

The 23rd Skills for Chefs Conference is designed for professionals in the culinary industry and takes place at The University of Sheffield and The Sheffield College.
The conference takes place on **Wednesday 29 June and Thursday 30 June.**

www.skillsforchefs.org.uk

Accommodation is provided at the Jonas Hotel at The University of Sheffield.
<https://www.jonashotel.co.uk/>

The aims of the conference :-
To share skills and knowledge
To spotlight topical issues affecting the industry
To showcase the talents of leading chefs
To network with leading suppliers and delegates

Wednesday 29 June 2022

The conference opens at 6.45pm on Wednesday 29 June with “An Audience with Paul Ainsworth”. Paul Ainsworth was part of the team that gained 3 Michelin Stars for Restaurant Gordon Ramsey. He now holds a Michelin Star of his own for his Paul Ainsworth at No.6. His pub “The Mariners” is No.9 in the UK Top 50 Gastropubs list.



This keynote session will be followed by a dinner that will be a talking point. The theme of the main course is the “whole cow” Overnight at Jonas Hotel

Thursday 30 June 2022

After a continental breakfast delegates depart for The Sheffield College by coach. Culinary presentations with an emphasis on provenance and innovation are the key themes.

Henrique Sa Pessoa : 2 Michelin Stars : Portuguese Food
Hrshikesh Desai : 1 Michelin Star : Spice , Flavour and Fine Food
Ross Sneddon ; Pastry for the New Generation
Chris Wheeler : Profitable Dishes using Lamb and Beef
Martin Eccles : Craft Industry Butcher from AHDB
Pierre Hoffmann : 3 Michelin Stars : An Audience with Pierre Koffmann



Delegates will be provided with recipes that they can use and adapt to their own needs.

Time will be allocated for delegates to network with suppliers in an informal situation.

A small exhibition will add vibrancy to the conference venue.

The day concludes with the Skills for Chefs Gala Dinner.
Overnight at the Jonas Hotel

Friday 1 July 2022

Depart after breakfast.