



Black Pudding Award Lunch on Tuesday 28 June 2022

The challenge was for The Northern Catering Colleges to send two students with their recipes, which must include Black Pudding, to heats held over the North, ending with an awards lunch where the winner's main dish was featured.

Following the regional heats, the Awards Lunch was a chance for Judges, Students, Tutors and Sponsor's to taste and enjoy some of the recipes and hear the Judge's comments on the finalists of this IWFS Black Pudding Challenge.

The setting was the University of Bolton, Social Learning Centre, The Chancellors Building, which was laid out with ten tables of eight with a video screen showing the students from the six catering colleges preparing their dishes.



- *Aperitifs—Simpsons of Servian Sparking Rose 2020* was served with canapés as the guests arrived. The canapés were from a judge's commendation in the competition.
- Starter was Supreme of Salmon, courgette Spaghetti and saffron sauce. Served with
- *Sam Plunkett The Butterfly Effect Chardonnay 2021*
- Winning dish ----Designed by Jack Hayes from Sheffield
- Black Pudding Soda bread with Asparagus, BBQ ketchup, and Crispy Scotch egg
- *Served with Herencia Altes La Cirereta 2018*

- Melting Chocolate Pot, White Chocolate Ice Cream and Tulle
- Followed by Tea /Coffee

Guest Presenter, Stephanie Moon thanked all the Students, Tutors, from Bolton College, The Sheffield College, Middlesbrough College, Scarborough College, Warrington & Vale Royal College, Blackpool and the Fylde Coast College who took part.

The Sponsors, Members of the IWFS in the North Group, who were from northern branches of IWFS were also acknowledged.

The Judges Aiden Byrne, Eugene Mc Coy, Paul Heathcoat, Andrew Pern were very impressed by the standard achieved

Mr Jack Morris from The Bury Black Pudding Co presented the Prizes to the winners and every student who took part was given a certificate by Tricia Fletcher, the IWFS Awards Officer.

First Prize went to Jack Hayes from Sheffield served as main dish

New season English asparagus, egg soft boiled, pane, Bury Black Pudding crumbled with black pudding soda bread and black pudding BBQ sauce.



**The
First
Prize
Dish**

Second Prize went to Caitlin Clarke from Warrington and Vale Royal College



Pork Fillet with Black Pudding stuffing, served with braised chicory, Boulanger potatoes, rhubarb puree and a red wine sauce.

Third Prize went to Jessica Gordon- Cooper from Sheffield



Black Pudding and Cream cheese pasta with sun blushed tomatoes, crumbed pan fried black pudding, toasted pine nuts, wild garlic oil and pea shoots.

Judges Commendation went to Sam Dingley from Scarborough College for the canapés.



For Photos and recipes see website: iwfsblackpudding.co.uk

The enthusiasm shown by the students and the commitment by the tutors inspired all who have been involved.

Special thanks go to Warrington and Vale Royal College who hosted the finals and to Bill Webster and his Bolton College team who made such a generous contribution by preparing the awards lunch and hosting the event. Particular people organising this successful event were Jodie Cooke and Wendy Bessitt



Our thanks also go to the key sponsor; The Bury Black Pudding Company who supplied their famous black pudding to all the students.



“The service and quality of food that Bolton College students (+Tutors) delivered for the Lunch was of a standard that the IWFS Excellence Award was voted to be an appropriate recognition”



The Bolton Chefs and Front-of-House Team

The Finalists!



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