & was a Regional Finalist last year.
- Nuno Goncalves, works at Galvin at Windows for Head Chef Andre Garrett, Roux Scholar 2002.
- Kyle Jenkins, from The Square worked previously at The Ritz under Frederick Forster, Roux Scholar 2000 & at The Westbury under Andrew Jones.
- Edward Attwell, works for Steve Love, Roux Scholar 1997.
- Christopher Rawlinson owns his own restaurant, The Red Cat in Chorley and is entering for the first time.

### **The Challenge**

This years challenge was to come up with a recipe to serve four people using 2 spring chicken of 400 grams each and 300 grams veal heart sweetbreads, accompanied by a sauce and two garnishes, one of which must be cauliflower and the other using a green vegetable of choice.

Contestants will have 2½ hrs to cook their dish as originally submitted along with a dessert from a list of mystery ingredients given to them on the day. The judges will be looking for those recipes and methods, which demonstrate the best balance of creativity, taste, style and practicality in the finished dish.

### **Final – Monday 2<sup>nd</sup> April 2012**

Six winners across the two heats will go through to the Final, which takes place at Westminster Kingsway College, London. The 2012 Roux Scholarship winner will be announced at the Awards Ceremony at The Mandarin Oriental, Hyde Park London the same evening.

### **Quotes from the Judges**

#### **Michel Roux Jnr**

'We had the highest number of entries ever this year and it was great to see so many new faces from a wide range of different backgrounds, the 18 competitors we have selected are all strong contenders who have come up with some interesting recipes.'

#### **James Martin**

'This year more than ever there was a real mixed bag of entries but all 18 we have chosen deserved to go through to the next stage, there's all to play for in the Regional Heats.'

#### **Brian Turner, CBE**

'I'm encouraged by the high number of entries we got from up and down the country. Most of them went with complex recipes this year and I'm a bit disappointed that very few opted for the simplicity of roasting the chickens. The recipes we've chosen though show a range of cooking styles and ingredients and are all ones I'm looking forward to tasting.'

#### **Michel Roux Snr, OBE**

'I'm looking forward to being inspired by what I see on the plate and excited by some amazing flavours!'

### **Other News**

The Good Food channel has commissioned a one-off special documentary from Cactus Television, documenting the Roux scholarship. The hour-long programme, which follows the channel's 10-part series The Roux Legacy, is due to air on the channel later in 2012. The programme

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documents every stage of the 2012 scholarship competition process. From the paper judging at the three Michelin starred Waterside Inn, the regional heats, through to the national final and the ceremony to announce the eventual winner.

**UKTV's Commissioner Tracy Forsyth** says: 'When Amanda Ross approached us about making The Roux Scholarship, we didn't have any hesitations about commissioning this incredible documentary. It will give Good Food's viewers a unique insight into the future stars of British cuisine.'

**Amanda Ross, executive producer, for Cactus Television** says: 'The Roux family is incredibly passionate about being able to pass on their legacy to the next generation of chefs. With previous winners including Sat Bains and Andrew Fairlie and a host of other Michelin starred chefs, it is testament to the power of the Roux scholarship.'

### **Our Supporters**

The Roux Scholarship is kindly supported by a number of companies including: Bridor, Caterer & Hotelkeeper, Chef Magazine, Direct Seafoods, Fairfax Meadow, Global Knives, Gosset Champagne, L'Unico Caffè Musetti, Mandarin Oriental Hyde Park, Restaurant Associates and Savoy Educational Trust.

***Now in its 29<sup>th</sup> year, the scholarship offers the winner a career changing opportunity: a three month stage at a 3 Michelin starred restaurant anywhere in the world. But that's just the beginning. The winner is then part of an elite club and on a fast track to the top of the profession. The Roux Scholarship is the premier competition for young chefs in the UK and ranks among the most prestigious in the world.***

**ENDS.**