



## KNORR SEARCH FOR STUDENT CHEF

Catering students from across Ireland are invited to take part in the 13th **Knorr** Student Chef of the Year competition which will take place in GMIT on 11 February. To enter, students must create an innovative Irish recipe for both a starter and a main course, using a minimum of two **Knorr** catering products. Each entry will be evaluated on creativity, technique, workmanship, composition, presentation and the use of Irish seasonal produce and the closing date for applications is 22 January.

This year's competition will be judged by Stefan Matz, head chef of Ashford Castle and the G Hotel, Robert Dagger, head of the Department of Hospitality and Culinary Arts Hotel School at GMIT and Willie Somers, executive head chef at Unilever Foodsolutions. The winner will be treated to a trip to Germany's Baden Wurtemberg region where they will have dinner in the Michelin-starred Schlosshotel Friederichsruhe restaurant and visit Unilever's global R&D Centre of Food Excellence. Runners up will receive a set of Wusthof kitchen knives.



*At the launch in the GMIT catering college in Galway were Stefan Matz, Ashford Castle (right) with GMIT students Catherine Mulkerrius and Sam Mulholland.*