

Triumph in Hospitality and Catering

Macclesfield College Hospitality & Catering students storm the Welsh National Cookery Championships and have been celebrating with medals galore!

The competition, which was held at Coleg Llandrillo in Colwyn Bay, during half term and is part of the Welsh Culinary Championships, a yearly competition for up and coming industry and college talent.

Macclesfield College students competed alongside numerous other colleges from across the country and looked, as well as acted, like professionals.

The following students took their just rewards for all the hard work and dedication leading up to the competition with the following medals

<u>Students Name</u>	<u>Class of Event</u>	<u>Award</u>
Whitney Jennings	Mashed Potato Piping	Gold
Peter Hilton	Mashed Potato Piping	Bronze
Jack Newman	Mashed Potato Piping	Silver
Jordan Foster	Mashed Potato Piping	Bronze
Daniel Lewis	Chicken cut for Sauté	Bronze
George Leighton	Chicken Chasseur	Bronze
Tom Hurley	Live Gateau	Certificate Merit
Whitney Jennings	Live Gateau	Bronze
Kali Butterworth	Live Gateau	Bronze
Dominic Zammit	Vegetarian Dish	Certificate Merit
Peter Hilton	Knife Skills Fruit	Certificate Merit
George Leighton	Knife Skills Fruit	Bronze
Oliver Cawley	Knife Skills Fruit	Certificate Merit
Joshua Singleton	Knife Skills Fruit	Certificate Merit
Ellie Fairbanks	Knife Skills Fruit	Certificate Merit
Kail Butterworth	Knife Skills Fruit	Silver
Jordan Foster	Knife Skills Fruit	Certificate Merit
Whitney Jennings	Bistro Sandwich	Silver
Kali Butterworth	Knife Skills Vegetables	Silver
Ellie Fairbanks	Knife Skills Vegetables	Bronze
George Leighton	Knife Skills Vegetables	Certificate Merit
Peter Hilton	Knife Skills Vegetables	Certificate Merit
Jack Newman	Knife Skills Vegetables	Certificate Merit
Lucia Balazikova	Live Modeling	Silver
Jack Newman	Flambé Main Course	Bronze
Joshua Singleton	Flambé Main Course	Bronze
Stephanie Shaw	Battle of the Dragons	Certificate Merit
Kathleen Gregory	Battle of the Dragons	Certificate Merit

In past years this event has grown for the students within the Hospitality and Catering department. In 2010 we had 11 students take part, in 2011 we had 21 student entries and this year we took 30 students, who came away with

12 x Certificates of Merits

10 x Bronze Medals

5 x Silver Medals

1 x Gold Medal

Here are just some of those winning students



Daniel Lewis Bronze medal for Chicken cut for Sauté



Kali Butterworth Bronze for Open Live Gateau



Lucia Balazikova Silver for the Live Modelling



Jordan Foster Bronze Medal for Mashed Potato Piping

Peter Hilton Bronze Medal Mashed Potato Piping





Above George Leighton won Bronze Medal for the Chicken Chasseur Class and a Second Bronze for Knife skills Fruit. On the right Whitney Jennings took Silver for the Bistro Sandwich and later went onto win **GOLD** in the Mashed Potato Class and Bronze in the Live Gateau as below



Joshua Singleton who alongside Jack Newman both went onto win Bronze medals in the Flambé Main Course



Above Kali Butterworth got a well-deserved Silver for her Knife Skills fruit cuts



Below Tom Hurley won a Certificate of Merit for the Live Gateau Class



Right Jack Newman won Silver for his mashed potato piping



And finally Stephanie Shaw and Kathleen Gregory won a creditable Certificate of Merit for their efforts and participation in the battle of the dragons Class.