

## Thanet's youngest chefs get the opportunity to shine!

14<sup>th</sup> January 2013

### A fruitful culinary challenge for schools across Thanet.

The Thanet Earth schools recipe competition has become a popular calendar fixture given the success of the previous two years' of the event. The 2012 competition saw some 11 schools entering, their pupils having devised some incredibly creative recipe ideas using the core Thanet Earth products of tomatoes, peppers and cucumbers.

Once again, Thanet Earth Marketing and competition sponsors Tesco and East Kent College are opening the opportunity to every school in Thanet, and **every pupil aged between 5 and 16**. All the pupils need to do is come up with a creative recipe idea, write it down, try it out for tastiness, and submit it for consideration by the panel of judges.

A shortlisted group of 12 entrants (across the 3 age categories) will be invited to East Kent College where they'll work in the training kitchens under the supervision of the college's chefs to create their dish at a Masterchef-style final event. After a final tasting, **three winners will be crowned, with a £250 voucher for each school as the ultimate prize**. The winning recipes will also be printed as recipe cards for Tesco Extra at Westwood Cross, and each finalist will receive a prize.

Schools can use this competition as a fun activity to support classroom learning for Key Stages 1, 2 and 3, with the project supporting teaching about healthy eating and how plants grow. Teachers are asked to shortlist and submit 4 entries in each age category. Every entrant receives a certificate.

### The judges

We're pleased to welcome back our incredible judging panel which includes some of Kent's finest and best-known chefs.

Jason Freedman is Executive Chef at The Minnis Bar & Restaurant in Birchington. Local food, home-cured meats and an ever-evolving menu are all features of Jason's relaxed, friendly restaurant.



Dev Biswal is Executive Chef at The Ambrette, his Indian style fine dining restaurant in Margate. A second Ambrette restaurant at Rye is going from strength to strength, and he has big plans to expand given his growing reputation for exotic flavours, spice and locally-sourced food.



Craig Edgell is a Thanet College graduate who's now back as a teacher at the East Kent College after building his reputation as Head Chef at the very popular Eddie Gilbert's of Ramsgate. He has a love of good local ingredients and has spent time learning the arts of the butcher and fishmonger too.



These three giants of the Kent restaurant world will be joined by Steve Deeble, Technical Manager for Salads at Tesco, and by Robert James, Technical Manager at Thanet Earth Marketing.

A launch event with a cookery demonstration from Jason Freedman will be held to inspire pupils at Bromstone Primary School on Tuesday 29<sup>th</sup> January.

Press are invited to attend this by prior arrangement with the school.

### What schools need to do to enter

'Information for Schools' and entry forms are available on our website, at [www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

Entries should be submitted **by the school** before 8<sup>th</sup> February 2013. Entries from schoolchildren sent directly cannot be considered.

Entries will be assessed and shortlisted, with 4 finalists in each category invited to show us how they cook their dish on Wednesday 20<sup>th</sup> March (3-5pm). The judging panel will then announce the winners and award the prizes.

Check back to [www.thanetearth.com](http://www.thanetearth.com), or follow us on Twitter @thanetearth.

#### Competition timetable:

Press launch at Bromstone School	Tuesday 29 <sup>th</sup> January 2013
Deadline for submission of entries:	Friday 8 <sup>th</sup> February 2013
Notification of finalists:	Friday 1 <sup>st</sup> March 2013
Cook-off at East Kent College (3-5pm)	Wednesday 20 <sup>th</sup> March 2013

#### COMPETITION CONTACTS:

Download guidelines and entry form at:  
[www.thanetearth.com/recipecomp](http://www.thanetearth.com/recipecomp)

EMAIL:  
recipecomp@thanetearth.com

#### COMPETITION PARTNERS



### Information for editors:



Thanet Earth is a state-of-the-art greenhouse development in Kent. When completed the site will feature seven enormous greenhouses, producing tomatoes, peppers and cucumbers. So far, three of the greenhouses have been constructed and are fully operational alongside an on-site packhouse. The crops are sold to the UK's supermarkets.

Thanet Earth is a joint venture, owned jointly by the Fresca Group of companies and three specialist grower companies.

For information about the business, its background and operations, see [www.thanetearth.com](http://www.thanetearth.com)

### Further information available from:

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