

Unilever Food Solutions Chef of the Year named

Jade van der Spuy of the 1000 Hills Chefs School in KwaZulu-Natal has been named the 2015 Unilever Food Solutions Chef of the Year.



This was also the first year that the competition was endorsed by the World Association of Chefs' Societies (WACS) and a WACS-accredited judge oversaw the judging delegation as well as the overall judging procedure.

"Our heartiest congratulations to Jade as our newest Senior Chef of the Year, as

well as to all the other worthy winners in the competition," said Remco Bol, MD of Unilever Food Solutions South Africa.

"The entire competition was tightly contested in all categories, again proving the exceptional world-class standards that our chefs in South Africa constantly achieve." Bol added that the WACS endorsement and oversight added a new dimension of professionalism to the competition, taking it to the next level in international culinary competition standings.

In the finals, Van der Spuy, a former winner of the Junior category of the competition, went up against five other finalists in a three-hour mystery basket cook-off at Unilever Food Solutions' state-of-the-art kitchens in La Lucia Ridge. Her menu consisted of a starter of cob with tempura oyster, rice tulle, leek kimchi, garlic cream, tomato veloute, parsley and camembert pesto and red pepper; main course of pan-fried lamb loin with lamb paté, melange of vegetables, potato croquette, butternut purée and jus; and dessert of chocolate mousse with crispy brownie, caramel truffle, vanilla cream, berry jelly, pistachio and meringue.



The junior winner presented a three-course menu consisting of mussel-stuffed squid with corn salad, herb oil, deep-fried squid, mussels, tentacles and a calamari broth, followed by spiced rub quail breast with butternut puree, deep-fried quail leg, wilted baby spinach, pickled onion, potato croquette, butternut gremolata and red wine jus and ending with walnut cake with choc creux, cheesecake mousse, caramel sauce, gooseberry and strawberry compote and macerated berries.

The five competition categories featured three prizes in each, representing a total of R120,000 in prize money, and included: Senior Chef of the Year; Junior Chef of the Year; Team of Four: Bring your Best; Creative Canapés; and Confectionery Showcase.

Category winners

- Senior Chef of the Year and winner of R15,000 is Jade van der Spuy; first runner-up and winner of R10,000 is Henrico Johan Grobbelaar (Southern Sun Waterfront Cape Town); and second runner-up and winner of R5,000 is Hanno van Eeden (Diep in die Berg).
- Junior Chef of the Year and winner of R10,000 is Michaela van der Merwe (Twelve Apostles Hotel and Spa); first runner-up and winner of R6,000 is Kayla-Ann Osborn Traffords; and second runner-up and winner R4,000 is Dominique Hobson (La Petite Chef).
- The Team of Four winner of R20,000 is Southern Sun Elangeni & Maharani; first runner-up and winner of R12,000 is The Table Bay Hotel; and second runner-up and winner of R8,000 is The Capital Hotel School and Training Academy.
- Creative Canapés winner of R10,000 is Belinda Moolman (Protea Hotel Centurion); first runner-up and winner of R4,000 is Cherry Pin (Hilton Sandton Hotel); and second runner-up and winner of R2000 is Melicia Naicker (College of Cape Town).
- Confectionery Showcase winner of R10,000 is Richard Ellis (1000 Hills Chefs School); first runner-up and winner of R4,000 is Candice Jordaan (Fusion World Food Café); and second runner-up and winner of R2,000 is Peter Venter (Diakonia Council of Churches).

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