

News Release

Trust Chefs aim to be 'Hot Chefs'

Two chefs from the James Paget University Hospitals NHS Foundation Trust are hoping for success in a local competition this week. On Wednesday 24th October they will be attending Norwich City College for the Hot Chefs Cooking Competition, arranged by the East Anglia Hospital Caterers Association.

Nichola Hicks, Head of Support Services at the Trust said, 'The two chefs, Steve Rivett and Andrew Rasberry, have great experience within the hotel and catering industry. Steve has worked for the Trust for 9 years and Andrew for 16 months. They are more than up to the challenge to produce two courses for 4 people within a budget of £6 and within 60 minutes.'

Steve Rivett said 'We have a great team of Chefs at the James Paget, all with good cooking skills, and it is great to do something different. This competition is just for Chefs who work in Healthcare, continuing our standards for reducing saturated fats, sugars, salt and providing nutritionally sound meals – that is what our day job is all about'.

The rules state that the cost must not exceed £1.50 per head with the main protein item of the meal being chicken which, together with the accompanying vegetables, must be sourced either locally or from within the UK. All teams scoring more than 20 points will be considered to represent the East Anglia Hospital Caterers Association at the prestigious London Hotelympia Exhibition

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