



## Contest turns up the heat on chefs

TRALEE Institute of Technology will be cooking up a storm in the new year as it seeks to make a big impression in the **Knorr** student chef of the year competition.

This is the 13th year of the competition and having won it in the past, IT Tralee is once again looking to turn up the heat on the next generation of chefs.

Old family favourites such as bacon and cabbage, coddle and Irish stew will be given a fresh twist of creative seasoning to produce modern, 21st century Irish recipes.

The competition is open to all student chefs in catering colleges across Ireland and top chef John O Leary represented Kerry in the grand final in 2007.

The high-calibre judging panel boasts several talented chefs including Stefan Matz, the award-winning head chef at the five-star Ashford Castle Hotel and Galway's G Hotel, Willie Somers, executive head chef with Unilever Food Solutions and Robert Dagger, head of the hospitality and culinary arts department at GMTI.

To enter, students must create an innovative Irish recipe for both a starter and 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 local Irish seasonal produce.

The closing date for applications is Friday, January 22, and the final student chef final cooking showdown will take place in GMTI on February 11.

This year's top prize will be a trip to the culinary capital of Germany, the Baden Württemberg region, where the overall winner will be treated to a feast of incredible culinary experiences, including dinner in world famous Michelin five-star restaurant Schlosshotel Friederichsruhe.



Stefan Matz: judge.