

Showcasing chef talent in the school pupils of Thanet

19th May 2014



They chopped, boiled, fried and baked their way to victory – three talented young chefs have taken the title of 'Champion' in the Thanet Schools Recipe Competition for 2014.

The training kitchen at East Kent College was filled with excitement and mouthwatering cookery smells as the finalists in the recipe competition got to grips with unfamiliar equipment and did culinary battle for their school. Twelve children from local schools took part in the Tesco sponsored competition, which in a nice twist of fate included 11 year old Jack Cohen who shares his name with Tesco's own founder.*

Each finalist had submitted their own original recipe for the competition, with each one including at least one of the Thanet Earth crops of tomatoes, peppers and cucumbers.

Just reaching the finals was a significant achievement, and each was rewarded with a cookbook prize.

The chef tutors and college catering students were on hand as ever to reassure and assist in the college kitchens, and our judges – Jason Freedman & Kevin Faux (The Minnis), Dev Biswal (The Ambrette), Craig Mather (East Kent College), Beth Greenhouse (Tesco), Jo Scott (Broadstairs Food Festival) and Luke Stockdale (Thanet Earth Marketing) – were keen to watch the preparation of the dishes and taste the finished recipes.

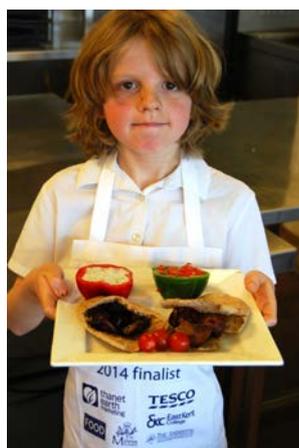
The three winners received a trophy and will have their recipes printed on a special card to be distributed in Tesco Extra at Westwood Cross. They also each won a very generous £300 in Tesco vouchers for their school to spend on cooking equipment.

WINNERS:

Age 4-7
Ellie-Mae Carlisle (Palm Bay School)
'Chicken Curry'

Age 8-11
Mia Stevenson
(St Nicholas at Wade Primary School)
'Pesto Salmon Pasties'

Age 11-16
Elizabeth Baker
(Chatham & Clarendon Grammar School)
'Earl Grey & Cucumber Cupcakes'



Now in its fourth year, the judges declared that this year's entries had seen the overall standard raised yet again. There were two cake recipes baked this year, as well as a wide variety of creative savoury meal ideas. Pleased to be judging the competition was Beth Greenhouse from the Tesco Corporate Affairs team. "Everyone wants children to eat more healthily and to develop a love of cooking that lasts throughout their lifetime", Beth said. "This competition is a fun way to explore new ideas and learn new skills. The talent and creativity of these youngsters was really impressive. This competition is a perfect example of how growers and farmers are working really hard to inspire the next generation. We're really pleased to be able to work with suppliers like Thanet Earth on our new Eat Happy Project to give children new opportunities to connect with fresh food and farms.

- ENDS -

Information for Editors

Tesco was founded in 1919 by Jack Cohen from a market stall in London's East End where he began by selling surplus groceries. Jack Cohen from St Nicholas at Wade primary school is featured in the photographs.

The Tesco Eat Happy Project is our long term commitment to help children have a better relationship with food through field trips, live video chat, hands-on cooking and much more.

To find out more visit www.eathappyproject.com

About Thanet Earth

Making the most of the coastal setting and amazing natural light in Thanet is a development of greenhouses near Birchington.

Inside these immense glass structures, expert growers are producing delicious speciality tomatoes, peppers and cucumbers for sale to the public through the UK's multiple retailers.

Thanet Earth is the UK's newest and largest facility of its kind. Not just a grower and packer of salad crops, the site is also a power station, housing Combined Heat and Power technology that's generating electricity for homes in Thanet every day. An environmentally-friendly site that makes use of rainwater harvesting, water recycling and natural pest control, Thanet Earth has a very low carbon footprint.

The site currently houses 4 greenhouses having begun production in 2009. The site will eventually be extended to a total of 7 greenhouses, all growing either tomatoes, peppers or cucumbers.

Tomatoes are grown all year round, using lights in the winter months to aid plant growth. Cucumbers and peppers are produced for 10 months of the year, from February to November.



More information from www.thanetearth.com and the new education website for schools: www.discoverthanetearth.com

COMPETITION SPONSORS



JUDGES

Dev Biswal, The Ambrette
Craig Mather, East Kent College
Jason Freedman & Kevin Faux, The Minnis Bar and Restaurant
Beth Greenhouse, Corporate Affairs Manager, Tesco
Jo Scott, Festival Director, Broadstairs Food Festival
Luke Stockdale, Account Manager, Thanet Earth Marketing Ltd

Further information available from:

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For further information on how local schools and suppliers are involved with Tesco's Eat Happy Project contact Beth Greenhouse, Corporate Affairs Manager on – 07850 612548 or beth.greenhouse@uk.tesco.com

