



GalwayCityTribune

Budding Galway chef gets a taste of cook-off success



Lee McMullen pictured with Jim Reeves, Customer Director at Unilever Food Solutions

LEE McMullen, a student at GMT was edged out of the prizes in the final of the Knorr Student Chef of the Year for 2014 following a closely fought cook-off held at DIT, Cathal Brugha Street, Dublin.

Fourteen student chefs from across the island of Ireland prepared two dishes each in front of an expert judging panel that included TV chef Catherine Fulvio, with Lee narrowly beaten for the top prizes.

Fiona Drought, from DIT, was the overall winner of the closely fought contest with Gareth O'Brien from Dundalk Institute of Technology and Carren Simpson from Waterford Institute of Technology claiming second and third prizes on the day.

The judges were wowed throughout by Fiona, Gareth and Carren's appreciation of flavour and strong presentation skills, while Lee's main course of 'Chicken, Peas and Sweetcorn'

was highly praised by the judges.

The theme of this year's contest was Wise up on Food Waste to mark the European Year Against Food Waste.

The expert judging panel included head judge Mark McCarthy from Unilever Food Solutions; TV chef, food writer and Ballyknocken House proprietor Catherine Fulvio; **Green Hospitality** Programme Director James Hogan and chef lecturer at DIT Pat Zaidan.