

Double gold medal scoop for Royal Holloway's catering team

Several members of the Royal Holloway catering team competed in the finals of the annual TUCO (The University Caterer's Organisation) Awards at Warwick University in April, winning a total of eleven awards between them.

Competing against the most talented people in the university catering sector on the day, the Royal Holloway team was led by Darren Coventry and Rebecca Nurse, assisted by Ravi Kanthiya and Gary Smith. Additionally the work of Carol Vallejo, Sara Gunn, Sharon Chandler, Carli McGrail, Kevin Williams and Bob Reid was entered into the Salon Culinaire competition. As winner of the Service Skills Challenge at the same event two years ago, Terri Sadler was invited to be on the panel of judges.

The results of the competition are as follows:

Gold

Ravi Kanthiya – Restaurant plated dessert (Best in Class)
Gary Smith – Novelty decorated cake

Silver

Darren Coventry, Gary Smith and Carol Vallejo – Plated vegetarian main course (Best in Class)
Carol Vallejo – Bread display

Bronze

Bob Reid – Tray bake
Carli McGrail – Cup cakes

Merit

Sara Gunn – Cup cakes
Kevin Williams – Tray Bake
Sharon Chandler - Coffee Shop style sponge

Head of Conferences and Catering, Mike Hoare commented, "It was marvellous to see so many of our catering team rewarded for all of their hard work, particularly given the extremely high standard of the competition. Special congratulations and well done must go to Gary and Ravi for winning gold".

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For further information please contact 01784 443045; sales-office@royalholloway.ac.uk;
www.venue.royalholloway.ac.uk



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