



Press Release

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## **CHEF'S BID TO KEEP ALIVE THE ART OF STOCK-MAKING**

THE art of stock making is being lost in today's busy kitchens which survive on tight budgets and tough deadlines.

But one chef is determined to ensure that the next generation of young chefs do learn to appreciate the wonder of beautiful stocks with their subtle tastes and flavours.

Nigel Crane, who worked under Anton Mossiman at the Michelin-starred Dorchester Hotel, is beginning a UK tour of catering colleges in January with a demonstration at the prestigious Westminster College where he himself trained.

The college, which has produced such culinary luminaries as Jamie Oliver and Anthony Worrall Thompson, is a firm believer in keeping alive Britain's great tradition of stock-making.

Every student at the college learns how to make stocks within a few weeks of joining unlike many catering colleges.

Nigel, who is managing director of Cheshire-based Essential Cuisine, said: "Well made bone stocks are best, but modern day pressures and food safety issues are sadly leading to their demise.

"Stocks should be taken seriously in the kitchen because they are a vital part of the flavour of the dish. Chefs of the future need to understand the passion that goes into making them, and also how to tell a good stock from a bad stock."

Nigel's company, which works with some of the country's leading hotels, restaurants and gastro-pubs, produces a wide range of stocks, jus and glaces, all made to use as chefs would a traditional kitchen-made stock.

Gary Hunter, Head of Culinary Arts at Westminster College, said: "The tradition of stock-making is under threat, particularly from the government's

health and hygiene regulations. It is also a problem in France where they are trying to impose heavy regulations on the use of traditional stocks.

“This is a big problem for chefs who care about culinary arts and the sauces they make – because we know that the basis of all sauces is a very good stock.”

Students at Westminster College make stocks every day and it is an integral part of their training whereas many catering colleges will only teach stock-making at an advanced level.

The NVQ system only allows stock-making skills to be taught at Level 3 but colleges like Westminster build in sessions from the very start of any young chef's training.

- Nigel will be giving his demonstration at Westminster College on January 24. For more information about Essential Cuisine go to [essentialcuisine.com](http://essentialcuisine.com).

#### **NOTE TO EDITORS**

\* For more information or to arrange an interview with Nigel Crane please call Lucy Mason on 0151 348 4293.

\* Please find attached a photograph of Nigel Crane.