



THE ROUX SCHOLARSHIP

PRESS RELEASE - Roux Scholarship July 2011

Birchall to go to El Celler de Can Roca.

The Roux family have announced that Roux Scholar 2011, Mark Birchall, will spend his stage in Spain at family-run restaurant **El Celler de Can Roca**. The restaurant, which has just been placed at number two in this year's S.Pellegrino World's 50 Best Restaurants list, is run by brothers Joan, Josep and Jordi – head chef, head sommelier/maitre d' and head pastry chef. Birchall said: "I chose it because they use unusual techniques but they still respect regional traditions and produce. It's run by three brothers who will be there the whole time which will be exciting and offer a great opportunity for me to learn and develop my skills".

Mark Birchall, Head Chef at Simon Rogan's Michelin-starred L'Enclume restaurant in Cumbria is the 28th winner of the coveted Roux Scholarship. In his fourth and final year of entry he impressed the judges with his version of the classic Veal Orloff, a boned and stuffed rack of veal.

Birchall who is undertaking an intensive course in Spanish, prior to his visit in September, commented that he is looking forward to visiting a region that has grown in gastronomic credibility over the past decade. "There are loads of good places in the surrounding area to visit too – it's close to Barcelona and Can Fabes which I'm keen to eat at and there's plenty to do in the region".

Michel Roux: "I admire Mark, his choice was instant and yet is the result of much thought, this is one of the top restaurants in Europe and will help him take his culinary skills to new heights. This young man has shown us real tenacity; for several years he has stayed focused on his dream to win the Roux Scholarship and the chance to experience working at a three Michelin starred restaurant. I am greatly looking forward to visiting him there during his stage, I'm sure he will do well and no doubt the visit will be a real eye-opener for me too".

Exclusive film of the Roux Scholarship 2011 on the website.

The film follows the finalists' journeys culminating in the cook off and the announcement of the winner. A highlight is a glimpse of the final dish Veal Orloff, as cooked by cousins Michel Roux Jr and Alain Roux. Produced by Cactus TV it forms the backbone to 'The Roux Legacy', a ten part series by UKTV for the Good Food Channel, set to air early next year.

Visit www.rouxscholarship.co.uk to see the film and all the updates from the final, including a film showing Michel Roux's recent visit to New York to see last year's Scholar Kenneth Culhane training with the legendary Jean Georges.

Supplementary Information

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

Now in its 28th 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.

For more information: Carol Conway - 07590 414111 carol@carolconway.co.uk
www.rouxscholarship.co.uk