



TOWN & COUNTRY

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## YOUNG PASTRY CHEF OF THE YEAR 2019

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### The David Lyell Scholarship

#### Young Pastry Chef of the Year 2018 - 9th April

After 4 Hours of intense creativity Julien Piveteau- London Hilton Park Lane was crowned Young Pastry Chef 2019 in front of a stellar panel of judges comprising giants of the pastry chef world, Ross Sneddon, Benoit Blin, Mick Burke, Liam Grime, Mark Poynton and Jerome Dreux. He produced a Mandarin and Chocolate dessert - Pate de Fruit Exotic and Fantastic Praline Chocolate. He said on winning" I went in to the competition focused and gave everything I could and thank you for a fantastic day, you're welcome, your accessibility and your kindness. "

With the support of Town and Country Fine Foods he will now head on a once in a life time trip to The Felchlin Condorama in Switzerland on an all expenses paid trip and an Inspirational Chocolate course - and he will also receive a prized Chefi knife case - as well as being Young Pastry Chef Winner 2019

**Entries** - 2019 saw 20 fantastic entries - Paper judging took over 36 hours from Ross Sneddon , Mick Burke and Murray Chapman

**Finalists** - Julien Piveteau- London Hilton Park Lane ,Ance Kristone - Glasgow College , Jess Rawlins - Ashridge Estate/ West Hertfordshire College, Chahna Davies- Mosimann Club, Chloe Hammond - Claire Clark Academy - MK College, Fiona Bailey - Orchard House Patisserie - Each Finalist had to Produce a Plated Restaurant Dessert for 4 CV's , a Chocolate Egg ( 18cm High ) set on a Chocolate base and decorated with a Chocolate Ribbon and 18 moulded Praline and 10 Pate de Fruit - all showed a great level of Skill , understanding and pastry craft.

**Winning Prizes** - and certificates

Were presented by MCGB Chairman George McIvor and David Bentley MD Town and Country Fine Foods

- A trip to Felchlin in Switzerland, to attend their brand new Condorama course, to be taken between July and November 2019
- Engraved silver salver
- £250 cash prize
- Chefi knife case

2<sup>nd</sup> place cash prize £150 - Ance Kristone

3<sup>rd</sup> place cash prize £100 - Jess Rawlins

**Koppert Cress** - Inspirational use of The Living ingredient Competition - Winner Chahna Davies

This prize is a 2 days trip to Koppert Cress in the Netherland's, A Cressperience with 14 tasting dishes and a tour of our greenhouse. All flight, hotel and transfer included for a maximum of 3 guests. - Prize was presented by Franck Pontais.

**Murray Chapman** from the Master Chefs of Great Britain says, "Planning and executing the Competition at The Claire Clark Academy at MK College has been a fantastic experience which will hopefully inspire many more Young Pastry Chefs of the future. One of the main reasons for holding the final in Milton Keynes was the fantastic facilities available to chefs and supporters who were able to see precisely what contestants were doing and to taste their wonderful creations at the end. Congratulations to Julien who is a worthy winner."

**BENOIT BLIN (MCA)** CHEF PATISSIER - Le Manoir aux Quat Saisons

"This is a fantastic competition that helps promote and develop young pastry chef in the industry and we really had excellent standards in the final this year "

**Tony Oxley MCGB** – Milton Keynes College

"The Young pastry chef competition at Milton Keynes College demonstrated that there is great young talent in this field waiting to come through. I would like to thank all those well renowned and industry specialists who took time out of their busy schedules to judge such a fantastic competition and present quality feedback to all competitors where they can reflect and evaluate their next steps"

**George AS McIvor** - Chairman of The Master Chefs of Great Britain

"As Chairman of The Master Chefs of Great Britain I have watched with great pride this competition grow in stature it was heart-warming to see the skills showcased by our young chefs in the 2019 young Pastry master chef final What an absolute privilege to embrace the depth of Young Pastry chef talent we have in the UK"

**Maria Bowness** - Head of School for Hairdressing, Beauty Therapy, Catering, Hospitality and Events

"On behalf of Milton Keynes College I want to thank the Master Chefs of Great Britain for giving us the chance to host the David Lyell Scholarship, Young Pastry Chef of The Year competition in the Claire Clark Academy."

**David Bentley**- MC Town and Country Fine Foods

"The talent on display at this year's Young Pastry Chef of the Year was outstanding. I continue to be impressed and inspired by the next generation of pastry chefs. I was delighted to present first prize and the David Lyell Scholarship to Julien, a worthy winner."

**CPL Liam Grime - MBE** - The Royal Air Force

"I would like to take this opportunity to firstly thank all the finalist for such an enjoyable day, the skills and professionalism that were shown throughout the day was of the highest standard. Its so exciting to see such young talented chefs coming through in the pastry Section. The level of skills that were shown on the day get better and better every year and it truly is not easy to achieved what all the finalist did on the day under such pressure. I would like to congratulate all of the chefs and I truly look forward to hopefully working with you in the future"

**Jess Rawlins**- Finalist

" I had such an amazing experience entering this competition. I have learnt so much about myself as a chef and as a person by entering this. I was over the moon with the food I produced but besides that I had such a fun day. Everyone made me feel so relaxed and welcome the judges were such a good level of friendly and formal. I met so many great competitors, judges and people. A massive Thank you "

**Judges** - Chair of Judge Ross Sneddon, Benoit Blin, Mick Burke, Liam Grime, Mark Poynton and Jerome Dreux

**Special Mention** - Tony ( Elvis ) Oxley and Shaune Hall- whose Great Support and help made it all happen - Alan and Andrea from the Association of Pastry Chefs

**Canapé reception** - Stunning theatre Canapés for tthe 80 Plus Guests from George Spires , Sarah King, Richie Carter and MK College Students and Apprentice's -and Seymour Millington MCGB ( Chesterfield Football Club ) , Fern Donovan ( Infusions Group ) and Jason Bayton ( Independent )

**Sponsors** - Koppert Cress - Town and Country Fine Foods – Felchlin Chocolate - Oliver Harvey and Ponthier

**Photography** - Jonika Kinchin- MK College



**Notes for Editors:**

Milton Keynes College is proud to be an open and inclusive general Further Education College welcoming learners of all levels and delivering an exceptional educational experience. The College offers a broad range of qualifications with more than 3,000 16 – 18-year-old full-time students studying vocational study programmes, apprenticeships and Higher Education. In addition, the College delivers employability and key skills training programmes to 3,000 people in local community learning centres and is one of the largest providers of Offender Learning in England, working with prisons across the East Midlands, South Central and West Midlands.

The Master Chef of Great Britain was formed in 1980 to provide a forum for the exchange of culinary ideas and to further the profession through training and guidance to young chefs. The MCGB seeks to promote all that is best about British cuisine and produce available in this country to both the chef and the consumer. Our members are particularly interested in sourcing local ingredients and in supporting small producers. The association and individual members provide demonstrations at both trade and retail shows and many offer cookery courses at their restaurants. All these activities are reported in our magazine 'masterchefs'.

For more information on the association, membership, sponsorship, competitions and activities contact Sue McGeever on 01884 35104 or email [masterchefs@msn.com](mailto:masterchefs@msn.com)