

Edinburgh College win awards at ScotHot



Edinburgh College has the recipe for success at ScotHot Awards

A group of hospitality students from Edinburgh College are thrilled to have scooped gold, silver and bronze awards at a national hospitality award ceremony.

The ScotHot Awards 2013 is one of the biggest award ceremonies in the industry's calendar which recognises the next generation of rising stars within the hospitality, tourism and catering professions.

Edinburgh College hospitality students took part in a wide range of categories to showcase their creative culinary skills, which saw them awarded several golds in the modern apprentice junior skills challenge, silver in novelty cake baking and flambéing, and a string of bronze awards in specialist napkin folding.

Stephen Lindsay, Head Chef of eh15 restaurant at Edinburgh College, said: "The hospitality and culinary team really triumphed on the night. It's a great achievement for our students to compete against the very best in the country and come out on top."

Stephen added: "A massive congratulations to all of the

students who took part, they all worked incredibly hard and deserve this fantastic result. This can only be beneficial for their future careers within the industry and we're looking forward to competing in next year's competition."

In an ultimate display of culinary skills, a group of young students also took part in the Future Talent Restaurant Competition and managed to scoop a bronze award on the night. Similar to the layout of the popular Masterchef television show, the competition saw students creating and serving their dishes under the watchful eyes of the judges, whilst the front-of-house team served the dishes to some of the best known figures in Scottish hospitality.

20-year-old hospitality student Richard Lewis, who lives in Edinburgh, said: "I really enjoyed being a part of the ScotHot restaurant team and I'm so pleased we managed to win bronze on the night. Competitions like these are new to me, and this one really puts you on the spot to see how you perform under pressure."

Richard added: "I was in charge of cooking the pigeon as a starter, which is a hard one to get right, but it went really well on the night. It's a great achievement for us to get this award and can only be good for job prospects in the future to say we have been a part of this award-winning team."

18-year-old hospitality student, Martyna Milewska, said: "I worked in the front of house team, which meant I got to meet a lot of people, including managers of top hotels and restaurants in Edinburgh. It was an amazing opportunity to be

a part of such a huge competition.”

Students from the East Lothian Hospitality and Tourism Academy, a pioneering partnership between Queen Margaret University, Edinburgh College and East Lothian Council, also claimed a string of bronze awards on the night in the Restaurant Flambé class – a great achievement considering the youngsters were up against more mature entrants, many of whom were already working in the hospitality industry.

Photography caption: (Top row L – R) Martyna Milewska, Edinburgh College Food and Hospitality Lecturer Richard Morris, Luis Barreto, Chelsay Brown, (Bottom Row L – R) Sophie Irvine, Anna Krajczyk and Sandra Heidet.