Recipe for Success as Young Chef Whisks away Industry Prize

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The talents of Adam Grant from the University of Birmingham were recognised at the annual Midland Association of Restaurants, Caterers, Hotels and Entertainment (MARCHE) Awards at the International Convention Centre.

The 22-year-old, from the University's Hospitality and Accommodation Services team, faced a number of tasks designed to prove his professional mettle in the stiff rounds of competition in the run up to the awards ceremony.

Adam won the Gold award in the Young Chef of the Year category, after preparing, cooking and presenting a three-course menu in one and a half hours. Adam excelled by preparing an amuse bouche of Mussel and Saffron soup, a starter of Fillet of Sea Bass on Sweet and Sour Fennel and a main course of Pork Fillet with a black pudding and apple farce, cider sauce, stuffed cabbage ball creamed salsify and roast garlic fondant potato.

Adam, who has been based at the university for two years, already has an impressive career in catering, having previously worked at Michelin Starred restaurant Simpson's in Edgbaston and at Birmingham's Botanical Gardens.

He said: "This is a real honour and I'm thrilled to have scooped this award, especially given the high level of competition. Food has always been a passion of mine and it's such a boost to my career to be named the Young Chef of the Year."

This is not the only catering success to be served up at the University of Birmingham. Mark Houghton, Executive Chef at the University of Birmingham's Central Kitchen, has just been appointed to the highly coveted position of Chair of the British Culinary Federation. The elite organisation features the country's most senior chefs and cooks and aims to promote culinary skills throughout the industry and gain recognition for members as highly skilled professionals in the catering industry.

Mark said: "This is fantastic news and a great accolade towards what I'm sure will be an impressive career. I'm delighted that Adam's achievements have been recognised at the MARCHE Awards. It's an endorsement of his hard work, dedication and professionalism, and shows that university Chefs can compete in the same arena as five star hotels and restaurants."

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Notes to Editors:

The University of Birmingham's Hospitality and Accommodation Services team is responsible for the provision of student residential accommodation, all campus catering services, the provision of conference facilities, the commercial uses of residential accommodation and the University day nurseries. They serve a 35,000 strong campus community. Last year the University's Central Kitchens produced 1.2 million portions of food, while 173,753 portions of soup were sold.

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