



PART OF

## Food Drink & Hospitality Week

30 March - 01 April 2026 Excel London

# International Salon Culinaire 2026 Results

Monday 30<sup>th</sup> March

### Hygiene Awards- Lunchtime Award

Hygiene Award sponsored by Delphis Eco -  
Lunch Time Awards

Competition	Hygiene Award Winner
LT14 - Lamb Challenge 2026 Heat 1	Chris Ormshaw
LT14 - Lamb Challenge 2026 Heat 2	Sonny Batch
RLT1 - Hospital Caterers Association Chef Showcase	Alan Dougan and Jim Dougan

### Hygiene Awards Afternoon Awards

Hygiene Award sponsored by Delphis Eco -  
Afternoon Awards

Competition	Hygiene Award Winner
LT1 - Lactalis Professional Live Cheese Starter HEAT 1	Mathew Davy
LT6 - Plant Based Live Challenge HEAT 1	Pierre-Alexandre Schaeffer

LT6 - Plant Based Live Challenge HEAT 2

LT12 The Great British Pork Championship Nirmitt Uchil

LT16 - The Oriental Duck Culinary  
Showdown inspired by Lee Kum Kee

LT2 - Contemporary Plated dessert

LT1 - Lactalis Professional Live Cheese  
Starter HEAT 2 & LT6 - Plant Based Live  
Challenge 2

### LT14 - Lamb Challenge 2024

LT14 - Lamb  
Challenge 2026 sponsored by  
Dorset Crown -  
part of ABP

HEAT	Competitor	Establishment	Award	Best in Class
	Sonny Batch	Lexington	Gold	Best in Class
	Andy Chan	Compass UK & Ireland	Gold	
y	Neil Yule	Sodexo	Silver	
	Zobias Gorman	Sodexo (Quilter)	Silver	
	Jordan Strubing	Lloyds of London - Elixir UK	Silver	
	Ben Sewell	Houston and Hawkes	Silver	
	Chris Ormshaw	BW Catcher FPSO	Silver	
	AJIT ATMARAM- PASTE	London Marriott Hotel Park Lane	Silver	

Kial Zandbergen	3MCS	Bronze
Govinda KC	The Londoner Hotel	Bronze
Kat Mutale	Royal Air Force	Bronze
Jacob Wilson	Investec (Vacherin)	Bronze
Gloria Stankova	Lexington	Bronze
JAKE BUTLER- HOSKIN	ESS	Merit
Athi Kesaven- Sankaran	Grosvenor house suites	Merit

Best in Class  
Winner Recives  
the Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

### RLT1 - HCA Chef Showcase

RLT1 - HCA  
Chef Showcase

Sponsored by  
the HCA

Station	Competitor	Establishment	Award	Best in Class
	Kerrey Healey	NHFT-	Silver	Best in Class

	Berrywood Hospital		
Tasha Day	NHFT- Berrywood Hospital	Silver	Best in Class
Alan Dougan	NHS Greater Glasgow & Clyde	Silver	
Jim Dougan	NHS Greater Glasgow & Clyde	Silver	
Daniel Freeman	Basingstoke & North Hampshire Hospital	Silver	
Sunny Shahi	Basingstoke & North Hampshire Hospital	Silver	
Sosana Sukhan	Greater Manchester Mental Health NHS	Silver	
Amanda Barber	Greater Manchester Mental Health NHS	Silver	
Chris Dopico- Alles	Serco - University Hospital Southampton	Bronze	
Angelika Purtak	Serco - University Hospital Southampton	Bronze	
Joe Omolo	Stockport NHS	Bronze	

Foundation  
Trust

Ned Rusev  
Guys and St.  
Thomas  
Foundation  
Trust

Bronze

Best in Class  
Winner Recives  
the Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

### LT1 - Lactalis Cheese

LT1 -Lactalis  
Professional  
Live Cheese  
Starter

sponsored by  
Lactalis  
Professional

2 HEATS

HEAT	Competitor	Establishment	Award	Best in Class
	Joe Timmons	Royal Air Force	Gold	Best in Class
	Luke Aston	Halesowen College	Silver	
	Janos Kokeny	The Soho Hotel	Silver	
	Venkat Iyer	Pan pacific london	Silver	

Mathew Davy	JLL (Vacherin)	Silver
Alessio Sneider	Craft Guild of Chefs Culinary Team	Silver
Josh Malone	ESS	Bronze
Jerome Smith	Lifetime Training	Bronze
James Murray	ESS	Merit
Dominique Brou	Whitgift - Compass Group Lodestone House	Merit
Daniel Bowden	Ocean View @ The Dome, Inns of Cornwall & Devon	Merit

Best in Class Winner Recives the Trip to Venice/Padova Courtesy of Unox

Their Best in Class Winners Apron - Courtesy of Elis

And of Course their Best in Class Plate

## LT6 - Oatly Plant Based Challenge

LT6 - Oatly Plant Based Challenge - Sponsored by

2 HEATS

Oatly

HEAT	Competitor	Establishment	Award	Best in Class
	Rishi chaudhary	Plates	Silver	Best in Class
	Michael Broad	Fooditude Ltd	Silver	
	Liviu Oprea	Wilson Vale	Silver	
	Pierre-Alexandre Schaeffer	Vacherin (EY CP)	Silver	
	Kyle Bowman	Craft Guild of Chefs Culinary Team	Silver	
	Gabriel Plaseczny	The Dorchester	Silver	
	James Murray	ESS	Bronze	
	Jack Kearns	Technological University of the Shannon	Bronze	
	Colette Bristow	River Green Restaurant	Bronze	
	Ruth Bently	ESS	Bronze	
	Rosa Mendes	Black Peppermint Food Company	Merit	
	CHRISTINA PANTAZOPOULOU	La Chef Levi	Merit	

## LT12 - Great British Pork Champ

LT12 -The  
Great British  
Pork  
Championship

Sponsored by  
Dingley Dell

Station	Competitor	Establishment	Award	Best in Class
	Rick Owens	Craft Guild of Chefs Culinary Team	Silver	Best in Class
	Piotr Szulc	Ham Yard Hotel	Bronze	
	Nirmit Uchil	Pan Pacific	Bronze	
	Jack Stillion	ESS	Bronze	
	Chris Gilliney	Lifetime Training	Merit	
	Manoj Pun	Royal Air Force	Merit	
	Freddie Word	Whitgift - Compass Group Lodestone House	Merit	
	Will Brook	Vacherin	Merit	

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

## LT16 - Oriental Duck Culinary

LT16 - The  
Oriental Duck  
Culinary  
Showdown  
inspired by Lee  
Kum Kee -  
HEAT 1

HEAT	Competitor	Establishment	Award	Best in Class
HEAT 1	Jamie Gibbs	The Craft Guild of Chefs Culinary Team	Silver	Best in Class
HEAT 1	Kitty Whiteley	Lexington Independents	Silver	
HEAT 1	David Henderson	Genuine Dining	Bronze	
HEAT 1	Josh Billingham	3MCS	Bronze	
HEAT 1	Paolo Ghirardani	Vacherin (Ashurst)	Bronze	
HEAT 1	Cameron Start- Crowe	Lexington	Bronze	
HEAT 1	JAKE BUTLER- HOSKIN	ESS	Merit	
HEAT 1	Mohd Tahrin- Minhad	SATAY HOUSE LTD	Participation	

2 HEATS -  
Second Heat on  
Tuesday

Best in Class  
Winner Recives

the Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

## LT2 - Contemporary Plated Dess

LT2 -  
Contemporary  
Plated Dessert

Sponsored by  
SOSA &  
Adamance

Station	Competitor	Establishment	Award	Best in Class
	Aisha Joel	Restaurant Associates	Silver	Best in Class
	Sian Sullivan	Houston and Hawkes	Silver	
	Marc-Antoine Bochu	The Good Eating Company	Bronze	
	Panagiotis Chatziordanis	La Chef Levi	Merit	
	Giuseppe Lorenzo- Condemi	The Wolseley Hospitality Group	Merit	
	Aspasia Kounelli	La chef Levi	Merit	
	Emilie Nagatani	Edgbaston park hotel	Participation	

Theopoula  
Antoniadou

La Chef Levi

Participation

### **JP2 Junior Petit Fours**

JP2 Junior Petit  
Fours -

Sponsored by The  
Worshipful  
Company of Cooks

Competitor

Establishment

Award

Best in Class

1

Petit Four Patisserie

Bronze

### **JP3 Junior Pastry (Sponge Class)**

JP3 Junior Pastry  
(Sponge Class)

Sponsored by The  
Worshipful  
Company of Cooks

Competitor

Establishment

Award

Best in Class

No entries

### **K2 Show or Presentation Platter**

K2 Show or  
Presentation Platter

Competitor	Establishment	Award	Best in Class
Nathan Clark	Craft Guild of Chefs Culinary Team	Silver	Best in Class
Simon Coulter	ESS	Bronze	

### **P1 Tea Pastries**

P1 Tea Pastries -  
Sponsored by the  
APC

Competitor	Establishment	Award	Best in Class
Hiroshana Dilruwan- Kaluaggala	Park Hyatt London River Thames	Silver	
0	Rhubarb Hospitality Collection at Royal Albert Hall	Bronze	
D.N Rathnayaka	Hotel Andaz	Bronze	
Daniel Bowden	Ocean View @ The Dome, Inns of Cornwall & Devon	Participation	

