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Bumper prizes in the oven for 'Kent Young Chef Award' 2010 winners

The search for the county's best young chefs is now on and Kent's budding young cooks have got till **Friday 29 October** to get their recipe entries into the competition, via the competition hotline on www.producedinkent.co.uk

Following the launch of the competition last month, Produced in Kent (the brains behind the awards) has just announced full details about the fantastic prizes on offer for the eight finalists who make it to the live cook off and the two ultimate winners of a 'Kent Young Chef Award' 2010.

The two winners of the 'Kent Young Chef Award' 2010 competition (which is sponsored by **Hadlow College, kff** and **Woods Restaurant, Produce Store & Bars**) will enjoy a fabulous opportunity to create their very own three course dinner at the elegant Woods Restaurant on the historic Pantiles, in Tunbridge Wells. The winners' menu will be cooked and served by the Woods team of chefs at a glittering 'Kent Young Chef Award' Charity Dinner on **Thursday 20 January 2011**.

Working with talented head chef Claire Wood at Woods Restaurant, the two young chef winners will help to create the fine dining experience and on the charity dinner night itself, the winning pair will be treated as 'Guests of Honour' surrounded by 80+ diners. They will also be presented with a fabulous hamper each, packed with local produce from Woods Produce Store.

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'Ready Steady Cook'

In addition to the Woods experience, all eight 2010 finalists will be invited to spend the day in one of Richard Phillips multi-award winning restaurants. Celebrity chef Richard Phillips, who regularly features on BBC TV's 'Ready Steady Cook' will open his kitchens at Chapel Down in Tenterden, The Hengist in Aylesford or Thackeray's in Tunbridge Wells to the finalists. Under the instruction of his experienced team of chefs, each young finalist will have a unique taster day in a professional kitchen before sitting down to a delicious lunch.

Last year's finalists found it an unforgettable experience, as Georgina Bishop, junior finalist in 2009, explained: "What a fantastic experience! I felt like a true professional wearing the uniform. I learnt how to make pasta and desserts, plated up some meals and was then treated to a wonderful lunch. It was such a great day."

HOW TO ENTER

So if you want to be in with a chance of winning a prestigious 'Kent Young Chef Award' 2010 and bagging some amazing prizes make sure you enter your main course recipe before the deadline **FRIDAY 29 OCTOBER** – check out www.producedinkent.co.uk for full details.

The authors of the eight most original and interesting recipes that use SEASONAL & LOCAL ingredients will be selected and invited to take part in the Live Cook Off at Thanet College on **FRIDAY 26 NOVEMBER** in front of a live audience and the panel of judges, including Claire Wood head chef at Woods Restaurant and celebrity chef Richard Phillips of Chapel Down, The Hengist and Thackeray's.

The 'Kent Young Chef Award' Charity Dinner is open to members of the general public and will include a three course meal, with sparkling wine for just £25 a head. Woods will also generously donate £5 from every ticket sold to Kent Air Ambulance. To secure a seat on 20 January 2011 at the 'Kent Young Chef Award' Charity Dinner, in aid of Kent Air Ambulance visit www.woodsrestaurant.co.uk, or call **01892 614411**

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PRIZES GALORE:

The full bumper pack of prizes for 'Kent Young Chef Award' 2010 will include:

2 Winners

- Prestigious 'Kent Young Chef Award' trophies
- 'Design-A-3-Course-Menu' at Woods Restaurant & take part in the 'Kent Young Chef Award' Charity Dinner on Thursday 20 January 2011 at Woods – www.woodsrestaurant.co.uk
- Beautiful hamper packed with local Kentish produce, kindly donated by Woods Produce Store at the 'Kent Young Chef Award' Charity Dinner

8 Finalists

- Branded 'Kent Young Chef Award' aprons
- Framed certificates
- 'Kent Young Chef Award' Day at one of Richard Phillips' restaurants at Chapel Down, the Hengist or Thackeray's
- Finalist recipes to appear on the Produced in Kent website
- Enjoy being a celebrity in the local media – courtesy of KM newspapers, kentonline & kmfm radio

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For more information or images on:



Sarah Orton/Jane Hagell
Account Directors
WAC PR & Marketing
T: 0845 370 7037
E: sarah@wac.uk.com
W: www.wac.uk.com
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Julie Monkman
Manager
Produced in Kent
T: 01732 853170
E: julie.monkman@producedinkent.co.uk
W: www.producedinkent.co.uk