

# City chef wins gold medal



Yesterday The Scotsman Hotel's very own Demi Chef de Partie Ben Smith was awarded 1<sup>st</sup>, Best in Class and Gold at ScotHot 2013

ScotHot is the definitive event for the Scottish hospitality, tourism and catering industry which took place at Glasgow's SECC from the 4-6 March and is a must see event for everyone working in the industry. Running since 1973 it has established itself as the largest event for the industry in Scotland and the North of England.

Working under Executive Head Chef Paul Hart at The North Bridge Brasserie in Edinburgh, Ben Smith aged 22 competed in the Junior Shellfish competition against budding Chefs throughout the country.

Originally from Anstruther in Fife, Ben joined The Scotsman Hotel in November 2012. Following yesterdays Junior Shellfish competition, Ben was awarded the prestigious Gold medal for his dish – hand dived scallops, artichoke puree, blood orange and chestnut which is now featured on the current menu at The North Bridge Brasserie.