## R1 Starter Plates

### R1 Starter Plates

Competitor	Establishment	Award	Best in Class
Alessio Sneider	Craft Guild of Chefs Culinary Team	Gold	
Joshua Billingham	3MCS	Silver	
Ketan Naik	Lodestone House	Bronze	
Ishara Lakmal- Somarathna-Wijja- Pathiyalage	Wolseley hospitality	Merit	
Ishara Lakmal- Somarathna-Wijja- Pathiyalage	Wolseley hospitality	Merit	
Spiros Paktitis	La chef levi	Merit	
R.M-Kasun Chamara- Rathnayaka	The Wolseley Hospitality Group - Colbert	Merit	
Yuna Sugimoto	Edgbaston Park Hotel	Merit	
Allen Allsopp	Sodexo Merval Barracks	Participation	

## R2 Restaurant PlatesFish Course

### R2 - Restaurant Fish Course - Sponsored by M&J Seafood

Competitor	Establishment	Award	Best in Class
Ariel Laureano	Marketchefs@iclondon- theo2.com	Gold	Best in Class

Nathan Clark	Craft Guild of Chefs Culinary Team	Bronze
David Bryant	Restaurant Associates	Bronze
Simon Coulter	ESS	Bronze
James Larkin	Compass UK & Ireland	Merit
Ashish Limbu	Sodexo	Merit
Arunkumar Ponraj	The Wolseley	Participation

### SK2 Student Terrine Display

S2 Student  
Terrine Display

Sponsored by  
The Worshipful  
Company of  
Cooks

Competitor	Establishment	Award	Best in Class	Column1
Joshua Roche	Hull College			DISPLAYING ON WEDS NOW

### SK3 Student Raised Pies

SK3 - Student Hand  
Raised Pies

Sponsored by The  
Worshipful  
Company of Cooks

Competitor                      Establishment                      Award                      Best in Class

7

### SR3 Student Main Course Plates

SR3 Student Main  
Course Plates

Sponsored by The  
Worshipful  
Company of Cooks

Competitor                      Establishment                      Award                      Best in Class

### SR5 Student Dessert Plates

SR5 Student  
Dessert Plates

Sponsored by  
The Worshipful  
Company of  
Cooks

Competitor                      Establishment                      Award                      Best in Class                      Column1

Finley Scott-Green	Hull College			DISPLAYING ON WEDS
Siena Barr	Hull College			DISPLAYING ON WEDS
Jasmine Forward	Capital City College	Bronze		

### ST1 Prepare a best end of Lamb

ST1 Prepare a best end of Lamb - sponsored by The Worshipful Company of Cooks

Competitor	Establishment	Award	Best in Class
Leo Dixon	Chichester College		
Ben Northeast	Chichester College		
Matt Jones	Exeter College		

### ST2 Butcher a whole Chicken for

ST2 Butcher a whole Chicken for Saute - sponsored by The Worshipful Company of Cooks

HEAT	Competitor	Establishment	Award	Best in Class
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Kieran Henry	Dine	Silver
Charlie Thornton	Loughborough College	Silver
Callum Miles	Loughborough College	Silver
Harry Coulson	Loughborough College	Silver
Poppy Barritt	Loughborough College	Silver
Denise Sabalo	Halesowen College	Silver
Matt Jones	Exeter College	Silver
Reuben Cowill-Parker	Exeter College	Silver
Theo Farrand	Exeter College	Silver
Isabel Down	Exeter College	Silver
Sydney Pritchard	Halesowen College	Silver
Leo Dixon	Chichester College	Silver
Ben Northeast	Chichester College	Silver
Denzel Ikediashi	Halesowen College	Bronze
Logan Hyde	Halesowen College	Bronze
Charlie Dunn	Halesowen College	Bronze
Attewell TC-Ndhlula	Halesowen College	Bronze
Jake Tierney	Halesowen	Bronze

	College	
Maisey Routledge	Exeter College	Bronze
Kitty Bridgers- Tierney	Exeter College	Bronze
Connor Yabsley	Exeter College	Bronze
Marize Sabapathy	Exeter College	Bronze
Alex Veselov	Exeter College	Bronze
Lilly Wojewoda	Exeter College	Bronze
Thomas Anderson	Halesowen College	Bronze
Callum Cotterill	Halesowen College	Bronze
Amy Greenfield	Halesowen College	Bronze
Kayden Wheatley	Halesowen College	Bronze
Clara Newell	Chichester College	Bronze
Silmara Haward	Chichester College	Bronze
Logan Groomgridge	Nescot College	Merit
Jackie Hugh- Jones	Exeter College	Merit
Joshua Moakes	Exeter College	Merit
Leah Blake	Halesowen College	Merit

### ST3 Plaice Filleting

ST3 Plaice Filleting -  
sponsored by M&J  
Seafood

Competitor	Establishment	Award	Best in Class
Maisey Routledge	Exeter College	Gold	
Kieran Henry	Dine	Silver	
Leah Blake	Halesowen College	Bronze	
Attewell TC-Ndhlula	Halesowen College	Bronze	
Kayden Wheatley	Halesowen College	Bronze	
Aida Marie-Williams	Chichester College	Bronze	
Scarlett Rose	Chichester College	Bronze	
Karrem Courtney	Nescot Collgee	Bronze	
Logan Hyde	Halesowen College	Merit	
Charlie Dunn	Halesowen College	Merit	
Thomas Anderson	Halesowen College	Merit	
Callum Cotterill	Halesowen College	Merit	
Amy Greenfield	Halesowen College	Merit	
Denzel Ikediashi	Halesowen College	Merit	
Nathan Armstrong	Loughborough College	Merit	
Sydney Pritchard	Halesowen College	Merit	
Denise Sabalo	Halesowen College	Merit	
Jake Tierney	Halesowen College	Merit	

### ST4 Sea Bass Trout Prep

ST4 Sea Bass/Trout

Preparation -  
sponsored by M&J  
Seafood

Competitor	Establishment	Award	Best in Class
Konstantinos Stergiou	La chef Levi	Silver	
Harry Coulson	Loughborough College	Bronze	
Silmara Haward	Chichester College	Merit	
Callum Miles	Loughborough College	Merit	
Matt Jones	Exeter College	Merit	
Reuben Cowill Parker	Exeter College	Merit	
Marize Sabapathy	Exeter College	Merit	
Alex Veselov	Exeter College	Merit	
Theo Farrand	Exeter College	Merit	
Maisey Routledge	Exeter College	Merit	

### ST5 Knife Skills

ST5 Knife Skills -

Competitor	Establishment	Award	Best in Class
Aida Marie-Williams	Chichester College	Merit	
Scarlett Rose	Chichester College	Merit	
Konstantinos Stergiou	La chef Levi	Merit	
Justine Asne	West London College	Merit	

Ashanti Rayson	West London College	Merit
Kitty Bridgers-Tierney	Exeter College	Merit
Connor Yabsley	Exeter College	Merit
Reuben Cowill-Parker	Exeter College	Merit
Marize Sabapathy	Exeter College	Merit
Alex Veselov	Exeter College	Merit
Deven Karavadra	Loughborough	Merit

### ST6 Avocado Starter

ST6 Avocado Starter

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Competitor	Establishment	Award	Best in Class
Sophie Parr	Loughborough College	Silver	
Kelsie McClumpha	Loughborough College	Silver	
Charlie Thornton	Loughborough College	Bronze	
Isabella Gilliver	Loughborough College	Bronze	
Nathan Armstrong	Loughborough College	Merit	
Felix Barratt-Jones	Loughborough College	Merit	
Charlie Emerson	Nescot College	Merit	
Woody Page-Brown	Exeter College	Merit	

### ST7 Shrimp Starter

ST7 Shrimp Starter - sponsored by M&J Seafood

Competitor	Establishment	Award	Best in Class
Gennie-Lila Cockayne	Chichester College		
Delilah Phillips	Chichester College		
Felix Barratt-Jones	Loughborough College		
Luca Stevens	Capital City College		
Woody Page-Brown	Exeter College		
Katie Burke	Exeter College		

### ST8 Amuse Bouche

ST8 Amuse Bouche -

Competitor	Establishment	Award	Best in Class
Spiros Paktitis	La chef levi	Silver	
Levi Roberts	Nescot College	Silver	
Woody Page-Brown	Exeter College	Merit	
Theo Farrand	Exeter College	Merit	

### ST9 Tea Pastries

ST9 - Tea Pastries

Competitor	Establishment	Award	Best in Class
Miranda Paz-Sanchez	Capital City College	Gold	
Panagiotis	La Chef Levi	Silver	

## Chatziordanis

Amy Clarke	Loughborough College	Silver
Harriet Hemmings	Capital City College	Silver
Lilly Wojewoda	Exeter College	Silver
Jackie Hugh-Jones	Exeter College	Silver
Summer Denning	Exeter College	Bronze
Joshua Moakes	Exeter College	Merit
Lucy Wells	Exeter College	Merit
Rylee Murphy	Exeter College	Merit
Dante Vidal-Jules	Nescot College	Merit

