



Colchester Institute wins 'A Passion to Inspire'

The winning team - Sophia Bearman, Stephanie Etherington and Jess Hornsby

Winning Menu

Starter

Baron Bigod, pea & asparagus tart, pea & truffle purée

Barons Lane rosé 2021, New Hall Wine Estate, Essex

To Follow

Roasted rack of Dingley Dell pork, pommes Anna, roasted baby vegetables,
black pudding stuffing, sauce Robert

'El Compadre' Pinot Noir 2019, Valledede Malleco, Viña Echeverria

To Finish

Passion scented spheres, shortbread crumb, compressed mango

Verbena Spritz cocktail

Prizes

Overall Winners prizes:

Grande Cuisine Academy – 4 places to the winning team will be going on a very special trip to Lyon and a Culinary adventure through the valleys [Grande Cuisine Academy](#)

Skills for Chefs 2023 and they will meet Culinary Legend Marco Pierre White and other Great Chefs Sally Abe, Henrique Sá Pessoa, Andrew Gravett, and Luke French [Skills For Chefs 2023](#)

Chefii- Knife rolls – from Jazz [Chefi](#)

Mark Poynton's Great Culinary Journey with His New Great Cookbook

Great Prizes for all involved

1. Best Team – **Adnams** - Lunch for 4 at The Swan Southwold and a Brewery Tour Winner Suffolk New College
2. Best Cocktail - cocktail masterclass with us at **The Wine Cellar BSE** – Cambridge Regional College
3. Wastage - Accommodation and dinner at **Titchwell Manor** – City College Norwich
4. Best Service - A Fantastic day at **Infusions ICE Experience** - New City College Hackney
5. Best Wine Pairings -Wine Tasting Experience with **Hallgarten and Novum Wines** – West Suffolk College
6. Best Use Of Pork - College farm visit to **Dingley Dell Pork Farm** – Suffolk New College

[Passion to Inspire - Presentation Video](#)

Judges

Mark Poynton, Bradley Dorrington, Nick Mills, Greg Anderson, Eric Snaith, Buzz, Nick Claxton Webb and Ed Keith

Partners and Support

Congratulations to Colchester Institute, Suffolk New College, Cambridge Regional College, West Suffolk College, City College Norwich, New City College Hackney for reaching the grand finale. To reach the final - 6 Heats - 37 teams - 111 Students – with the help of lots of fantastic lecturers, mentors, chefs and employers.

[The competition](#) was sponsored and supported by Russums, Ponthier, True Foods Stocks, The Wine Cellar BSE, Hallgarten & Novum Wines. Grande Cuisine Academy, Dingley Dell, Anglia Produce, Direct Meats, Adnams, Skills for Chefs, The Craft Guild of Chefs, H and C News, Cheffi, Koppert Cress, Titchwell Manor, First Contact Chefs, Caistor Hall, Infusions Group, Fen Farm - Baron Bigod & Novo Farina.

Special Gifts for all the Finalists

Great Support - A Passion to Inspire Chef Jackets and aprons from Richard at Russums and from Paul at Ponthier Special cocktail shakers and recipe booklets for all the FOH finalists and for the Chefs and Spatula's and scrapers for the Chefs With Special Goodie Bags from Ice with special presents for all Dishoom and So Good Magazine

A Massive Special thank you to the Paul Smith and the whole team at City College Norwich for hosting and supporting a fantastic day with such brilliant hospitality and wonderful support from the photography students Jodi Causbysmith, Alice Greenslade, Jessica Parker, Lucy Roffey and Richard Steer with photographs and social media posts – you are all superstars.

Jodi - 2nd Year UAL Diploma in *Photography* “ *Photographing for A Passion to Inspire was a great experience, the atmosphere was tense but exciting. I was so impressed by the talent of the students. It was definitely an event to inspire.* “

Quotes

Mark Poynton “*So very proud to be part of a magnificent line up of talented young people – The Aptitude and attitude of the all the finalists was simply amazing – their work ethic and teamwork stunning – it was a hard day judging- my taste buds had a fantastic day – and all the skills on show in the kitchen and service were wonderful – and as Murray said he was so happy not to be a judge – we want to support all Students – simply Magic – so proud of them – and going forward I cannot wait until our next culinary Adventure- 13th June with Chef Cyrus and Chef Cherish Finden*“

Stephanie Conway – Winning Lecturer “*I would like to personally thank everyone involved for the competition I understand it is always much easier when things have gone well.*“

The judges/mentors – lovely to hear such supportive feedback for all the students . There was a lovely atmosphere at the competition this made the students from all the colleges support one another so well. A student from Norwich City college told me “She loved the whole experience” All the hours the mentors have given up supporting the students.

Upskills days – the students really enjoyed both the days and gained knowledge which prepared them for the competition.

Prizes - I really liked the spread of prizes given out some excellent experiences for all the colleges.

Sponsors – I support of the sponsors was outstanding from the lovely whites to the products and goody bags given to all the students.

Norwich City college – The college was fantastic the staff students were all so welcoming and supportive. Thank you all so much for all your hard work throughout the whole experience.

Bradley Dorrington *“This year’s competitors raised the bar higher than ever. Specifically Front of House - the students’ knowledge and skills were exemplary. 2023 showed great cooking ability across the board and I for one was so pleased to see what the future of our industry looks like. All the competitors and colleges should be incredibly proud of what they achieved at the Final. Having several Level 1 and 2 students compete as well is fantastic and I hope to see them back next year!”*

Claire Waterson – *“A passion 2 inspire is more than just a competition, it is an opportunity to be part of something special, an industry family. I have seen first-hand the difference it makes to a student’s journey!!! Learners are exposed to the very best of industry, forging valuable connections for future career opportunities. “*

Paul Smith – “I asked the all the students who were involved in the day (not just those in the teams) They found it to be really inspiring to be around so many individuals who are so passionate about the students and the industry they wish to succeed in!”

