

food&drink

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Dorset amateur cooks through to national finals

Two Dorset students have been short-listed to cook at the national final of the Teflon Diamond Standard Awards 2018.

Jack Rymer from Gillingham School and Kai Trevett from Thomas Hardy School in Dorchester have reached the final in their respective categories, and will be cooking to win a Specialised Chefs Scholarship with the Royal Academy of Culinary Arts. Seventeen-year-old Jack will be cooking loin of venison with Pomme Dauphinoise and a red wine reduction; while 15-year-old Kai, who was a finalist in last year's competition, will be making a croquembouche filled with vanilla flavoured cream.

Jack has been a keen cook since the age of eight. "Even in GCSE Food Tech I could see that he was very talented," said Mrs Jackie Merry, head of design. "He's an inspirational chef and has always been totally dedicated. He creates interesting dishes and is adept at flavour combinations."

Jack chefs part time at The Royal Oak, Swallowcliffe. "The head chef there is a



17-year-old Jack Rymer with head of design at Gillingham School, Jackie Merry

good teacher and lets me have a lot of responsibility," said Jack. "He worked under Marcus Wareing, Gordon Ramsay and Michel Roux Jr and has lots of good contacts."

Mrs Merry's son Sebastian is head chef at The Magpie restaurant in Heddon Street, London and is coming to

Gillingham School to do a masterclass with the Year 12 Level 3 Diploma students, concentrating on high level culinary skills; and Jack is hoping to pick up some last minute tips. Jack is also going to do his work experience week at The Magpie in the summer.

"We are all very excited that Kai has reached the final again this year, especially as he is only 15 and still in Year 10, the first year of his Food and Nutrition GCSE," said Sally Voss, Kai's food teacher at the Thomas Hardy School.

"Kai is a very enthusiastic student of food and nutrition, always going the extra mile



Jack's loin of venison with Pomme Dauphinoise and a red wine reduction; which he is cooking in the finals

in practical lessons, often producing some very adventurous products.

"He likes a challenge, and I am sure he will not let himself down when he produces his croquembouche for the competition, despite only having one and a half hours to complete it.

"This classic French dessert requires a lot of skill

and patience. We all wish him lots of luck in the competition and with his future career."

John Grindle from Dorchester has reached the national final for the Keen Home Cook category; he will be cooking poached sea bass.

The final is being held in London on Wednesday 24th January.

Dorset Farmers Market

Saturday, 13th January
Bridport, Arts Centre 9am - 1pm

Friday, 19th January
Sherborne, Cheap Street 9am - 1pm

Saturday, 20th January
Wimborne, Market Square 9am - 1pm

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15-year-old Kai Trevett of Thomas Hardy School, Dorchester