## ST10 - Roll Shaping

### ST10 - Roll Shaping

Competitor	Establishment	Award	Best in Class
Bettina Keki	West London College	Gold	
Ezgi Duzgan	Capital City College	Gold	
Aritz Valtuena-Repes	Capital City College	Gold	
Ashanti Rayson	West London College	Silver	
Bella Yaxley	Capital City College	Silver	
Naomi Ungurean	Capital City College	Silver	
Kevin Kilinc	Capital City College	Silver	
Summer Denning	Exeter College	Silver	
Justine Asne	West London	Merit	

	College	
Deven Karavadra	Loughborough College	Merit

### ST11 Decorated Gateaux

#### ST11 Decorated Gateaux

Competitor	Establishment	Award	Best in Class
Hannah Causer	Chichester College		
Isabella Gilliver	Loughborough College		
Sophie Parr	Loughborough College		
Kelsie McClumpha	Loughborough College		
Amy Clarke	Loughborough College		
Megan Linga-Thevar	Capital City College		
Harriet Hemmings	Capital City College		
Beth Gurnett	Capital City College		
Naomi Ungurean	Capital City College		
Connie Massie	Capital City College		
Rebecca Bedwell	Capital City College		
Antwan Gonzales	Capital City College		
Jess Read	Capital City College		
Demi Fridd	Capital City College		
Najhaan Lewis	Capital City College		
Ava Hudson	Capital City College		

Javiera Luccardi      Capital City College

### **ST12 Flambe Work**

#### ST12 Flambe Work

Competitor	Establishment	Award	Best in Class
Shanice Sankey-Wood	3MCS	Gold	
Zanna Bannister	Westminster Capital city college	Silver	
Josh Trott	Loughborough College	Silver	
Joshua Moakes	Exeter College	Merit	
Rylee Murphy	Exeter College	Merit	

### **ST13 Table Laying**

#### ST13 Table Setting

Competitor	Establishment	Award	Best in Class
Poppy Barritt	Loughborough College	Gold	
Josh Trott	Loughborough College	Silver	
Kharylle Canindo	Westminster Capital city college	Bronze	
Tyrese Ming Warren	Westminster Capital city college	Merit	
Takara Harris	Westminster Capital city college		
Franki Vines	Westminster Capital city college		

Prashaki Suthagar	Westminster Capital city college
TJay Del Grant	Westminster Capital city college
Adam Montgomery	Westminster Capital city college
Jay Withers	Royal Air Force

### ST14 Cocktail Mixology

#### ST14 Cocktail Mixology

Competitor	Establishment	Award	Best in Class
Frانيا Garzennec	Westminster Capital city college	Silver	
Hollie Jenkins	Westminster Capital city college	Silver	
Takara Harris	Westminster Capital city college	Silver	
Rylee Murphy	Exeter College	Silver	
Summer Denning	Exeter College	Silver	
Shea Callinan	Westminster Capital city college	Bronze	
Isabel Down	Exeter College	Bronze	

### ST15 Ceasar Salad Challenge

#### ST15 - Ceasar Salad Challenge

Competitor	Establishment	Award	Best in Class
Lucy Wells	Exeter College	Silver	

Shiloh Dixon	Westminster Capital city college	Bronze
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Isabel Down	Exeter College	Bronze
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## Sheet1

Gold

Best in Class

Silver

Bronze

Merit

Participation



PART OF

## Food Drink & Hospitality Week

30 March - 01 April 2026 Excel London

# International Salon Culinaire 2026 Results

Tuesday 31<sup>st</sup> March

### Hygiene Awards- Lunchtime Award

Hygiene Award  
sponsored by  
Delphis Eco - Lunch  
Time Awards

Competition	Hygiene Award Winner	
JLT2 Junior Pasta	Sonny Ward	JLT2
LT16 The Oriental Duck Culinary Showdown inspire by Lee Kum Kee - HEAT 2	Antim Gurung	LT16

LT9 Live Sweet Tea Pastry Challenge	Giovanni Constantino	LT9
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LT4 Tilda Chef Team of the Year 2026	Jan Sevcik and Yihsin Yu	LT4
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### Hygiene Awards Afternoon Awards

Hygiene Award sponsored by Delphis Eco - Afternoon Awards

Competition	Hygiene Award Winner
LT13 - The Association of Pastry Chefs Dessert of the Year 2026	Rachel Bremner
LT5 - Craft Guild of Chefs National Chef Team of the Year 2026	Alex Pearce and Gino Fasolino
LT7 - Apprentice Challenge 2026	Maria Bantouna
JLT1 - JuniorLamb	Amy Wright

### JLT2- Junior Perfect Pasta

JLT2 - Junior Perfect Pasta

Station	Competitor	Establishment	Award	Best in Class
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Rosa Mendes	Black Peppermint Food Company	Silver	Best in class
Lewis Weygang	Gusbourne Estate	Silver	
Sonny Ward	3MCS	Silver	
Amy Miles	South Hampshire College Group	Silver	
Ollie Jones	Farnborough College of Technology	Bronze	
Tomas Guiver	The Dorchester	Bronze	
Jamie Bradshaw	ESS	Bronze	
Aritz Valtuena-Repes	Capital City College	Merit	
Tom Palmer	House of Commons	Bronze	

**LT16 - The Oriental Duck Culinary Showdown inspire by Lee Kum Kee - HEAT 2**

LT16 - The Oriental Duck Culinary Showdown inspire by Lee Kum Kee - HEAT 2

Station	Competitor	Establishment	Award	Best in Class
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Alex Rowbottom	Hoarcross Hall	Gold	Best in Class
Subba Gurung	Royal Air Force	Bronze	
Himanshu Bhatt	The Londoner	Bronze	
Antim Gurung	Royal Air Force Leeming	Bronze	
Peter Ktori	RAF	Bronze	
Ketan Naik	Lodestone House	Bronze	
Samantha Taylor-Clarke	Taylor-Clarke Events	Bronze	
Azariah Ennis-Simpson	House of Commons	Merit	

**LT9 - Live Sweet Tea Pastry Challenge - sponsored by Valrhona**

LT9 - Live  
Sweet Tea  
Pastry  
Challenge -  
sponsored by  
Valrhona

Station	Competitor	Establishment	Award	Best in Class
	Joseph Bradley	Ham Yard Hotel	Silver	Best in Class

Giovanni Constantino	Haymarket Hotel, Firmdale hotels	Bronze
Panagiotis Chatziordanis	La Chef Levi	Bronze
Theopoula Antoniadou	La Chef Levi	Bronze
Giuseppe Lorenzo-Condemi	The Wolseley Hospitality Group	Merit
Stanimir Migel-Rodrigues	Club Gascon	Merit
Dennis Balangue	Foxhills Golf Club	Merit

#### LT4 Tilda Chef Team of the Year

LT4 - Tilda  
Chef Team of  
the Year 2026

Sponsored by  
Tilda in  
association  
with The Craft  
Guild of Chefs

Station	Competitor	Establishment	Award	Best in Class
	Michael Broad	Fooditude Ltd	Silver	Best in Class
	Elizabeth Mackenzie	Fooditude Ltd	Silver	Best in Class
	Jan Sevcik	Vacherin (AXA XL)	Silver	

Yihsin Yu	Vacherin (Prem Crew)	Silver
James Murray	ESS	Bronze
Jake Butler-Hoskin	ESS	Bronze
Zoey king	Compass group uk	Merit
Leandro stuart	Compass group uk	Merit
Michael Mercer	Sodexo	Merit
Loic Smith	Sodexo	Merit
Vimal Jaypal	Searcys	Merit
Anju khusul	Private	Merit
Manuela Micoli	Medirest	Participation
Alejandro Hernandez	Medirest	Participation
Gareth Smart	Compass Group ESS	Participation
Neculai Gagi	Compass Group ESS	Participation

### The Prize

The winning team will be crowned the Tilda Chef Team of the Year 2026 - featured across Tilda's social

media and  
website.

The winning  
team will WIN a  
Day with a  
Professional  
Sports Chef  
with a Behind  
The Scenes  
Tour of of a  
major sports  
stadium.

They will spend  
the day  
alongside a top  
performance  
chef who cooks  
for elite  
athletes getting  
first-hand  
insight into  
how nutrition,

flavour, and  
function come  
together to  
support peak  
performance.  
Learning how  
training menus  
are built, how  
recovery meals  
are crafted,

and what it  
takes to feed  
champions.

