

September 2012

Game-to-Eat launches new competition

Students from UK catering colleges are being invited to enter a new competition to become the Game-to-Eat College Chef of the Year 2013 in association with the Craft Guild of Chefs.

Colleges including Devon, Durham, Shrewsbury and Bristol are being visited by Game-to-Eat's Consultant Chef Lee Maycock who will be giving an in-depth briefing on 'fur and feather' as well as a cookery demonstration on delicious game dishes.

Year 2 and 3 catering students can participate in the competition, which requires original recipes using partridge or pheasant and colour photograph to be submitted. Ten finalists will then be invited to a cook-off in London where Lee and a panel of judges will choose a winner and two runners up.

The prize fund includes £500 of equipment vouchers along with a week's work experience at a top restaurant.

Alexia Robinson of Game-to-Eat says: "The Game-to-Eat campaign was set up to encourage more people to eat game, either at home or when in a restaurant. We feel this competition will give chefs of the future a good introduction to cooking game and the flavours that work well together. As a wild, free-range seasonal meat it is a must-have for all restaurant menus."

The Game-to-Eat campaign has been running for over 10 years and has launched Game-to-Eat month: Go Wild with British Game, running 1st-30th November 2012, pubs, restaurants and butchers are being invited to use the month to promote game to a wider audience.

For further information contact Jane Saward at FML PR on **01273 834716** or email jane@fml-pr.co.uk