



PART OF

Food Drink & Hospitality Week

30 March - 01 April 2026 Excel London

International Salon Culinare 2026 Results

Tuesday 31st 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	