Go behind the  
scenes at one of  
the world's  
most iconic  
sporting

venues,  
exploring areas  
normally off-  
limits to the  
public,

from the locker  
rooms to the  
players' tunnel.  
See where  
sport, energy,  
and nutrition  
meet at the  
highest level

Best in Class  
Winner also  
Recives the  
Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

**LT13 - The Association of Pastry Chefs Dessert of the Year 2026 -  
Sponsored by Callebaut/ Ponthier/ PCB/ Allan Reeder**

LT13 - The  
Association of  
Pastry Chefs  
Dessert of the  
Year 2026 -  
Sponsored by

Callebaut/  
Ponthier/ PCB/  
Allan Reeder

Station	Competitor	Establishment	Award	Best in Class
	Rocco Nung	Mark Poynton at Caister hall hotel	Gold	Best in Class
	Rocio Belen- Lartigue	Rosewood London	Silver	
	Xinyu Shao	Onsu Bakery	Silver	
	CHRISTINA PANTAZOPOULOU	La Chef Levi	Bronze	
	Rachel Bremner	The Balmoral, Edinburgh	Bronze	
	Gary Broadhurst	SODEXO	Bronze	
	Giuseppe Lorenzo-Condemi	The Wolseley Hospitality Group	Merit	
	Amy Briffitt	The Grand Hotel, Eastbourne	Merit	

Best in Class  
Winner Recives  
the Trip to  
Venice/Padova  
Courtesy of Unox

Their Best in Class  
Winners Apron -  
Courtesy of Elis

And of Course  
their Best in Class  
Plate

## LT5 - Craft Guild of Chefs National Chef Team of the Year - Sponsored by British Premium Meats

LT5 - Craft  
Guild of Chefs  
National Chef  
Team of the  
Year -  
Sponsored by  
British  
Premium Meats

Station	Competitor	Establishment	Award	Best in Class
	Daniel Burrell	Lexington	Gold	Best in Class
	Chris Willis	Lexington	Gold	Best in Class
	Alex Rowbottom	Hoar Cross Hall	Silver	
	Beth Palmerfield	Hoar Cross Hall	Silver	
	Caley Briddick	Kernow Kitchen Co	Bronze	
	John Briddick	Kernow Kitchen Co	Bronze	
	Nicholas Heaver	Ham Yard Hotel	Bronze	
	Ramon Lara- Navarro	Ham Yard Hotel	Bronze	
	Simon Coulter	ESS	Bronze	
	Nicola Harper- Bennet	ESS	Bronze	

Grazvydas Sinica	Vacherin	Bronze
Matt Smith	Vacherin (Investec)	Bronze
Jamie Gibbs	Craft Guild of Chefs Culinary Team	Merit
Nathan Clark	Craft Guild of Chefs Culinary Team	Merit
Vimal Jaypal	Searcys	Merit
Anju kushul	Private	Merit

Best in Class Winner Recives the Trip to Venice/Padova Courtesy of Unox

Their Best in Class Winners Apron - Courtesy of Elis

And of Course their Best in Class Plate

## LT7 - The Apprentice Challenge

LT7 - The Apprentice Challenge

Sponsored by HIT Training

Station	Competitor	Establishment	Award	Best in Class
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Andreea Ionita	Holroyd Howe (HIT Training)	Gold	Best in Class
Lauren Bridges- Smith	The Goodwood Estate Company (HIT Training)	Silver	
Jake Garland	Coastland College	Bronze	
Joshua Lane	Shepherd- neame	Bronze	
Aspasia Kounelli	La chef Levi	Bronze	
William Robertson	Norwich City Football Club	Bronze	
Sebastian Luke- Watson	Inn Collection Group (HIT Training)	Merit	
Maria Bantouna	Sodexo (HIT Training)	Merit	

ONLY 8 OF THE  
ABOVE WILL  
HAVE MADE IT  
THROUGH THE  
SKILLS STAGE

## JLT1 Junior Lamb

JLT1 Junior  
Lamb

Sponsored by  
the Worshipful  
Company of  
Cooks

Number	Competitor	Establishment	Award	Best in Class
	Ellie Cowan	Craft Guild of Chefs Culinary Team	Silver	
	Lauren Radley	Basingstoke College of Technology	Silver	
	Harvey Strett	Levy	Silver	
	Thunyamai Wongwai	Capital City College	Silver	
	Ollie Knight	The Dorchester	Bronze	
	Amy Wright	Basingstoke College of Technology	Bronze	
	Callum Doyle	House of Commons	Merit	

## **JK2 Junior Terrine Display**

JK2 Junior Terrine Display  
Sponsored by The  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
Lucas King	Craft Guild of Chefs Culinary Team	Gold	Best in Class

## **JR1 Junior Starter Plates**

JR1 Junior Starter Plates  
Sponsored by  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
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NO ENTRIES

## JR2 - Junior Restaurant Fish Course

JR2 - Junior  
Restaurant Fish  
Course

Sponsored by  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
Lucas King	Craft Guild of Chefs Culinary Team	Gold	Best in Class

## JR5 Junior Dessert Plates

JR5 Junior Dessert  
Plates

Sponsored by  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
Toby Barrow	Lloyds of London	Gold	Best in Class
Emilie Nagatani	Edgbaston park hotel	Merit	
Ruby Ellis	3MCS	Merit	
Jasmine Horsley	ESS	Merit	

### **K3 - Raised Pie**

K3 - Raised Pie

Competitor	Establishment	Award	Best in Class	Column1
Terrie McBride	Eurest	Gold		
Lexy Richardson	Hull College			DISPLAYING ON WEDS

### **P2 Petit Fours**

P2 Petit Fours Sponsored by the APC

Competitor	Establishment	Award	Best in Class
Rishitha Liyange	Horwood House Hotel	Gold	Best in Class
Amit Kumar-Arya	Craft Guild of Chefs Culinary Team	Silver	
Hiroshana Dilruwan-Kaluaggala	Park Hyatt London River Thames	Bronze	
Manoj P-Jose	Tattu restaurant London	Merit	
Ketan Naik	Lodestone House	Participation	

### R3 Main Course Plates

R3 Main Course  
Plates

Competitor	Establishment	Award	Best in Class
David Bryant	Restaurant Associates	Gold	Best in Class
Alessio Sneider	Craft Guild of Chefs Culinary Team	Gold	
Kyle Bowman	Craft Guild of Chefs Culinary Team	Silver	
Aiden Jayne	Dine	Bronze	
Vimal Jaypal	Searcys	Participation	

### R4 3 Course Veg or Plant Based

R4 - 3 Course  
Vegetarian or Plant  
Based Menu

Sponsored by Oatly

Competitor	Establishment	Award	Best in Class
Simon Coulter	ESS	Merit	

### R5 Dessert Course Plates

R5 - Dessert Plates  
Sponsored by the  
APC

Competitor	Establishment	Award	Best in Class
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Narayan Shrestha	Craft Guild of Chefs Culinary Team	Silver	Best in Class
Dilip Kumar	Horwood House Hotel	Bronze	
Kary chio	pastry cdp	Participation	

### SK1 Student Bread Rolls & Loaf

SK1 Student Bread Rolls & Loaf	Sponsored by Worshipful Company of Cooks		
Competitor	Establishment	Award	Best in Class
Antonella Olmo	Capital City College	Silver	Best in Class
Mattheus Thomas	London South Bank University, National Bakery School	Bronze	
Nida Olendra	Capital City College	Bronze	

### SP1 Student Tea Pastries

SP1 Student Tea Pastries	Sponsored by The Worshipful Company of cooks			
Competitor	Establishment	Award	Best in Class	Column1
Miranda Paz- Sanchez	Capital City College	Silver		
Mia Tucker	Capital City College	Bronze		

Evie Gage	Basingstoke College of Technology	Bronze	
Bella Yaxley	Capital City College	Merit	
Anika Trombin	Capital City College	Merit	
Dona Elizabeth- Binu	London South Bank University, The National Bakery School	Participation	
Eleanor Rayner	Nescot College		
Carla Garcia- Roquer	Nescot College		
Ruby Pullen	Nescot College		
Dante Vidal- Jules	Nescot College		
Sophie Shepherdson	Hull College		DISPAYING ON WEDS
Sam Vickers	Hull College		DISPAYING ON WEDS

## SR2 Student Restaurant Fish Course

SR2 Student Restaurant Fish Course  
Sponsored by M&J Seafood

Competitor	Establishment	Award	Best in Class
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NO ENTRIES

**SR4 Student 3 Course Vegetarian**

SR4 Student 3  
Course Vegetarian  
or Plant Based Menu

Sponsored by Oatly

Competitor

Establishment

Award

Best in Class

NO ENTRIES

**Apprentice Challenge Skills**

Apprentice  
Challenge Skills

Competitor	Establishment	Award	Best
Jack Weller	Shepherd Neame	Bronze	
Jake Garland	Courtland College	Bronze	
Jazz Horlsey	ESS	Bronze	
Sarah Everitt		Merit	

### ST1 Prepare a best end of Lamb

ST1 - Prepare a best end of Lamb - sponsored by The Worshipful Company of Cooks

Competitor	Establishment	Location	Award	Best in Class
Kolbie Houghton	The Sheffield College		Gold	

### ST2 Butcher a whole Chicken for Saute - sponsored by The Worshipful Company of Cooks

ST2 Butcher a whole Chicken for Saute - sponsored by The Worshipful Company of Cooks

Competitor	Establishment	Award	Best in Class
Hope Alexander	Capital City College	Gold	
Kyrie Esmينو	Capital City College	Gold	
Hary Gregory	Capital City College	Gold	
Cole Henderson	Capital City College	Gold	
Jess Mcdonald	Capital City College	Gold	

Avon Luu-Ngoyen	Capital City College	Gold
James Rushton	Capital City College	Gold
Ronnie Scott	The Sheffield College	Gold
Jenson Stone	The Sheffield College	Gold
John Butler	Capital City College	Silver
Grace Davies	Capital City College	Silver
Uma Holford	Capital City College	Silver
Jose Colocco	Capital City College	Silver
Alfie Williams	South Essex college	Silver
Ben Northey	ESS	Silver
Charlie Dawson	Farnborough College of Technology	Silver
Aflie Brown	Farnborough College of Technology	Silver
Abi Burke	Farnborough College of Technology	Silver
James Evans	Farnborough College of Technology	Silver
Ed Holt	Farnborough College of Technology	Silver
Max Cooper	North Herts College	Silver
Raphael Levi	North Herts College	Silver
Ella Brunec	The College of West Anglia	Silver

