

**Delegates to be inspired and educated by top industry chefs
at the PACE Conference & Exhibition 2012**

The Professional Association for Catering Education (PACE) has enlisted the help of three high-profile exceptional Master Chefs – **Cyrus Todiwala OBE, Gareth Johns and John Feeney** – to inspire and educate delegates at the 2012 PACE Conference and Exhibition on 21-23 March at the Hilton Blackpool.

The three talented chefs will take to the *Culinary and Front of House Demonstration Theatres* to showcase specific skills and new ideas for the attending catering and education professionals to take back to the classroom, with relevant and motivational masterclasses that reflect curriculum subjects:

- **High-end Indian Cuisine** masterclass presented by the brilliant and highly-acclaimed *BBC Saturday Morning Kitchen* regular, **Cyrus Todiwala OBE**. Attendees can expect to discover a fresh and innovative approach to Indian cuisine from the award-winning executive chef and proprietor of the famous Café Spice Namasté.
- **Food & Wine Pairing** masterclass presented by the gifted and award-winning head chef of The Wynnstay Hotel, **Gareth Johns**, of TV's *Britain's Best Dish* fame. Gareth believes that food and wine matching is a natural extension of cooking. Having won national and international recognition for his work in this field, his masterclass, which will demonstrate how food changes a wine's flavour profile, is sure to enthuse and inform.
- **Authentic American BBQ using Sous Vide** masterclass presented by innovative and award-winning John Feeney, culinary director Europe of Griffith Laboratories – the FOOD Architects, and molecular gastronomy guru. John's 26-year career has taken him all over the world and he has experienced and developed a variety of cutting-edge culinary styles, methods and approaches. He will use his expertise and incredible skill in this fascinating session that will show how consistent, authentic results,

without spoilage, can be ensured using his long and slow BBQ cooking method.

Geoff Booth, Chief Executive, PACE, comments: “Masterclasses are an important element of the PACE Conference & Exhibition as they inspire and motivate our delegates, giving them the opportunity to learn new skills, ideas and approaches that they can take back to the classroom. Cyrus, Gareth and John are very talented and very busy chefs, but they recognise the importance of education. We’re thrilled and grateful that they are lending their time and expertise to help us give catering and hospitality education professionals the best tools possible to continue to deliver excellence in education.”

Other masterclasses available at the conference include:

- Induction equipment: cooking & benefits
- Charcuterie and air dried meat products
- Chocolate skills
- Speciality cheeses
- Premium sausage making
- Mixology

For more information on the PACE Conference & Exhibition 2012 go to www.mcculloughmoore.co.uk/PACE.

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Notes to Editors:

PACE Conference & Exhibition 2012

Maintaining and improving provision and quality with reduced funding is the stark reality and challenge faced by the hospitality and culinary education sector, and the theme of the **PACE Conference Exhibition 2012: *Entrepreneur – Enterprise in our Curriculum***, 21-23 March 2012, Hilton Blackpool.

PACE is committed to supporting its members during these difficult economic times, and through its conference – the UK’s biggest dedicated to catering education – it will offer solutions, guidance, innovations, new perspectives and training to inspire delegates to think differently and smartly, and be altogether more enterprising in the management and delivery of hospitality and culinary education.

The PACE Conference & Exhibition 2012 is a must-attend event for everyone responsible for hospitality and culinary education – including all further- and higher-education colleges and universities offering hospitality qualifications, secondary school hospitality teachers, awarding bodies and training providers.

The learning and development forum offers a comprehensive programme of workshops, masterclasses, presentations by sector experts, networking sessions and a supplier exhibition. Time-pressured delegates will have the opportunity to get the inside track on the latest topics, trends, government legislation and funding developments affecting them. They will also be able to share insights and ideas with peers and learn about product and services advances – all in just two days!

PACE

The Professional Association for Catering Education (PACE) is an organisation with a regional and national network of members whose aim is to encourage catering educational institutions to work together to manage the challenges of continual change within hospitality and catering education.

PACE has more than 1200 members, who represent more than 400 organisations with catering courses throughout Great Britain and the Channel Islands. PACE acts as an ambassador on behalf of its members to express their shared views to relevant bodies and organisations affecting catering, education and training.

It also strives to promote staff development and interchange within the industry.

PACE provides unity across the hospitality and catering sector, and controls the education, welfare and opportunities of more than 150,000+ students annually.