Fantastic Mentors – Scott Taylor, Aaron Skerritt, Dave Wall, Adam Lestrelle, Tom Slegg, Barney O’Connell, Sam Carter, Matt Wilby, Adam Spicer, Ashley Bush

" A Passion to Inspire " Finalists - Special Adventures

When Great people come together to Inspire

This year’s Finalists – City college Norwich -West Suffolk – Suffolk New – Cambridge Regional – NCC Hackney- Colchester Institute

FOH Finalists – were taken on a very special Journey to [New Hall Wines - Link](#) and a stunning adventure through the vineyards – and fermentation and development of great wine – and a special lunch and tasting

MJP-Caistor Hall – Mark’s opening of a new Restaurant with Nick – and who are their first Guests – all the finalists plus lecturers and mentors who had a special 3 course lunch – where Mark was using all the ingredients for the final and taking all on his culinary journey with his imagination and Nick Inspiring Service

Final 21st March – A Great day ahead and such great support from our wonderful Industry – Winners will meet Legend Marco Pierre White at Skills for Chefs and a Magical Trip with Grande Cuisine Academy to Lyon and Chefi and special prizes for all involved and stunning Uniforms from Superstar Richard Russum

Quotes - Scott Taylor – Mentor - “Inspirational service and food, seeing different interpretations of dishes from the same brief, in an amazing venue”.

Paul Smith CCN – “The food and service was amazing but even more, our students got so much out of it! And it truly meant so much to them ...which is what passion is all about “

Hospitality – we all care and we all Inspire

Passion to Inspire Board Members

Mark Poynton, Claire Waterson, Nick Mills, Bradley Dorrington, Eric Snaith, John Jackaman, Nick Claxton Webb,

-ENDS-

Partners - Adnams, , Agricultural and Horticultural Development Board , Anglia Free Range Eggs, Anglia Produce, Association of Pastry Chefs ,BCF, Ben Rigby Game, Blackthorn Salt , Brasteds, Chefi Knife Rolls , Craft Guild of Chefs, Creedy Carver, , Dingley Dell Pork, Direct Meats, East Coast Avocet, First Contact Chefs , Gourmet Classic, Grande Cuisine Academy Hallgarten & Novum Wines, HRC-Salon Culinaire, Loch Duart Salmon, Infusions Group, Mara Seaweed, Marine Conservation Society, Marr Fish, Master Chefs of Great Britain, MJP Restaurants, Mrs Temple Cheese, MSK Ingredients, Novo Farina, PACE, Ponthier , RSPCA Assured, Russums, Skills for Chefs, Sosa, Springboard/ Future Chef , Teenage Cancer Trust, Titchwell Manor, True Food Stocks, , Wine Cellar BSE, Zest Quest Asia

City College Norwich is a highly successful, inclusive, and innovative college delivering life-changing learning to around 10,000 students, apprentices, and adult learners each year. Underpinned by our focus on excellence in teaching and learning, superb facilities, and collaborative ethos, we are a trusted leader of

further and higher education for learners and employers throughout Norfolk and North Suffolk. Our diverse curriculum offer has evolved and expanded through mergers with Paston College and Easton College. We were rated 'Good' by Ofsted in October 2021, and 'Outstanding' for our inclusive learning provision.

PROFILE “ A Passion to Inspire “

<https://www.apassiontoinspire.co.uk/>

Catey Award Winner 2021 Education and Training Award

Inspiring passion

One thing that unites all those working in the hospitality industry is the extraordinary passion for ingredients, cooking, service and quality, which is something that A Passion to Inspire has been nurturing in young people since 2009.

Initially developed to create stronger links between education and industry, A Passion to Inspire is a hopeful charity that works with colleges, Restaurateurs, Hoteliers , farmers and top chefs to inspire, encourage and support students in their chosen careers.

From its initial format as a competition, the non-profit-making initiative was founded by Murray Chapman in 2009 and has expanded to work with over 172 colleges, including Sheffield, East Kent, Farnborough, UCB , Leeds, West Lothian , Edinburgh, Manchester, Milton Keynes, Forth Valley, Eastleigh, City College Glasgow, South Lanarkshire, Hackney, Trafford, Penwith and Truro and West Suffolk. It is open to all students at any level, including front of house and kitchen. Passion has grown and developing to give more support to Education and young people's futures in the Hospitality Industry.

From visits to RSPCA Assured -approved farms, and Great farms like Dingley Dell Pork and Loch Duart Salmon to taking part in the Flying Visit programme . This gives students the chance to be involved in major industry events, colleges get to meet top chefs, restaurateurs and hoteliers, as well as producers, growers and suppliers. Through their charity dinners, A Passion to Inspire has raised over a staggering £236,000 for charities such as NSPCC, Teenage Cancer Trust, Whirlow Hall Farm Trust, and Hospitality Action.

It's not only the students who get to enjoy being part of this dynamic initiative, the incredible list of chefs who work with them also relish being involved with the innovative project. Adam Reid , Brad Carter, Daniel Clifford , Ross Sneddon, Benoit Blin , Claire Clark, Cyrus Todiwala, Rupert Rowley, Adam Smith, Alan Paton , Chris Lee ,Adam Simmonds , Nick Claxton - Webb, Russell Bateman and Eric Snaith are just a handful of chefs who have worked with " A Passion to Inspire "

"I have been involved with A Passion to Inspire from the start. The charity works with over 172 colleges and hundreds of students, inspiring them to create great food and, more importantly, develop themselves in our fantastic industry." (Mark Poynton, Chef Patron at MJP Restaurants)