Caoimhe Friel	The College of West Anglia	Silver
Silvia Kechedzhieva	The College of West Anglia	Silver
Tabatha Lacey	South Hampshire College Group	Silver
Annabelle Lewington	South Hampshire College Group	Silver
Eyvie Brown	South Hampshire College Group	Silver
Phoebe Fall	South Hampshire College Group	Silver
Jacob Buchanan	South Hampshire College Group	Silver
Gracie Brewster	The Sheffield College	Silver
Methun Fonseka	The Sheffield College	Silver
Josh Mitchell	The Sheffield College	Silver
Finley Layberry Smith	The Sheffield College	Silver
Jake Fearnley	The Sheffield College	Silver
Marley Kennedy	The Sheffield College	Silver
Olive Angell	The Sheffield College	Silver
Rosie Bull	The Sheffield College	Silver
Leah Brummitt	The Sheffield College	Silver

Sophie Burchill	The Sheffield College	Silver
Mia Mansell	The Sheffield College	Silver
Charlie Noyce	The College of West Anglia	Silver
Charmaine Grant	The Sheffield College	Silver
Molly Brown	The Sheffield College	Silver
Olivia Gledhill	The Sheffield College	Silver
Raphael Chukwujekwu	South Essex college	Bronze
Laurence Prince	South Essex college	Bronze
Ellis Railton	Farnborough College of Technology	Bronze
Jack Anderson	Farnborough College of Technology	Bronze
Luca Birch	Farnborough College of Technology	Bronze
Darcie Blackburn	North Herts College	Bronze
Callum Dunne	North Herts College	Bronze
Dominik Turner	North Herts College	Bronze
Felicity Eagan	The College of West Anglia	Bronze
Martin Taylor	ESS	Bronze
Oliver Finegold	Sodexo	Bronze

Jamie Conboy	North Herts College	Merit
Maisie Collins	North Herts College	Merit
Alexander Nicolaidis	North Herts College	Merit
Austen Ashworth	North Herts College	Merit
Ben Mostari	North Herts College	Merit
Caleb Bonsu	North Herts College	Merit
Raegan Mitchell	North Herts College	Merit
Oliver Brewer	ESS	Merit

### **ST3 Plaice Filleting - sponsored by M & J Seafood**

ST3 Plaice  
Filleting -  
sponsored  
by M & J  
Seafood

Competitor	Establishment	Award	Best in Class
Hope Alexander	Capital City College	Gold	
John Butler	Capital City College	Gold	
Grace Davies	Capital City College	Gold	
Kyrie Esmino	Capital City College	Gold	
Hary Gregory	Capital City College	Gold	
Cole Henderson	Capital City College	Gold	

Uma Holford	Capital City College	Gold
Jose Colocco	Capital City College	Gold
James Rushton	Capital City College	Gold
Avon Luu-Ngoyen	Capital City College	Silver
Barney Hennessy	Capital City College	Silver
Ellie Chittock	South Essex college	Silver
Alex Hatherley	Farnborough College of Technology	Silver
Brook Mason	The College of West Anglia	Silver
Shannon Turner	South Hampshire College Group	Silver
Abbey Bampton	Farnborough College	Silver
Sam Budd	Farnborough College of Technology	Bronze
Archie Bean	Farnborough College of Technology	Bronze
Von Bonganay	Farnborough College of Technology	Bronze
Harry Miller	Farnborough College of Technology	Bronze

Tyler Orgar-Mushangwe	Farnborough College of Technology	Bronze
Oliver Brewer	ESS	Bronze
Martin Taylor	ESS	Bronze
Josh Aeschlimann	Farnborough College	Bronze
Alfie Galt	Farnborough College of Technology	Merit
Charlie Anderson	Farnborough College of Technology	Merit
Kadon Anderson	Farnborough College of Technology	Merit
Darcie Blackburn	North Herts College	Merit
Jamie Conboy	North Herts College	Merit
Oscar Ramsey-Weeks	The College of West Anglia	Merit
Maisie Collins	North Herts College	Merit
Max Cooper	North Herts College	Merit
Alexander Nicolaides	North Herts College	Merit
Austen Ashworth	North Herts College	Merit

Ben Mostari	North Herts College	Merit
Caleb Bonsu	North Herts College	Merit
Callum Dunne	North Herts College	Merit
Raegan Mitchell	North Herts College	Merit
Raphael Levi	North Herts College	Merit
Dominik Turner	North Herts College	Merit

### **ST4 Sea Bass Trout Prep**

ST4 Sea Bass/Trout  
Preparation -  
sponsored by M & J  
Seafood

Competitor	Establishment	Award	Best in Class
Hope Alexander	Capital City College	Silver	
John Butler	Capital City College	Silver	
Jamie Bradshaw	ESS	Silver	
James Rushton	Capital City College	Silver	
Kyrie Esmino	Capital City College	Silver	

Harry Gregory	Capital City College	Silver
Cole Henderson	Capital City College	Silver
Jose Colocco	Capital City College	Silver
Avon Luu-Ngoyen	Capital City College	Silver
CHRISTINA PANTAZOPOULOU	La Chef Levi	Bronze
Ben Northey	ESS	Bronze
Samuel Jennings	Shepherd Neame	Bronze
Oliver Brewer	ESS	Bronze
Martin Taylor	ESS	Bronze
Uma Holford	Capital City College	Bronze
Grace Davies	Capital City College	Merit

### ST5 Knife Skills

#### ST5 Knife Skills

Competitor	Establishment	Award	Best in Class
Lily Oliver	The Sheffield College	Bronze	
Tyne Price	The Sheffield College	Merit	

### ST6 Avocado Starter

#### ST6 Avocado Starter

Competitor	Establishment	Award	Best in Class
Siliva Kechedzhieva	The College of West Anglia	Silver	

## ST8 Amuse Bouche

### ST8 Amuse Bouche

Competitor	Establishment	Award	Best in Class
CHRISTINA PANTAZOPOULOU	La Chef Levi	Silver	
Konstantinos Stergiou	La chef Levi	Silver	
Mason Hull	The Sheffield College	Silver	
Edith Stockwell	The Sheffield College	Silver	
Jacob Buchanan	South Hampshire College Group	Silver	
Hariette Halladay	South Hampshire College Group	Silver	
Jess Mcdonald	Capital City College	Silver	
Leo Hollins	South Hampshire College Group	Silver	

## ST12 Flambe Work

### ST12 - Flambe Work

Competitor	Establishment	Award	Best in Class
Poppy Smart	Royal Air Force	Gold	
Ashton Vivian	Basingstoke College of Technology	Gold	

## ST13 Table Laying

### ST13 Table Laying

Competitor	Establishment	Award	Best in Class
Nia Leat	Farnborough College of Technology	Gold	
Oluwabumi Eletu	Farnborough College of Technology	Gold	
Lucy Matthews	Farnborough College of Technology	Gold	
Holly Page	The College of West Anglia	Silver	
Shannon-Molly Leslie	Basingstoke College of Technology	Silver	
Ashton Vivian	Basingstoke College of Technology	Bronze	
Liv Sharman	The College of West Anglia	Merit	

### ST14 Cocktail Mixology

#### ST14 Cocktail Mixology

Competitor	Establishment	Award	Best in Class
Holly Page	The College of West Anglia	Gold	
Abbey Bampton	Farnborough College of Technology	Gold	
Ashton Vivian	Basingstoke College of Technology	Gold	
Ella Brunec	The College of West Anglia	Silver	

Felicity Eagan	The College of West Anglia	Silver
Charlie Noyce	The College of West Anglia	Silver
Brooke Mason	The College of West Anglia	Silver
Liv Sharman	The College of West Anglia	Silver
Sam Budd	Farnborough College of Technology	Silver
Keira Vinen	South Hampshire College Group	Silver
Willow Janes	The College of West Anglia	Bronze
Shannon-Molly Leslie	Basingstoke College of Technology	Bronze
Oscar Ramsey-Weeks	The College of West Anglia	Merit

### **ST15 Caesar's Salad Challenge**

#### ST15 Caesar's Salad Challenge

Competitor	Establishment	Award	Best in Class
Eloise Lavers	Farnborough College of Technology	Gold	
Tyanne Lewis	Farnborough College of Technology	Silver	
Ashton Vivian	Basingstoke College of Technology	Bronze	





PART OF

## Food Drink & Hospitality Week

30 March - 01 April 2026 Excel London

### International Salon Culinaire 2026 Results

Wednesday 01 April

#### Hygiene Awards-

Hygiene Award sponsored by Delphis Eco

Competition	Hygiene Award Winner
LT8 - The Mystery Basket Grand Prix Heat 1	Tom Biddle and Charlotte Wakelyn
LT8 - The Mystery Basket Grand Prix Heat 2	James Shaw and Katie Forsyth
LT10 - The Alaska Seafood Masters	Alessio Sneider
LT10 - The Alaska Seafood Masters	Gillian Payne
LT3 - Perfect Pasta Senior	Emily Orton
LT11 - Pub Chef of the Year 2026	Hugh FitzGerald
LT15 - The British Lion Eggs Global Eggcellence Challenge	Roselle Wu and Woody Wenzel

