

Diabetes Charity Fundraiser



Jennifer McGivern, Diabetes National Fundraising Manager, presenting a certificate of appreciation to Sophie Ewing.

At the now annual fundraising event in aid of Diabetes UK Matt, Gina and Sophie Ewing would like to thank everyone who supported their fundraising event in Woodvale Cricket Club. With an amazing £2,742 raised the fundraising trio would like to thank the local businesses for their donations, Jack and Andy from Woodvale Cricket Club, and the entertainers, comedial Niel Dougan, John Elvis McCullough, the MC for the evening Tom Uprichard and the brilliant group Duice.

Jamie aims for the Toque spot

Jamie Hagan from Ballygomartin is Restaurant Manager in a team of six students from Belfast Metropolitan College who will be putting their creative culinary talent to the test after winning a coveted place in the Nestle Toque D'Or Grand Finals to be held at this year's BBC Good Food Show at Birmingham's NEC from 10th - 14th June. Five finalist teams will face the ultimate challenge of preparing and serving a three course lunch to 100 paying diners at their unique 'place to eat' under the watchful eyes of the professional judging panel.



Back row left to right - Jamie Hagan (Restaurant Manager), Andrew Proven (Head Chef), John Paul Branney (Waiter), Anthony Murray (Sous Chef). Front row left to right - Ciara McGhee (Chef) and Amy McCartney (Pastry Chef).

It is the first time in the competition's 21 year history that a College from Northern Ireland has reached the finals. The Belfast Met team is hoping to bring home the title and win places on the Toque d'Or study trip that in the past has visited the restaurants of the world's most celebrated chefs. Celebrity chefs Jamie Oliver and James Martin are amongst the previous winners of the Toque d'Or title having participated in the competition when they were at their respective catering colleges.

The theme of the Belfast Met restaurant is 'Fat of the Land' and as the name suggests it has a strong emphasis on fresh, local produce that is prepared with passion, professionalism and flair. The 'Fat of the Land' students aim to offer diners the chance to experience fine dining at its best, using ingredients that are thoughtfully sourced and delicately prepared.

Michelin-starred chef Chris Horridge, a finalist in the Great British Menu 2008 and Executive Head Chef at Cliveden House will be mentoring the Belfast Metropolitan College team in the run up to the finals in Birmingham. The final menu is a closely guarded secret but Chris will advise the students on their cooking methods and

show the judges the best of our local cuisine." Thomas Turley, BMC lecturer and Fat of the Land team coach said: 'I am overwhelmed by the passion and dedication each of the students has shown in establishing and running 'Fat of the Land'. Every one is a credit to the College and a fine example of the emerging talent in the Northern Ireland catering industry.' The judges will announce the winners of the 2009 Nestle Toque d'Or competition at a gala event in London in July.

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