

Centre of Excellence update



Exmoor Young Chef of the Year competition

We are excited to say that we have released details of the third Exmoor Young Chef competition. The event will be held on Saturday 5th October 2024. Bidfood have kindly agreed sponsored the event. Judges this year Craig Miles from Bidfood and James Jones from the Quantock Restaurant at Bridgewater & Taunton College. Of the previous years finalists two have progressed onto the Michael Caines Academy at Exeter College and last years winner Katrina Nightingale went on to be runner up in the Rotary Young Chef national finals and is considering studying hospitality at one of our local colleges. Some important outcomes.

Do take a look at the press release:

<https://www.visit-exmoor.co.uk/wp-content/uploads/2024/05/2024-Exmoor-Young-Chef-Press-Release-V1.pdf>

New Partner on Board

We welcome South West Larder (Somerset Larder) to our Centre of Excellence community. The Larder brings together produce from some of the region's best farmers, artisan food makers, coffee roasters and bakers – creating a variety of catering and food to go options for Somerset and the south west. More detail to follow.

Centre of Excellence Refresh

The Centre of Excellence will be undergoing a refresh over the summer months. It would be fantastic if you could share with us your thoughts on the way forward and how we may possibly gain even more traction for our aim to inspire young people to the vast array of work & training opportunities available within our industry locally.

Can you Help

We invite all our valued partners to explore creative avenues that can propel the Centre of Excellence to new heights. Whilst we understand the constraints of tight budgets, we are committed to sustaining our momentum. Could you consider possibly contributing to the cause by hosting a training or skills development webinar? Your insights and contributions in this regard would be immensely helpful and appreciated. Your support will not only help us maintain our current trajectory but also foster an environment of continuous growth and excellence.