## LT8 -The Mystery Basket Grand

LT8 - The  
Mystery Basket  
Grand Prix

Sponsored  
byFresh Direct

Station	Competitor	Establishment	Award	Best in Class
	Simon Barton	Royal Air Force	Gold	Best in Class
	Joe Timmons	Royal Air Force	Gold	Best in Class
	James Shaw	Dine	Silver	
	Katie Forsyth	Dine	Silver	
	Anthony Dye	Sodexo Corporate Services	Bronze	
	Thomas Mitcham	Sodexo Corporate Services	Bronze	
	Richard Wilkins	Haymarket Hotel, Firmdale Hotels	Bronze	
	Giovanni Constantino	Haymarket Hotel, Firmdale Hotels	Bronze	
	Julien Atrous	Chapter One - IFG	Bronze	
	Gary Head	Chapter One - IFG	Bronze	
	Adonis Stampolas	Sodexo	Bronze	
	Yashoda Sampath	Sodexo	Bronze	
	Tom Biddle	Drayton Manor Resort	Bronze	

Charlotte Wakelyn	Drayton Manor Resort	Bronze
Dominique Brou	Whitgift - Compass Group Lodestone House	Bronze
Amy Joyce	Whitgift - Compass Group Lodestone House	Bronze
Bilal Al-Helou	Machynys Peninsula Golf & Country Club Ltd	Merit
Wissam Dandan	Machynys Peninsula Golf & Country Club Ltd	Merit
Andre Alto	Angel Hill	Merit
Jamie Carless	Angel Hill	Merit
Neal Hook	Coastland College	Merit
Jake Garland	Coastland College	Merit
Okan Ozcan	The Wolseley Hospitality Group	Merit
Swanish Dcunha	The Wolseley Hospitality Group	Merit
Manish Yadav	The Wolsely	Merit
Claudio y	The Wolsely	Merit
Alfie Crewe	Vacherin (Clarkson's)	Merit

Kia Melhuish	Vacherin	Merit
Naved Nakhwa	Lexington	Merit
Christos Vrapi	Lexington	Merit
Konstantinos Stergiou	La chef Levi	Participation
Spiros paktitis	La chef Levi	Participation

Best in Class  
 Winner Recives  
 the Trip to  
 Venice/Padova  
 Courtesy of  
 Unox

Their Best in  
 Class Winners  
 Apron -  
 Courtesy of Elis

And of Course  
 their Best in  
 Class Plate

### LT10 Alaska Seafood Masters

LT10 - Alaska  
 Seafood  
 Masters

Sponsoed by  
 the Alaska  
 Seafood  
 Marketing  
 Institute

Station	Competitor	Establishment	Award	Best in Class
	Alessio Sneider		Gold	Best in Class
	Ian Morgan	Impact Food Group	Silver	

Rishi Chaudhary	Plates	Silver
Jennifer Stratton	House of Commons	Silver
James Shaw	Dine	Silver
Matthew Glynn	3MCS	Bronze
Roman Lovett	Fooditude Ltd	Bronze
Daniel Bowden	Ocean View @ The Dome, Inns of Cornwall & Devon	Bronze
Gillian Payne	The Ham Yard Hotel	Bronze
Dominique Brou	Whitgift - Compass Group Lodestone House	Bronze
Sai Prasanna-Babji	Intercontinental hotel o2	Bronze
Rhys Williams	Vacherin (EY MLP)	Bronze
Sleeton Simon-Fernandes	The Wolseley Hospitality Group	Merit
Justin Wylie	Coastland College	Participation

Best in Class  
 Winner Recives  
 the Trip to  
 Venice/Padova  
 Courtesy of  
 Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

### LT11 - Pub Chef of the Year 26

LT11 - Pub Chef  
of the Year  
2026

Sponsored by  
Essential  
Cuisine

Station	Competitor	Establishment	Award	Best in Class
	James Collins	The Bridge Inn & Ferry	Silver	Best in Class
	Daisy Walton	Wadworth	Silver	
	Ramkaji Gurung	The whitebear	Bronze	
	Hugh FitzGerald	Welldiggers arms - Butcombe Brewery	Bronze	
	Ryan Priddey	The 3 horse shoes	Bronze	
	Samuel Hurst	The white swan hotel	Merit	
	Dan Howden		Merit	

Best in Class  
Winner Recives  
the Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

### LT15 - British Lion Eggs Challe

LT15 - The  
British Lion  
Eggs Global  
Eggcellece  
Challenge

Sponsored by  
British Lion  
Eggs

Station	Competitor	Establishment	Award	Best in Class
	Roselle Wu	Compass	Silver	Best in Class
	Kinga Goral	The Soho Hotel	Silver	
	Aidan Gant	The Dorchester	Silver	
	Woody Wenzel	Vacherin (LBG 25)	Bronze	
	Spiros Paktitis	La chef levi	Merit	

Best in Class  
Winner Recives  
the Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

### LT3 - Perfect Pasta Senior

LT3 - Perfect  
Pasta -Senior

Station	Competitor	Establishment	Award	Best in Class
	Alessio Sneider	Craft Guild of Chefs Culinary Team	Silver	Best in Class
	Giuseppe Nastasi	Ham Yard Hotel	Silver	
	Tom Forester- Strick	The Horn of Plenty	Silver	
	Emily Orton	Houston and Hawkes	Bronze	
	Roman Septimiu	Vacherin	Participation	
	Jacek Dziengielewicz	Lexington	Participation	

Best in Class  
Winner Recives  
the Trip to  
Venice/Padova  
Courtesy of  
Unox

Their Best in  
Class Winners  
Apron -  
Courtesy of Elis

And of Course  
their Best in  
Class Plate

### JK3 Junior Raised Pie

JK3 - Junior Raised Pie      Sponsored by The  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
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NO ENTRIES

### JP1 Junior Tea Pastries

JP1 Junior Tea Pastries      Sponsored by the  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
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Aisha Joel	Restaurant Associates	Bronze	
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Chloe Matthews	Horwood House Hotel	Merit	
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Jazz Horsley	Hull College	Merit	
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### JR3 Junior Main course plates

JR3 Junior Main Course Plates Sponsored by Worshipful Company of Cooks

Competitor	Establishment	Award	Best in Class
No entries			

### JR4 Junior 3 Course Vegetarian

JR4 Junior 3 Course Vegetarian or Plant Based Menu Sponsored by Oatly

Competitor	Establishment	Award	Best in Class
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### K4 Hot Restaurant Platter

K4 - Hot Restaurant Platter for two

Competitor	Establishment	Award	Best in Class
Rick Owens	Craft Guild of Chefs Culinary Team	Gold	Best in Class

### P3 - Viennoiserie

P3 - Viennoiserie Sponsored by the APC

Competitor	Establishment	Award	Best in Class
CHIDHANAND GAJJELLI	PAN PACIFIC LONDON	Gold	Best in class
HANSANA ASHEN-PERERA-MAKOLA-DEGURUNGE	Aqua Group	Gold	

Camilla Antonietta-Bagnardi	P&D Gran Caffè	Silver
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## R2 Restaurant Fish Course

R2 - Restaurant Fish Course - Sponsored by M&J Seafood

Competitor	Establishment	Award	Best in Class
David Bryant	Restaurant Associates	Bronze	

## SP2 Student Petit Fours

SP2 - Student Petits Fours Sponsored by the Worshipful Company of Cooks

Competitor	Establishment	Award	Best in Class
Mya Simmons	Westminster Kingsway College	Gold	Best in Class
Holly Allsop	South Essex College	Bronze	
Miran Thanei	Capital City College	Bronze	
Demi Fridd	Capital City College	Bronze	
Liliah Spencer-Busby	Basingstoke College of Technology	Bronze	
Mia Tucker	Capital City College	Bronze	
Tia Reeve	South Essex College	Merit	
Ezgi Duzgan	Capital City College	Merit	
Evie Gage	Basingstoke College of Technology	Merit	

Leah Bastien-Samuda	Capital City College	Participation
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### SP3 Student Pastry (Sponge Clas

SP3 - Student Pastry (Sponge Class)	Worshipful Company of Cooks
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Competitor	Establishment	Award	Best in Class
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Poppy Curness	Basingstoke College of Technology	Bronze	Best in Class
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### SR1 Student Starter Plates

SR1 - Student Starter Plates	Sponsored by the Worshipful Company of Cooks
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Competitor	Establishment	Award	Best in Class
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Charlie Chappel	Hull College	Merit
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### ST1 Prepare a best end of Lamb

ST1 Prepare a best end of Lamb - sponsored by The Worshipful Company of Cooks
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Competitor	Establishment	Award	Best in Class
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Sergiu Ionescu	West London colege	Silver
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Shaniqua Esmiralda-Hodge	UCB College of food	Silver
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Louis Odd	Capital City College	Silver
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Lizzie Shepherd	Capital City College	Silver
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Emily Baldwin	Capital City College	Bronze
Jessica Mead	Barking & Dagenham College	Bronze

## ST2 Butcher a whole Chicken for

ST2 Butcher a whole  
Chicken for Saute -  
sponsored by The  
Worshipful  
Company of Cooks

