



# Galway student aims to roast the opposition in 'Chef of the Year' event

**BUDDING** young chef, Billy Garvey who hails from Roscam and is a student at GMTI, has made it through to the final of the 'Knorr Student Chef of the Year Competition'.

The competition, now in its 13th year, was established by Unilever Food Solutions, the biggest foodservice company in the world, with the aim of discovering the most talented and creative chefs coming through the ranks of Ireland's catering colleges.

To enter, student chefs had to come up with their own unique recipes for a starter and a main that gives a modern twist to traditional Irish cooking.

Billy's star dishes of poached egg on griddled bread and main course of pan fired scallop and black pudding, were praised by the prestigious judging panel for their creative flair and clever use of ingredients.

More importantly, it was impressive enough to secure him a place in the final cook-off with 10 other finalists, which takes place in GMTI kitchens on Thursday, February 11 next.

In the final cook-off the student chefs must produce their chosen two course meal in under two hours under the careful scrutiny of the expert panel of judges which includes Stefan Matz, the award-winning Head Chef at the five star Ashford Castle Hotel and Galway's 'G' Hotel.

The judging panel also includes Willie Somers, Unilever Food Solutions Executive Head Chef and Robert Dagger, Head of Dept Hospitality and Culinary Arts Hotel School at GMTI.

Willie Somers, Unilever Foodsolutions Executive Head

Chef, said the shortlist this year was of the highest standard in the competition's 13 year run.

"We were very impressed with the entries this year, the creativity shown has been outstanding and I am very excited about seeing this creativity brought to life with the use of local Irish seasonal produce in the grand finale."

If Billy Garvey is successful, he will win the top prize of an all-expenses paid trip to the culinary capital of Germany, the Baden Württemberg region, where he will be treated to a feast of incredible culinary experiences including dinner in Schlosshotel Friederichsruhe, the world famous five star Michelin awarded restaurant.

The winner will also get a feel for the industry with a trip behind the scenes at Unilever's global R&D Centre of Food Excellence where they will get the once-in-a-lifetime opportunity to meet some of the most creative chefs in the world who are responsible for producing the ingredient and food innovations of the future.



Billy Garvey: hoping to cook up a winning treat