

Local Authority Caterers Association (LACA) School Chef of the Year 2008

The National Final of the 2008 School Chef of the Year Competition organized by the Local Authority Caterers Association (LACA) took place on 11 June 2008 in Birmingham.

Shona Sutherland, Cook In Charge at Coupar Angus Primary School, reached the National Final by winning the Regional and North of England and Scotland Regional Final in March at Tyne Metropolitan College, Tyne and Wear, where she gained her place in the final . The chair of judges were Wayne Child (Nestle Professional Development Chef) and Celebrity Chef John Burton Race. Shona impressed the judges with her high standards, skill and professionalism.

All contestants were required to prepare a two course meal in 90 minutes at a cost of 90p per person.

Her culinary delights comprised a main course of sesame chicken on butternut squash croquette cake followed by a mouthwatering desert of oatmeal and honey cookie with raspberry pear yoghurt medley on drizzled caramel.

Shona's hard work and innovative flair shone through when she was awarded the prize for Highly Commended Main Course.

Local Authority Caterers Association (LACA) in Conjunction with the Craft Guild Of Chefs – Finishing Touches Static Display Culinary Talent Competition 2008

Finishing Touches is a static display class organised by the Local Authority Caterers Association (LACA) in association with the Craft Guild of Chefs.

It is aimed at all levels of staff employed in any aspect of local authority catering who are capable of producing excellent craft pieces, and provides entrants with the opportunity to show off their skills which would not normally be seen during their everyday profession.

The Finishing Touches Competition took place at the LACA National Conference on Thursday 10 July at the Hilton Metropole Birmingham.

This competition is in its second year, and this year Tayside Contracts put forward two extremely enthusiastic and talented individuals namely Shona Sutherland Cook-in-Charge at Coupar Angus Primary School in Perth and Kinross and Scott Shaw baker at Tay Cuisine our cook-chill production unit in Dundee.

Scott entered the Decorated Novelty Cake Class and was awarded a Highly Commended Certificate whilst Shona entered the Cold Canape, Petit Fours and Decorated Novelty Cake Classes and was awarded the Bronze Award in all 3 classes. This is an exceptional achievement given the exacting criteria to be met within each class coupled with strong competition from a total of 88 UK local authority entries.

The criteria for each category is set by the Craft Guild of Chefs with senior members of the Craft Guild of Chefs chaired by Steve Munkley judging all classes in the competition. The success is testament to the high level of creativity, skill and professionalism that exists within local authority catering and indeed Tayside Contracts.