Competitor	Establishment	Award	Best in Class
Jada Anderson	UCB	Gold	
Charlie Walsh	Basingstoke College of Technology	Gold	
Pitchayapa Boonleam	Basingstoke College of Technology	Gold	
Faris Seeparsand	Capital City College	Silver	
Fredrick Godbold	Barking & Dagenham College	Silver	
Anastazyia Szepsel	Barking & Dagenham College	Silver	
Benjamin Clark	Barking & Dagenham College	Silver	
Kayleigh Phipps	Barking & Dagenham College	Silver	
Chloe Gain	Barking & Dagenham College	Silver	
Káelan Doyle	Capital City College	Silver	
Lilia Wallcraft	Capital City College	Silver	

Hakeem Muhammad	Capital City College	Silver
Saleem Uddin	Capital City College	Silver
Stefan Rares-Francu-Tamas	Capital City College	Silver
Evie Wales	Hull College	Silver
Ola Oluwakayode-Ogunmola	Hull College	Silver
Logan Thorn	Barking & Dagenham College	Silver
Bryce Morgan	Barking & Dagenham College	Silver
Maisy Fifield	Compass UK & I	Silver
Daniel Clarke	Hull College	Silver
Lara Mohamoud		Silver
Sergiu Ionescu	West London college	Bronze
Jacob Liff	Capital City College	Bronze
Isaac Jones	Capital City College	Bronze
Riley Williams	Barking & Dagenham College	Bronze
Amy Harvey	Barking & Dagenham College	Bronze
Jaycie-Marie Carter	Barking & Dagenham College	Bronze
George Heptinstall	Capital City College	Bronze
Umme Jahan	Capital City College	Bronze
Panagiotis Skoulidis	Capital City College	Bronze
Charlie Chappel	Hull College	Bronze
Tobi Eyre	Hull College	Bronze

Candice Tidswell	Hull College	Bronze
Lexy Richardson	Hull College	Bronze
Ronnie Kitching	Barking & Dagenham College	Bronze
Layla Fullard	Hull College	Merit
Leila Farmer	Hull College	Merit
Jazz Horsley	ESS	Merit

### ST3 Plaice Filleting

ST3 Plaice Filleting -  
sponsored by M & J  
Seafood

Competitor	Establishment	Award	Best in Class
Jennifer Whitty	University College Birmingham	Gold	
Charlie Chappel	Hull College	Gold	
Amy Wright	Basingstoke College of Technology	Silver	
Jackie Collett	Capital City College	Silver	
Anna Karolina- Staniszewska	Capital City College	Silver	
Nicole Lawson	Capital City College	Silver	
Aeden McDonagh	Capital City College	Silver	
Layla Fullard	Hull College	Silver	
Tobi Eyre	Hull College	Silver	
Josh Roche	Hull College	Silver	
Sophie Sheperdson	Hull College	Silver	
Daniel Clarke		Silver	

Pitchayapa Boonleam	Basingstoke College of Technology	Bronze
Lauren Radley	Basingstoke College of Technology	Bronze
Amariah Ogunleye	Barking & Dagenham College	Bronze
Gregory Taylor	Barking & Dagenham College	Bronze
Keziah Powell	Barking & Dagenham College	Bronze
Ishaan Atul Katecha	Capital City College	Bronze
Leila Farmer	Hull College	Bronze
Candice Tidswell	Hull College	Bronze
Lacey Thompson	Hull College	Bronze
Chloe Gain	Barking & Dagenham College	Bronze
Hakeem Muhammad	Capital City College	Bronze
Stefan Rares- Francu-Tamas	Capital City College	Bronze
Thomas Hunt	Capital City College	Bronze
Martyna Gaudinskaite	Capital City College	Bronze
Valentin Tronciu	Barking & Dagenham College	Bronze
Aspasia Kounelli	La chef Levi	Merit
Anastazya Szepsel	Barking & Dagenham College	Merit
Benjamin Clark	Barking & Dagenham College	Merit

George Heptinstall	Capital City College	Merit
Jazz Horsley	ESS	Merit
Finley Scott- Green	Hull College	Merit

### ST4 Sea Bass Trout Prep

ST4 Sea Bass/Trout  
Preparation -  
sponsored M & J  
Seafood

Competitor	Establishment	Award	Best in Class
Timothy Stettler	Capital City College	Silver	
Naif Alshen	Capital City College	Silver	
Jessica Mead	Barking & Dagenham College	Silver	
Amariah Ogunleye	Barking & Dagenham College	Silver	
Maisy Fifield	Compass UK & I	Silver	
Olivia Chase	Capital City College	Bronze	
George Heptinstall	Capital City College	Bronze	
Gregory Taylor	Barking & Dagenham College	Bronze	
Riley Williams	Barking & Dagenham College	Bronze	
Stefan Rares- Francu-Tamas	Capital City College	Merit	

## ST5 Knife Skills

### ST5 Knife Skills -

Competitor	Establishment	Award	Best in Class
Sergiu Ionescu	West London colege	Silver	
Tobi Eyre	Hull College	Bronze	
Candice Tidswell	Hull College	Bronze	
CHRISTINA PANTAZOPOULOU	La Chef Levi	Merit	
Jada Anderson	UCB	Merit	
Layla Fullard	Hull College	Merit	
Jaycie-Marie Carter	Barking & Dagenham College	Merit	
Tyler Brisley	Barking & Dagenham College	Merit	
Ronnie Kitching	Barking & Dagenham College	Merit	
Logan Thorn	Barking & Dagenham College	Merit	
Evie Wales	Hull College	Merit	
Finley Scott Green	Hull College	Merit	
Amy Harvey	Barking & Dagenham College	Merit	

## ST6 Avocado Starter

### ST6 Avocado Starter

Competitor	Establishment	Award	Best in Class
Kaitlyn Nicholls	University College of Birmingham		

## ST8 Amuse Bouche

ST8 Amuse Bouche -

Competitor	Establishment	Award	Best in Class
Charlie Walsh	Basingstoke College of Technology	Silver	
Pitchayapa Boonleam	Basingstoke College of Technology	Silver	
Jamie Bradshaw	ESS	Silver	
Shaniqua Esmiralda-Hodge	UCB College of food	Bronze	
James Stephens	Capital City College	Bronze	
Aspasia Kounelli	La chef Levi	Merit	

## ST10 Roll Shaping

ST10 - Roll Shaping

Competitor	Establishment	Award	Best in Class
Lacey Thompson	Hull College	Gold	
Siena Barr	Hull College	Silver	
Sophie Sheperdson	Hull College	Silver	
Phoebe Ramsden	Hull College	Silver	
Sam Vickers	Hull College	Silver	
Jessica Mead	Barking & Dagenham College	Silver	

Amariah Ogunleye	Barking & Dagenham College	Silver	
Josh Roche	Hull College	Bronze	t5
Evie Wales	Hull College	Bronze	

### ST13 Table Laying

#### ST13 Table Laying

Competitor	Establishment	Award	Best in Class
Charlie Nicklin	Hull College	Gold	
Evelyn Barton	Hull College	Silver	
Felicity Waudby	Hull College	Silver	

### ST14 Cocktail Mixology

#### ST14 Cocktail Mixology

Competitor	Establishment	Award	Best in Class
Evelyn Barton	Hull College	Gold	
Felicity Waudby	Hull College	Gold	
Charlie Nicklin	Hull College	Gold	

## ST15 Caesar's Salad Challenge

ST15 Caesar's Salad  
Challenge

Competitor	Establishment	Award	Best in Class
Evelyn Barton	Hull College	Merit	
Felicity Waudby	Hull College	Merit	
Charlie Nicklin	Hull College	Merit	



PART OF

## Food Drink & Hospitality Week

30 March - 01 April 2026 Excel London

# International Salon Culinaire 2026

## Sugarcraft Results

### JSC5 – Junior Decorated Cupcakes

JSC5 Junior

Decorated Cupcakes

Competitor	Establishment	Award	Best in Class
Ellie Rogers	South essex college	Silver	Best in Class
Minsadi Hettiarachchige	International academy of Sugarcrafting	Silver	
Tia Reeve	South essex college	Bronze	
Lea Martin	South essex college	Bronze	
Alicia Ribeiro	South essex college	Merit	
Skye Stokes	South essex college		

## SC1 - Table Centre Piece or Large Decorative Exhibit

SC1 - Table Centre  
Piece or Large  
Decorative Exhibit

Competitor	Establishment	Award	Best in Class
Jacqui Kelly	Jacquikelly_edibleart	Gold	Best in Class
Erdal Elveren	Ejder Pastanesi	Gold	
R.M Kasun- Chamara- Rathmayaka	Sri Lanaka	Bronze	
Pethum Tharuka- Hettiarachchi	International Academy of sugercrafting		

## SC2 - A Small Decorative Exhibit

SC2 - A Small  
Decorative Exhibit

Competitor	Establishment	Award	Best in Class
Stephan Liew	170 Celsius	Gold	Best in Class
Monika Stoyanova	MonikArt Atelier	Gold	
REINA JESSON	TRANQUILITY Sugar art & craft	Gold	
Lisa Miles	Hertfordshire Catering Limited	Gold	
Pethum Tharuka- Hettiarachchi	International Academy of Sugercrafting	Gold	

