

# GRAMPIAN FOOD MATTERS

March 2011 - Issue no. 77

## In This Issue

[Grampian Winners Announced](#)

[Dining Club at the Buchan Braes Hotel](#)

[Taste of Grampian 2011](#)

[The Search Begins to Find Grampian  
Chef of the Year](#)

[Scotland Food & Drink Membership](#)

[Food & Health Innovation Service Open  
for Business](#)

[Scotland Food & Drink Oscars](#)

[Scottish Food & Drink Fortnight, 3-18  
September](#)

[Mearns Pupils Cook Up Foodie Magazine](#)

[Peterhead Scottish Week Resurrects  
The Trade Fayre](#)

[Symposium 2011 to Focus on Health](#)

[Half Price Training](#)

## Events in brief

[Grampian Food Forum diary of events](#)



*Grampian Food Forum Innovation Awards*

Grampian Food Matters is the e-newsletter of the Grampian Food Forum, which informs of events and activities relevant to the local food and drink industry. To gain further details on any of the articles, simply click on the relevant link.

If you have any comments to make about this edition or suggestions for future issues, please email

[grampianfoodforum@aberdeenshire.gov.uk](mailto:grampianfoodforum@aberdeenshire.gov.uk)

[www.grampianfoodforum.org.uk](http://www.grampianfoodforum.org.uk)

## Grampian Winners Announced

The winners of the 21st annual Grampian Food Forum Innovation Awards were announced at the presentation dinner on 24 March at the Marcliffe Hotel and Spa.

Neil Turton, chief executive of Nisa-Today's (Holdings) Ltd addressed around 170 guests at the awards dinner saying "It's great to see companies innovating in response to market changes such as more people eating in. Companies are having to look at ways to develop new exciting products to survive and not just supplying commodities. A diverse product mix is vital to a sustainable future as manufacturers and employers".

Neil was joined on the judging panel by Joe Wall of The Cress Company and Richard Bath, editor of Scottish Field.

**List of entrants and winners**

[back to front page](#)



## Dining Club at the Buchan Braes Hotel

The next Grampian Food Forum Dining Club will take place on Monday 9 May at the award winning Buchan Braes Hotel, Boddam, Peterhead.

The Dining Club is aimed at promoting greater use of local produce in the region's hotel and restaurant menus. The event provides a show-case for local food and drink producers, with the evening's menu comprised of local produce. It also provides a forum for hoteliers, restaurateurs and chefs to meet with producers and suppliers to build relationships.

**More information and booking**

[back to front page](#)



## Taste of Grampian 2011

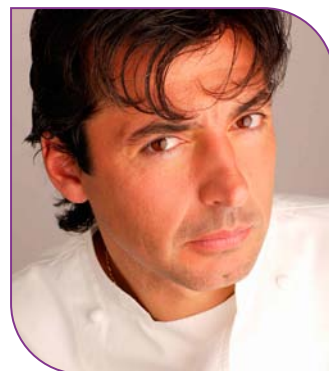
Simon Rimmer and Jean-Christophe Novelli are both making return visits to the annual celebration of the north-east's rich and diverse food and drink larder.

Chairman, Brian Pack said "We will again be sticking to our core principles of letting the north-east public taste and sample the very diverse range of food and drink produced in the region as well as buy it from the many food firms who support us by taking stands to display their full range of wares."

Visit the website for details on how to book a stand or contact Amanda Robertson on 01224 646488 or [info@primeeventmanagement.com](mailto:info@primeeventmanagement.com)

**[www.tasteofgrampian.co.uk](http://www.tasteofgrampian.co.uk)**

[back to front page](#)



## The Search Begins to Find Grampian Chef of the Year

Hospitality Training is searching for Grampian Chef of the Year 2011, with a competition aimed at chefs working in the hotel, restaurant, and contract catering sectors. Due to the growing popularity of the event the categories this year will include Restaurant of the Year.

