



PRESS RELEASE

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Roux Scholarship 2019: Australian chef Peter Gilmore named Honorary President of Judges

The Roux Family is delighted to announce that acclaimed Australian chef Peter Gilmore will lead the panel of judges for the Roux Scholarship final 2019 as Honorary President of Judges. For 35 years, the Roux Scholarship has widened the horizons of British chefs, promoting them, their skills and talents around the world and this year the Roux family's international influence will bring together the talent of Australia's leading chef with the six eventual finalists of the 2019 competition.

Chef Gilmore is currently Executive Chef of The Quay restaurant in Sydney, included in the World's 50 Best Restaurants five times, as well as Bennelong at The Sydney Opera House. With more than 30 years' experience, both in Sydney and around the world, Chef Gilmore's inspirational approach to cooking has won him many accolades. He was one of the first chefs in Australia to embrace heirloom varieties of vegetables and continues to work in partnership with artisan producers who cultivate produce exclusively for his restaurants.

Chef Gilmore said: "The Roux brothers were already legends in the industry when I started my apprenticeship in the mid-80s. It's such an honour to be asked to be Honorary President of Judges for this year's Roux Scholarship. It cannot be underestimated the influence the Roux Family have had on the culinary world. The Roux Scholarship is such an important initiative for promoting and uncovering young talent within the hospitality industry. For a young chef to be able to call themselves a Roux Scholar means a great deal, not just in the UK but internationally."

Michel Roux O.B.E. said: "We are fortunate to welcome Peter Gilmore as the 2019 Honorary President of the Judges. Not only is he one of the most exciting and celebrated chefs in Australia, he is as passionate as we are about promoting and encouraging young chefs. He is a long-standing judge in Australia's Appetite for Excellence awards, Australia's leading program to challenge and develop young chefs, founded by Luke Mangan. This is a great opportunity to share Peter's passion, inspire each other and learn about the vibrant Australian food culture and cuisine."

Michel Roux Jr said: "Peter Gilmore has consistently been the leader in Australian cuisine having won every industry award possible. He is a true icon, a champion of small and artisan producers and I consider him a chef's chef. We can't wait to welcome and introduce him to the scholars."

Alain Roux said: "As a world-leading chef and champion of Australian produce-to-plate cooking, I can't wait to welcome Peter Gilmore as Honorary President of the Judges. This is an outstanding opportunity to learn more about today's Australian culinary scene. It's such a fascinating blend of cultures, both Asian and Western featuring classic, fusion and modern styles of cooking, there are no limits. And of course, they are spoiled by the rich diversity and quality of its wines and produce, not least the incredible fish and shellfish. Like me, Peter is a gardener as well as a chef so shares a special love of ingredients and flavours."

The Roux Scholarship's next educational trip will take place in 2020 in Australia to explore its food culture and cuisine. Although the Michelin Guide does not yet cover Australia, the Roux Family has close connections there, both personally and professionally. The Roux Scholarship educational trips have already explored some of the world's best gastronomic destinations, including Dubai and the USA.

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THE ROUX SCHOLARSHIP

The judges for the 2019 competition are as follows: Alain Roux, Michel Roux Jr, Brian Turner, Andrew Fairlie (Head Scholar, 1984), Sat Bains (Scholar 1999), André Garrett (Scholar 2002), Simon Hulstone (Scholar 2003), James Martin, Clare Smyth, Rachel Humphrey and Angela Hartnett.

The dates for the 2019 competition are as follows:

31st January 2019: Deadline for applications.

14th March 2019: Regional finalists compete, each cooking their written recipe plus a mystery basket dessert recipe challenge. Regional finals take place at University College Birmingham and University of West London. Six national finalists shortlisted.

1st April 2019: National Final at Westminster Kingsway College, London.

Final Awards ceremony at the Mandarin Oriental Hyde Park, Knightsbridge.

Prizes

The winner receives £6,000, to support their career development and an invitation to cook and train under the supervision of a leading chef at a prestigious three-star Michelin restaurant anywhere in the world for up to three months. This is in addition to a host of fabulous prizes from our sponsors.

About the Roux Scholarship:

In 1984, Michel Roux founded the Roux Scholarship with his brother Albert to enable a new generation of chefs from Britain to train in the greatest restaurants in the world. Not only has it become the industry's most acclaimed chef competition in the UK with many scholars having gone on to win Michelin stars themselves, it ranks among the most prestigious competitions for chefs in the world. Since it was established more than three decades ago, it has helped British chefs gain the international recognition they deserve. With many young chefs entering the competition each year, it is true to say thousands have been inspired, and lives changed, by the experience of competing.

Our sponsors

The Roux Scholarship is supported by a number of companies including sponsors: Aubrey Allen Ltd, Bridor UK & Ireland, Seafood Holdings Ltd, I Grunweg Ltd "Global Knives", Hildon Ltd, Restaurants Associates & Levy Leisure Group, Champagne Laurent-Perrier (UK) Ltd, L'Unico Caffè Musetti, Mash Purveyors Ltd, Oritain UK, Qatar Airways, TRUEfoods Ltd, and Udale Speciality Foods Ltd.

Photos of Chef Gilmore are available via this link (credit pictures to Nikki To):

https://www.dropbox.com/sh/ioev9wdibqmej5z/AAAYvDfAS_P-Ku-ZnstbUmkva?dl=0

Go to www.rouxscholarship.co.uk for more information about the Roux Scholarship competition and details of the long list of prizes, courtesy of our sponsors and preferred partners.

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