Erdal Elveren	Ejder Pastanesi	Silver
Tanya Ross	Tanya Ross	Silver
Dushantha Menikpura-Mahapathiranage	Dushantha Menikpura Mahapathiranage	Bronze
Cassandra Morris-Lewis	Chartwells	Bronze
P.A.Sachini Nimesha-Kumari	Sri Lanka	Bronze
Jacqui Kelly	Jacquikelly_edibleart	Bronze
Georgina Moxon	Hull College	Merit
Debby Donnelly-Addison	The Boho Baker/Vanilla Nova Cake Boutique	Merit
Ranushka Sandaruwan	Pavilion Bakery	
R.M Kasun-Chamara-Rathmayaka	Sri Lanaka	
Jacqui Kelly	Jacquikelly_edibleart	

### SC3 - Miniature Exhibit

#### SC3 - Miniature Exhibit

Competitor	Establishment	Award	Best in Class
Claudia Nastase	SugarSweet	Gold	Best in Class
Erdal Elveren	Ejder Pastanesi	Silver	
Warnakula Dilhani-Niranjala	Shaki Cake International Academy	Bronze	

Ioana-Maria Bura	International academy of sugarcrafting	Bronze
Christine Giles	Not applicable	Merit
Annette Jenita-Perera	Shaki Cake International Academy	Merit
Warnakula Dilhani-Niranjala	Shaki Cake International Academy	Merit
R.M Kasun-Chamara-Rathnayaka	Sri Lanka	Merit
Ioana-Maria Bura	International academy of sugarcrafting	Merit
Ioana-Maria Bura	International academy of sugarcrafting	Merit
La-Belle Aurore	La Belle Aurore	
Pethum Tharuka-Hettiarachchi	International Academy of Sugercrafting	

#### **SC4 - Decorated Celebration Cake**

SC4 - Decorated Celebration Cake

Competitor	Establishment	Award	Best in Class
Krisztina Rado	Krisztina Rado art	Gold	Best in Class
Mark Bennett	Patisserie Mark Bennett	Gold	
Annette Jenita-	Shaki Cake	Gold	

Perera	International Academy	
Ioana-Maria Bura	International academy of sugarcrafting	Silver
Debby Donnelly-Addison	The Boho Baker/Vanilla Nova Cake Boutique	Merit
Geethu Jose	University of reading	
Shanthini Selvakumar	International Academy of Sugarcrafting	
Viviane Barreto	Vivid Cake Toppers	
Marina C.M-Obris	International Academy of Sugarcrafting	

### SC5 - Wedding Cake

#### SC5 - Wedding Cake

Competitor	Establishment	Award	Best in Class
REINA JESSON	TRANQUILITY Sugar art & craft	Gold	Best in Class
Mark Bennett	Patisserie Mark Bennett	Gold	
Ioana-Maria Bura	International academy of sugarcrafting	Silver	
Viktorija Ricotta	Peninsula London Hotel	Bronze	
Dawn Welton	Dawn Welton Cake Ltd	Bronze	

Helen Searle-Jones	Searle Jones Cake Design	Participation
A.K Surangi-Perera	Lush Bakes	Participation
Zahira Haifa	Hotel Diamante Beach - Michelin Starred Beat Resataurant & Komfrot Restaurant	
Viktorija Ricotta	Peninsula London Hotel	

### SC6 - Book or Nursery Rhyme Cake

SC6 - Book or Nursery Rhyme Cake

Competitor	Establishment	Award	Best in Class
Debby Donnelly-Addison	The Boho Baker/Vanilla Nova Cake Boutique	Bronze	Best in Class
Jo Osborn	Committed to Cake	Bronze	
Dawn Butler	Dinkydoodle Cake Academy		
Jacqui Kelly	Jacquikelly_edibleart		

### SC7 - Sculpted Novelty Cake

SC7 - Sculpted Novelty Cake

Competitor	Establishment	Award	Best in Class
Holly Brown	Dine		

## SC8 - Decorated Cup Cakes

### SC8 - Decorated Cup Cakes

Competitor	Establishment	Award	Best in Class
Terrie McBride	Eurest	Silver	Best in Class
Mindy Robinson	Sophisticake Creations	Silver	
Debby Donnelly-Addison	The Boho Baker/Vanilla Nova Cake Boutique	Bronze	
Ioana-Maria Bura	International academy of sugarcrafting	Bronze	
Cassie Whisler	ESS / RAF Marham		

## SC9 - Plant or Arrangement

### SC9 - Plant or Arrangement

Competitor	Establishment	Award	Best in Class
Pethum Tharuka-Hettiarachchi	International Academy of Sugercrafting	Gold	Best in Class
Elizabeth Ungless	Sugar Design	Gold	
Marie Conn	ESS	Gold	
Ioana-Maria Bura	International academy of sugarcrafting	Gold	
Miriam Pearson	Sweet Creations	Silver	
Marina C.M-Obris	International Academy of Sugarcrafting	Silver	

Ruwani Weerasekera	NA	Silver
Averil Sweeney	n/a	Bronze
Shanthini Selvakumar	International Academy of Sugarcrafting	Bronze
I.Miuni Gunasekara	International Academy of sugarcrafting	Bronze
Elizabeth Ungless	Sugar Design	Bronze
Rebekah Franklyn	Eden Creations	Bronze
Shereen Kariyakarawana	Sweetly Sheree's	Bronze
Dilhani Hettiarachchige	Brent Start Adult College	Merit
Dilhani Hettiarachchige	Brent Start Adult College	Merit
Swati Chauhan	Forget The Fork	
Warnakula Dilhani-Niranjala	Shaki Cake International Academy	
Sara Lino-Valy	National Bakery School	

### **SC10 - Floral Bouquet**

SC10 - Floral Bouquet

Competitor	Establishment	Award	Best in Class
Ioana-Maria Bura	International academy of sugarcrafting	Gold	Best in Class

Miriam Pearson	Sweet Creations	Gold
Elizabeth Ungless	Sugar Design	Silver
Averil Sweeney	n/a	Bronze
Warnakula Dilhani-Niranjala	Shaki Cake International Academy	Bronze
Dilhani Hettiarachchige	Brent Start Adult College	
Elizabeth Coward	Same	
Yvonne Fleming	Blossom	

### SC11 - Floral Sugarcraft on Fas

SC11 - Floral  
Sugarcraft on a  
fascinator/headband  
or andbag

Competitor	Establishment	Award	Best in Class
Ioana-Maria Bura	International academy of sugarcrafting	Gold	Best in Class
Shereen Kariyakarawana	Sweety Sheree's	Silver	
Viktorija Ricotta	The Peninsula London	Bronze	
Christine Giles	N/A	Bronze	
MARZENA NEUMANN	magix2412@wp.pl	Merit	
Viktorija Ricotta	Peninsula London Hotel	Merit	
Rebekah Franklyn	Eden Creations	Merit	

Ruwani  
Weerasekera

NA

### SC12-Cookies\_GingerBread or Bis

SC12 -  
Cookies/Gingerbread  
or Biscuit

Competitor	Establishment	Award	Best in Class
La Belle Aurore	La Belle Aurore	Gold	Best in Class
Zoe Jennings	Sodexo	Bronze	
Ioana-Maria Bura	International academy of sugarcrafting	Bronze	
Rowaida El-Hassan	HMP&YOI BRONZEFIELD	Merit	
Debby Donnelly- Addison	The Boho Baker/Vanilla Nova Cake Boutique		

### SC13 Painting on Sugar-A peinte

SC13 - Painting on  
Sugar / A painted  
cake or picture

Competitor	Establishment	Award	Best in Class
Mark Bennett	Patisserie Mark Bennett	Gold	Best in Class
Debby Donnelly- Addison	The Boho Baker/Vanilla Nova Cake Boutique	Silver	
Nina Evans- Williams	Nina's Cake Cabin		

## SC14 - Open Class

### SC14 - Open Class

Competitor	Establishment	Award	Best in Class
Claudia Nastase	SugarSweet	Gold	Best in Class
Mark Bennett	Patisserie Mark Bennett	Gold	
Debby Donnelly- Addison	The Boho Baker/Vanilla Nova Cake Boutique	Bronze	
Debby Donnelly- Addison	The Boho Baker/Vanilla Nova Cake Boutique	Merit	
Sana Khan	HMP&YOI BRONZEFIELD	Participation	
Anna Taylor-Dillon	Dillons Cakes		
Margaret Levy	Rosehill Cake Studio		
Jacqui Kelly	Jacquikelly_edibleart		
Jo Bromfield	LuxeCakes and Artisan Bakes		
Pethum Tharuka- Hettiarachchi	International Academy Of Sugercrafting		

## SSC1 - Decorated Birthday Cake

### SSC1 - Decorated Birthday Cake (Students)

Competitor	Establishment	Award	Best in Class
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Nicole Crockford	N/A			
Molly Knight	The National Bakery School, London South Bank University			
Mattheus Thomas	London Southbank University, National Bakery School	Silver		Best in Class
Dona Elizabeth-Binu	London South Bank University, The National Bakery School	Merit		

## SSC2 - Decorative Model or Figure

SSC2 - Student  
Decorative  
Model or Figure

Competitor	Establishment	Location	Award	Best in Class
Kerry Boothby	Blackpool and the Fylde College		Bronze	