

Chartwells chefs hold Hounslow cook off



Wednesday 27 July 2016

Our Chartwells colleagues in Hounslow have held an internal competition to find their best talent.

The competition organised by Regional Manager, Tim Cay and Training and Development Chef, Leanne Turk saw chefs from Chartwells schools in the area contribute great dishes over four categories:

- Homemade Bread
- Nutritionally Balanced Main Course
- Nutritionally Balanced Vegetarian Main Course
- 50% fruit dessert

The contest was held at our Creative Kitchen in Hounslow, which opened earlier this year as part of our Feeding Futures joint venture with the local council. The Creative Kitchen is a fantastic new learning facility where young people and the wider community can discover the secrets of good cooking, great food whilst learning the importance of healthy eating. All dishes in the competition had to be compliant with the standards of a primary school meal, use Chartwells approved ingredients, and include a list of allergens.

Leanne and Tim were joined on the judging panel by Tim Wright, Food Offer and Development Manager for Central Production Kitchens and Jonathan David, Head of Operations. After a tight fought contest, the winners were:

- Homemade Bread – Ermina Veshalli from Lionel Road Primary School made a variety of 12 different rolls, baguettes and Loaves

- Nutritionally Balanced Main Course – Fatima Hoor from Heston Primary School produced a lamb biryani with basmati rice and raita
- Nutritionally Balanced Vegetarian Main Course went to the whole team at Alexandra Primary School who cooked a Paneer curry with homemade chapatti
- 50% Fruit Dessert – Pushpa Chohan from The Rosary Catholic Primary School created a Summer Fruit Tart,

The winners took home £200 in supercheques and their dishes will feature on upcoming menus and in special theme days . Runners up received £50 in supercheques.

Well done Chartwells!