Chefs and restaurateurs are invited to apply online via Hospitality Training's website. The closing date for entries is Monday 25 April.

The day will culminate in an awards dinner hosted by Mercure Ardoe House Hotel. Tickets are available from Hospitality Training at £50 per person.

**[www.hospitality-training.org.uk](http://www.hospitality-training.org.uk)**

[back to front page](#)



## Scotland Food & Drink Membership

Scotland Food & Drink is the leadership organisation for our industry. It is a membership organisation with the dual aim of bringing everyone involved in food and drink together to work to deliver greater success in global markets and with building Scotland's reputation as 'A Land of Food and Drink'.

We offer a range of events and services for the industry, which aim to open new markets, reduce costs to your business or provide information - most of these are exclusive or heavily discounted for our members. Member benefits alone offer the potential for members to save over £10,000 on a large range of services.

Contact Scott Kummerer on [scott.kummerer@scotlandfoodanddrink.org](mailto:scott.kummerer@scotlandfoodanddrink.org)

**Membership information**      [back to front page](#)



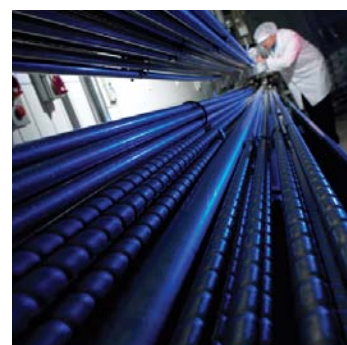
## Food & Health Innovation Service Open for Business

Funded by Scottish Enterprise and led by Campden BRI, the Food and Health Innovation Service is a new Scotland Food & Drink initiative aimed at supporting Scottish food and drink companies with growth potential to enter the food and health market.

Whether you are looking to reformulate existing products for health, exploit naturally healthy products, or develop functional foods, the Service has a range of mechanisms to support your business.

To find out more please call 0845 607 8787 or visit the Food & Health Innovation Service website [www.foodhealthinnovation.com](http://www.foodhealthinnovation.com)

[back to front page](#)



## Scotland Food & Drink Oscars

The entries are now in for the Scotland Food & Drink Excellence Awards, which have been running for ten years. The awards are commonly referred to as the 'Oscars' of the food and drink industry as they highlight the outstanding quality that producers represent.

In celebrating our progress towards making Scotland known as 'A Land of Food and Drink', we must recognise that world competition continues to improve. The awards applaud those companies who embrace the challenges that a changing global economy brings through their ruthless pursuit of excellence and differentiation.

To book tickets for the Awards Dinner on Thursday 26 May at Doubletree by Hilton Dunblane Hydro Hotel, please email [linda.chirnside@scotlandfoodanddrink.org](mailto:linda.chirnside@scotlandfoodanddrink.org)

**More information**  
[back to front page](#)



## Scottish Food & Drink Fortnight, 3-18 September

The Fortnight provides a platform on which to promote Scottish produce and your participation can be tailored entirely to your needs.

Last year's Fortnight received support from producers, foodservice and retailers with supporting activity including in store promotions and tastings, special menus, food festivals created for the Fortnight and support from existing food festivals and events. More than 130 events celebrated Scottish produce and participants credited increased footfall and sales to taking part in the Fortnight.

Contact [sophie.fraser@scotlandfoodanddrink.org](mailto:sophie.fraser@scotlandfoodanddrink.org) for more information or ways in which you can take part, or visit [www.scottishfoodanddrinkfortnight.co.uk](http://www.scottishfoodanddrinkfortnight.co.uk)

[back to front page](#)



## Mearns Pupils Cook Up Foodie Magazine

On 25 February Mearns Academy pupils faced their very own 'Apprentice-style' challenge thanks to Macphie of Glenbervie, the University of Aberdeen Rowett Institute for Nutrition and Health and the Scottish Food and Drink Federation (SFDF).

