

## Belfast Metropolitan students set their sights on Jamie Oliver's title

Students at Belfast Metropolitan College have chopped, whisked and baked their way through the finals of the national Nestlé Toque d'Or competition held at the BBC Good Food Show in Birmingham. It is the first time in the competition's 21 year history that a College from Northern Ireland has reached the finals. They were one of five colleges who reached the final stage, each taking one lunchtime shift at the show to cook a three course meal for one hundred people.



Glen McMahon, Business Development Manager with a student from Belfast Metropolitan College

The Belfast Met team were whittled down from over 60 schools and colleges across the UK who entered the competition, which aims to reward the commitment and achievements of young catering students who are developing their skills. Five of the six students taking part in the competition are studying for NVQs in Professional Cookery at Levels 2 and 3 with EDI [www.ediplc.com](http://www.ediplc.com), a leading awarding body and assessment specialist.

The Belfast Met students hope to land places on the Toque d'Or study trip that in the past has visited the restaurants of the world's most celebrated chefs. Celebrity chefs Jamie Oliver and James Martin are amongst the previous winners of the Toque d'Or title having participated in the competition when they were at their respective catering colleges. The theme of the Belfast Met restaurant was 'Fat of the Land' and as the name suggests it had a strong emphasis on fresh, local produce prepared with passion, professionalism and flair. The 'Fat of the Land' students gave diners fine dining at its best, using ingredients that were thoughtfully sourced and delicately prepared.

Thomas Turley, Lecturer at Belfast Metropolitan College and Team Leader for the competition, commented: "The students have worked really hard to get to this stage, developing business plans and menus, perfecting their dishes and making sure they were fully prepared for the competition. I am so proud of them and it was great to watch them at work during the final. This has undoubtedly been a fantastic experience for them, supporting their course in Professional Cookery and cementing their love for working in a busy kitchen."

Glen McMahon, Business Development Manager for EDI in Ireland, was there to support the college on the day. He commented: "I was very impressed with how calm the students were on the day, they knew exactly what they were doing and you could see that they enjoyed every minute of it despite the pressure. It is obvious that these students will go far after they have completed their Professional Cookery courses and have a very bright future ahead of them."

David Field, Managing Director Nestlé Professional UK, commented: "Every year the students manage to up the ante and yet again, I am inspired by the standard of entries. Students have worked doubly hard to make their ideas work against the tough economic backdrop using creativity and acumen. I'm confident that many of the faces we've seen at the finals will be leading and inspiring the industry for years to come."