



Skills for Chefs
Wednesday 1st & Thursday 2nd July, 2015
Sheffield College
Granville Road
Sheffield
Various Packages available
from £125 + VAT

Why should you attend?

This is a fantastic development opportunity for chefs to develop their knowledge and skills in key aspects that are required to deliver high quality cuisine. With an overall aim to improve business performance across the sector.

Who should attend?

The programme is designed for the development of professional chefs across all sectors of the hospitality industry.

What are the aims of the training session?

This is aimed at professional working chefs to develop their existing knowledge and skills in key aspects that are required to deliver high quality cuisine.

We have a superb line up of culinary talent ready to demonstrate and share their innovative ideas, along with hints and tips that they have gained on their way to achieving recognition within the industry.

What will we get out of the day?

At the end of the training, delegates will be able to:

- Expand their knowledge base & repertoire
- Develop techniques in key areas
- Learn new innovations
- Meet suppliers & their latest products
- Network & socialise with fellow chefs and associates

How do we book on this course?

Online bookings can now be made at the UHS website:

www.universityhospitality.co.uk/seminars. If you experience any issues with the online booking system, please contact Diane Davies at information@universityhospitality.co.uk or 0114 222 8983.

Presenting Chefs

We are thrilled to have secured such an exciting line up of leading chefs to present at the conference this year:

Cyrus Todiwala OBE

Cyrus Rustom Todiwala OBE, DL, is chef proprietor of Café Spice Namasté and a celebrity television chef. He trained at the Taj Hotels Resorts and Palaces chain in India, and rose to become executive chef for eleven restaurants within those hotels

Daniel Clifford

Daniel Clifford is the Chef Patron of the two Michelin starred Midsummer House, in Cambridge. He was also named one of the winners of the 2012 and 2013 series of the BBC television show the Great British Menu.

Colin McGurran

Colin McGurran is chef proprietor of Winteringham Fields. He previously worked with the Rotana Hotels chain in Abu Dhabi. Also a well known face in numerous TV cookery shows, including The Great British Menu.

Rupert Rowley

Rupert Rowley is the Head Chef of the Michelin starred Fischer's Baslow Hall and co-owner of Rowley's Restaurant & Bar, both in Baslow village. He has previously worked at Raymond Blanc's Le Manoir aux Quat'Saisons in Oxford, the 2 Michelin-starred L'Ortolan restaurant in Reading, and Gordon Ramsay's flagship 3 Michelin-starred Chelsea restaurant to name but a few.

Chris Holland

Chris Holland is head chef at the three rosette starred Alderley Edge Hotel in Cheshire. He previously worked at Wilmslow's Stanneylands Hotel and the De Vere Golf and Country Club in Knutsford. His recent achievements include Best Cheshire Restaurant for the new brasserie as well as North West Chef of the Year for himself and gaining a place on Great British Menu.

Matt Gillan

Matt is Head Chef at The Pass, Michelin starred South Lodge Hotel, a five star country house hotel and part of Exclusive Hotels and Venues. Matt previously worked at other Michelin star eateries including Restaurant Gordon Ramsay, Midsummer House and The Vineyard at Stockcross.

A 'rising chef' whose 'indulgent and joyous' menu makes for a 'very different dining experience'. *Number 12 in Sunday Times Top 100 Restaurants*

The Venue

We are delighted that this conference will again be hosted at the **Sheffield College, Granville Road, Sheffield, S2 2RL.**

The Timings

Registration will be from 9.00am (both days) & closing at 4.30 pm (day one) & 4 pm (day two). Evening events will commence at 7.30 pm and close at 11.30 pm.