As part of the innovative SFDF schools programme 'A Future in Food', the S1 pupils were challenged to produce a magazine based around food. They have been challenged to use the magazine to promote food produced locally, get an exclusive interview with a local food champion, produce an article on the role of nutrition in life long health, and write a feature for a healthy new dessert.

**More information**  
[back to front page](#)



## Peterhead Scottish Week Resurrects The Trade Fayre

To celebrate the 50th anniversary of Peterhead Scottish Week the Trade/Food Fayre is making a welcome return to the weeks festivities. This event will run from Tuesday 19 to Thursday 21 July 2011 at Peterhead's Central School, St Peters Street.

If you are interested in booking a stand, at this event please contact Peterhead Scottish Week via the website or telephone Sandra Cordiner on 01779 470086 for more information.

[www.peterheadscottishweek.org](http://www.peterheadscottishweek.org)  
[back to front page](#)



## Symposium 2011 to Focus on Health

The 9th Annual Joint Scottish Food and Drink Federation/Institute of Food Science and Technology/Royal Environmental Health Institute for Scotland Symposium will tackle the issue of the nation's health and the contribution of the food industry at the Apex City Hotel in Dundee on 24 May.

This event is directly relevant to those within the industry and will include themes that may impact on your business such as current plans for health policy in Scotland and across the UK, case studies from companies such as PepsiCo on their response to the health agenda, the role of innovation and also what drives changes in consumer behaviour.

[www.sfdf.org.uk](http://www.sfdf.org.uk)  
[back to front page](#)



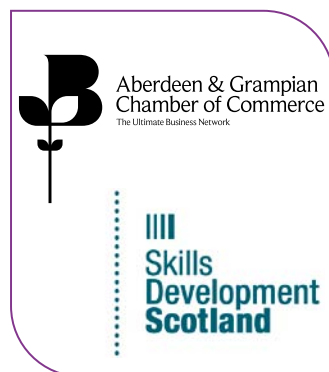
## Half Price Training

Aberdeen and Grampian Chamber of Commerce are working with Skills Development Scotland to further expand the skills and knowledge in the north east. Apply before 31 March and you could be eligible for up to £5,000 towards training costs incurred before 30 June 2011.

The focus of the programme is to support learning activity which promotes improved workplace productivity, helping to increase organisational resilience through this period of economic recovery. Skills Development Scotland (SDS) will provide a financial contribution of 50% of the training costs to a maximum of £5,000 to businesses to allow them to invest in learning and development of their staff, and so help support the sustainability and growth of small businesses within Scotland.

Interested? For further information, please visit [www.agcc.co.uk](http://www.agcc.co.uk)

[back to front page](#)



---

## Events in brief

### **Spirit of Speyside Whisky Festival**

28 April–2 May

### **SFDF/IFST/REHIS Annual Symposium**

Dundee on 24 May

### **Scotland Food & Drink Excellence Awards**

Dunblane Hydro on 26 May

### **Royal Highland Show**

Ingliston on 23-26 June

### **Scottish Traditional Boat Festival**

Portsoy on 2-3 July

### **Peterhead Scottish Week**

Peterhead on 19-21 July

### **Turriff Show**

Turriff on 31 July-1 August

### **Speciality & Fine Food Fair 2011**

London on 4-6 September

### **Scottish Food & Drink Fortnight**

3-18 September

[back to front page](#)

---

## Grampian Food Forum diary of events

### **Innovation Awards**

Announcement of winners

### **Dining Club**

Buchan Braes Hotel, Peterhead on 9 May

### **Taste of Grampian**

Thainstone on 4 June

[back to front page](#)



MEMBER OF  
**SCOTLAND**  
OF FOOD & DRINK

**GRAMPIAN  
FOOD  
MATTERS**

---

Published by Aberdeenshire Council, Woodhill House, Westburn Road, Aberdeen, AB16 5GB.  
Contact telephone 01224 664334.

No legal responsibility will be accepted by the publishers for any errors or omissions.