

'feeding the imagination'

Professional Graduates for October

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What a great week we have had at Cordon Vert with four more chefs completing our Professional Chefs Diploma.

After cooking and menu planning all week, they faced the final task on Friday morning of having to create and cook a three course buffet lunch for a lounge full of hungry Vegetarian Society diners.



The chefs attending this time were Zlatko Ambrus, Oona Haapakorpi, Chris Cutler and Angela Palladino.

As usual the standard of food on this course has been as high as ever and the guests loved every dish. After being congratulated by us all for their hard work over the week, the chefs were finally presented with their well earned Cordon Vert diploma by principal tutor Alex Connell.

Chris Cutler attended the course as part of his plan to set up his own tea room in France.

After the course he said, "I could not have wished for a better tutor than Alex to help me. Over the week he provided us with around fifty different recipes from around the world, all of which were prepared by one of the students, or by Alex himself."

"It was great to share our creations with other members of staff. It also gave me an opportunity to learn about the many different aspects of the work of the Vegetarian Society does in the best possible way, relaxing over a tasty meal and a glass of wine."

"If you are really serious about vegetarian cooking I recommend the Cordon Vert professional course. It is not a leisure course, it is hard work, but that is what makes it so valuable - and rewarding."

Chris will shortly be embarking on his next adventure in France, starting up "The English Tea Room" near Tiviers in Perigord. It will be wholly vegetarian and have a good passing trade of locals and tourists who will stop by for tea and delicious cakes. He will also be offering a special table d'hôte where, by appointment, diners will be able to enjoy Cordon Vert cuisine with the chef and his family.

We wish Chris and all the other graduates the best of luck for the future.