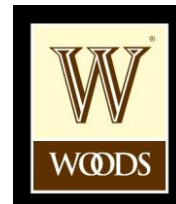


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WHITING & HAMMOND[®]

Kent's leading young chef competition moves to state of the art venue for live final

Kent Young Chef Award 2011, the county's longest running and highly respected cookery competition for senior school students in year groups 7-11, is being launched to secondary schools across Kent for the third year running on **Monday 12 September**.

Kent Young Chef Award 2011 has a brand new state of the art venue for the hotly contested live final on **Friday 25 November**, the county's centrally located K College, in Tonbridge. K College has undergone a major rebuild and now boasts The View Restaurant, with breathtaking views across the county, and the brand new professional kitchen facilities, to provide the stunning setting for the final live cook off. The Produced in Kent inspired competition has a brand new sponsor too, Whiting & Hammond (an independent pub group in the South East of England), to add to the competition's long standing supporters Hadlow College, kff (Kent Frozen Foods) and Woods Restaurant, Produce Store & Bars.

Kent Young Chef Award is the brainchild of local food and drink champions – Produced in Kent – and is aimed at encouraging secondary school children back into the kitchen to create an original main course recipe, using seasonal and local ingredients. The deadline for submitting a main course recipe is **Friday 28 October** with the eight best finalists set to travel to K College for the live final with Kent's celebrity chef, Richard Phillips, of ITV's Lorraine Kelly and BBC Ready Steady Cook fame and owner of three fine dining restaurants in Kent and one pub. As well as the two winners of the Junior and Senior title winning the prestigious Kent Young Chef Award 2011 title and a striking trophy, all eight finalists will receive a host of prizes including a fantastic mini chef experience and lunch at one of Richard Phillips' restaurants.



HOSTING VENUE • The View Restaurant • K COLLEGE

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Julie Monkman, manager at Produced in Kent, said: "With Kent Young Chef Award entering its third year we have a huge ground swell of support from our sponsoring companies and secondary school food technology departments who have applauded what Produced in Kent is doing. Kent Young Chef Award has not only raised young people's awareness of the fantastic array of produce grown here in the Garden of England – it has seen hundreds of children creating original recipes and creatively cooking again. For those who have made it to the live final it has proved a life changing experience, with several of our finalists now pursuing a career as a chef."

HOW TO ENTER

Go to www.producedinkent.co.uk to find the official entry form and full rules of entry. Students should be in year groups 7-11 and go to school in Kent. Write a main course recipe to serve two people using:

- a) SEASONAL ingredients (readily available Sept–Nov)
- b) LOCAL ingredients (all MAIN ingredients should be grown/produced in Kent)
- c) Your MAIN course dish can be vegetarian, meat or fish
- d) Make it ORIGINAL - you can adapt an existing recipe but DO NOT directly copy it

Email your official entry to youngchef@wac.uk.com before the deadline of FRIDAY 28 OCTOBER

-ends-

For more information or images on:



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