

## Aspiring Student Chef Winner Announced of the Teflon™ Diamond Standard Awards 2019



Press release provided by [Dupree International](#)

The [Teflon™ Diamond Standard Awards](#) are thrilled to announce the 2019 National Final Aspiring Student Chef winner is Lily Stock, [Westminster Kingsway College](#) with her signature classic with a twist, Tournedos a la Bordelaise.

Offering the chance for those attending school and catering college, the opportunity to showcase what they've learnt, the day accessed the skills and creativity of 8 talented 16-19 year olds who secured a place in the final. As well as cooking a signature classic with a twist, the finalists undertook a mystery fish dish challenge, a practiced mayonnaise & celeriac remoulade recipe and an observation test.

Lily when asked about winning the three-year Specialised Chefs Scholarship at Bournemouth & Poole College in which she will take up this coming September, she said: "I was extremely nervous about the whole day, but felt very welcomed by everyone who was there, it was great to meet people who share my passion for cooking. The standard of all the dishes was extremely high so it was a privilege to have won this award and to be offered a place at the college. I had been practicing my dish a lot so I was very comfortable with what I had to do. When I found out I had won, I was overwhelmed with happiness and felt very proud of myself for what I had achieved."

The shortlisted Aspiring Student Chef finalists from across the UK attended Bournemouth & Poole College to cook for the panel of esteemed judges, headed up by celebrity chef Lesley Waters and included The Pig Group's James Golding, Beyond Food Foundation's Simon Boyle and Bournemouth & Poole College's Paul Dayman. 2017 Aspiring Student Chef winner, Joe Smith who is currently on the Specialised Chefs Scholarship and is placed at The Ritz, also joined as a guest judge.

The day saw an exceptional standard of cooking from the finalists with Lily being awarded the prestigious three year Specialised Chefs Scholarship, a life changing opportunity to gain insight into the world of professional catering and even the chance to become one of the country's finest chefs, training in the best restaurants in the UK, a cash prize of £500 and £150 worth of Teflon™ non-stick coated cookware from lead sponsor Circulon.

### About the Teflon™ Diamond Standard Awards

Launched in 2012, the Diamond Standard Awards, sponsored by Teflon™ non-stick coatings is a prestigious, well respected initiative amongst industry leaders that recognises excellence, supporting students to achieve their goal of working as elite chefs in this dynamic industry. More recently the competition was broadened, offering the chance for non-professional cooks to gain recognition for their cooking ability at home.

For students, this is potentially a life changing opportunity to receive a three-year Specialised Chefs Scholarship, training to become a fully qualified chef. The scholarship is divided into two categories; work based training with a chef member of the Royal Academy of Culinary Arts at one of the finest hotels or restaurants in the UK and full time block release tuition at Bournemouth & Poole College. The course is arranged by the Royal Academy of Culinary Arts and Teflon™ non-stick coatings, Chemours and managed by The Bournemouth & Poole College.

The judges chaired by Lesley Waters choose their Keen Young Cook and Keen Home Cook winners at the Waitrose Cookery School in London at a national cook-off in January 2019 and the Aspiring Student Chefs were chosen at Bournemouth & Poole College in February 2019.

For more information, visit [www.teflondsa.co.uk](http://www.teflondsa.co.uk)

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