

## HIGHEST ACCOLADE AWARDED TO MD OF LOSELEY PARK'S CATERERS

Thursday 8<sup>th</sup> October 2009

Michael Newton-Young, MD of JMK Classic Catering, Loseley Park's resident caterers, was presented with the ultimate industry accolade at a dinner held at Claridges on Monday 5<sup>th</sup> October.

The Academy of Culinary Arts announced the winners of the "Master of Culinary Arts 2009" – the UK hospitality industry's most prestigious awards held every four years and Newton-Young was one of nine talented finalists to achieve this supreme honour.

Based on the French Meilleur Ouvrier de France (MOF), the Master of Culinary Arts is the highest achievement for outstanding craftsmanship, available to chefs, pastry chefs and restaurant managers in the UK. The MCA is widely acknowledged as the toughest award in the world of culinary arts; it is an intensive test of skills, covering all aspects of each discipline and the judges may award the title to all or none of the candidates, depending on the pass mark.

In the final held at Le Gavroche on Saturday 19<sup>th</sup> September, restaurant management and service finalists were assessed on their preparation for and service of a four-course meal.

Among other finalists were James Holah from the Ritz, London; Michael Dutnall from White's in the "Culinary Skills"; Kofi Addai-Mensah from Nadell's Patisseries in "Pastry"; Francois Bertrand, the Aubergine, Joel Claustre, the Royal Opera House and Emmanuel Landre from Le Gavroche in the "Restaurant Management & Service"

Brian J Turner CBE, President of the Academy of Culinary Arts commented: "This prestigious award is based on perfection. The judges, experienced industry professionals and many MCA holders themselves, are looking for candidates to deliver the highest standards under the extremes of pressure that working in the catering industry demands on a day to day basis. It is for this reason that only the best and therefore only a handful of candidates ever achieve this standard. It takes real courage to enter the MCA and exceptional skill to reach the finals. This year we have seen some immensely talented and dedicated individuals."

On collecting his award, Newton-Young commented "I entered the Master of Culinary Arts four years ago and did not achieve it, but this has always been my ultimate personal goal for the past twenty years....."

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## **NOTES TO EDITORS:**

*Michael's career to date includes working with the legendary Roux Brothers, firstly at le Gavroche and then at Roux restaurants. Following this, he went on to open the famous Hanbury Manor in Hertfordshire, under the consultancy of Albert Roux. He then spent several years in France running a restaurant with his wife, until returning to England in 1994, to manage the restaurant at Amberly Castle. In 1998 Michael formed JMK Classic Catering and has provided superb cuisine and service at Loseley Park ever since.*

*Michael is forty years old and married to Nathalie (whom he met at Le Gavroche ). They have three boys and live in West Sussex.*

## **JUDGES:**

CHAIRMAN OF THE MCA: David Pitchford, Chef Patron, Read's Restaurant at Macknade Manor

## **CULINARY SKILLS:**

CHAIRMAN: Idris Caldora MCA, Executive Chef, Chefs Adopt a School

Michael Coaker, Lecturer in Culinary Arts, Thames Valley University

Philip Corrick, Group Executive Chef, The Royal Automobile Club

Brian Cotterill, Chef Consultant

André Garrett MCA, Head Chef, Galvin at Windows

Bernard Gaume CMA, Chef Consultant

Martin Green MCA, Head Chef, White's

John King, Executive Chef, Crockford's Club

Roger Narbett MCA, Chef Patron, The Bell & Cross

Jérôme Ponchelle MCA, Chef de Cuisine, Wiltons

Keith Stanley MCA, Head Chef, The Royal Society

Peter Taylor, Chef Consultant

John Williams MBE, Executive Chef, The Ritz London

## **PASTRY:**

CHAIRMEN: Michel Roux OBE MOF, The Waterside Inn & Michael Nadell, Chef Patron, Nadell's Patisserie

Ernst Bachmann, Bachmann's Patisserie

Benoit Blin MCA, Head Pastry Chef, Le Manoir aux Quat'Saisons  
Claire Clarke MCA, Pastry Chef Consultant  
Professor John Huber, Pastry Chef Consultant  
Yolande Stanley MCA, Senior Lecturer, Thames Valley University  
**RESTAURANT MANAGEMENT & SERVICE:**  
CHARIMAN: Silvano Giralдин, Director, Le Gavroche  
Jean-Claude Breton, Restaurant Manager, Gordon Ramsay Royal Hospital Road  
Franco Campioni MCA  
Donato Colasanto MCA  
Brian Clivaz, Chief Executive, The Arts Club  
John Cousins, Director, The Food and Beverage Training Company  
Didier Garnier, Proprietor, Le Colombier  
Jean-Luc Giquel, General Manager, Cinnamon Club  
Rémy Lysé, Managing Director, Rex Restaurant Associates  
Jean Quero  
Sergio Rebecchi, Managing Director, Chez Nico Restaurants  
Marcell Rizza  
Vito Scaduto MCA, Proprietor, Red or White  
Manuel Seno  
Thierry Tomasin MCA, Proprietor, Angelus  
Ian Whitaker, Commercial Director, Cairngorm Mountain

### **Background to the Master of Culinary Arts**

Held every four years by the Academy of Culinary Arts, the Master of Culinary Arts (MCA) began in 1987 as the Meilleur Ouvrier de

Grande Bretagne – MOGB. It is now considered by the industry as the ultimate accolade, awarded for outstanding craftsmanship,

available to Chefs, Pastry Chefs and Restaurant Managers in the UK. Inspired by Michel Bourdin, then Chef de Cuisine at The Connaught and supported by Albert and Michel Roux OBEs, the MCA was based on the Meilleur Ouvrier de France – MOF (Meilleur

Ouvrier literally meaning 'best craftsman'). The MCA was, and still is, intended to instill the same respect and appreciation of craft

that exists in France. It represents the very best in craftsmanship in Culinary Skills, Pastry and Restaurant Management and Service.

It is a priority in the Academy's continuing efforts to improve the standards of food, cooking and service in the UK, whilst raising the

professional status of Chefs, Pastry Chefs and Restaurant Managers.

### **Academy of Culinary Arts**

Founded in 1980, the Academy of Culinary Arts is Britain's leading professional organisation of Head Chefs, Pastry Chefs, Restaurant

Managers and quality suppliers. While concerned with raising standards and awareness of food, food provenance, cooking and service its objectives are equally focused on the provision of career opportunities. All members are united in the common purpose

of securing the future of the industry through education and training. The Academy fulfils this aim through a number of initiatives

including its charity, Chefs Adopt a School; two chefs apprenticeship programmes (at Bournemouth & Poole College and Thames

Valley University; the Annual Awards of Excellence (AAE) and the Master of Culinary Arts (MCA). The Academy also plays a key role

in the Mutton Renaissance campaign as well as running FEAST (Food Education at School Today), the campaign to restore food education, of which cookery is an important element, to the primary curriculum.