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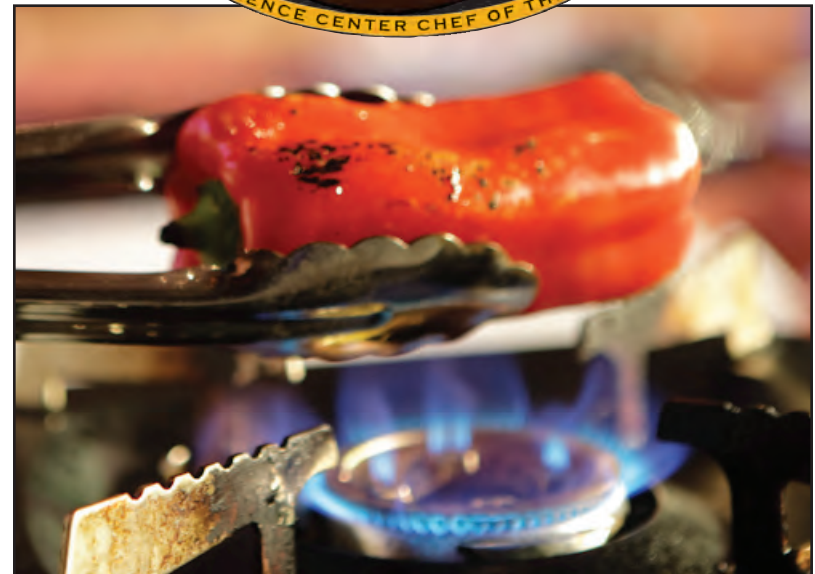
**DANA**

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**IACC presents the 8th Annual . . .**

# **Copper Skillet Competition**

March 24, 2011 • The National Conference Center



**INTERNATIONAL ASSOCIATION OF CONFERENCE CENTERS**



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## Copper Skillet Committee

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## COPPER SKILLET VIII

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### The Competition

Contestants will be given a mystery market basket of fresh produce, grains and three protein ingredients (meat, fish, poultry, etc.). Two of the protein ingredients must

be used in the final dish. Each chef will be given 15 minutes to review the items and plan their dish, prior to the 30 minute cook-off time allotment.

### Work Station Items

1 spatula  
2 cooking spoons (one slotted)  
1 tablespoon  
2 knives (including pairing knife)  
1 set of tongs  
2 dozen tasting spoons  
2 mixing bowls (approx. 10" and 12")  
1 squeeze bottle  
2 disposable cutting sheets  
burner  
1 cooking pan

1 cooking skillet  
towels  
disposable hand wipes  
disposable gloves  
1 trash can  
1 service plate for presentation  
*Chefs provide their own knives. A vegetable peeler, spatula and grater are allowed. No other tools or special plates or serving vessels may be used.*

### Pantry Items

Kosher or Sea Salt	Chicken stock	Heavy Whipping Cream
Black Pepper	Beef Stock	Whole Fresh Eggs
Canola Oil	Fish Stock	Butter, Unsalted
Extra Virgin Olive Oil	Fresh Basil	Whole Milk
Sesame Oil	Fresh Rosemary	Canned Crushed Tomatoes
All Purpose Flour	Fresh Cilantro	Dijon Mustard
Sugar	Fresh Thyme	Cornstarch
Brown Sugar	Fresh Garlic	
Cornmeal	Fresh Shallots	
Sun Dried Tomatoes	Bread Crumbs	



## Today's Judges

### **Peter Griffiths, MBE, Director Le Salon Culinaire International de Londres**



Chef Griffith has judged many leading competitions and salons, both in the UK and abroad. His appointment as UK Skills Chef Coach and Judge helped boost his country to the Silver medal in 1993 and Gold in 1995 in international youth skill competitions. He also is a governor of University College Birmingham, Executive Council member of the British Culinary Federation, and was awarded the MBE in the Queen's Birthday Honours in June 2008 for services to the Hospitality Industry.

### **Steve Mannino, Executive Chef, Rustico**

Chef Mannino incorporates his classic culinary style into the menu at Rustico, while keeping focus on artfully weaving together beer and fire - the driving forces behind his kitchen. He uses unexpected elements, such as in his Carrot Hummus with Spiced Lamb and Truffled Cous Cous Carbonara. His cooking has helped establish Rustico as both a casual and modern restaurant that redefines the typical neighborhood haunt in Northern Virginia.



### **Michael Birchenall, Editor, Foodservice Monthly**



Michael Birchenall is editor and publisher of Foodservice Monthly, a regional trade publication covering the foodservice industry of the Mid-Atlantic (DE, DC, MD, VA). He is also the author of the blog *Sauce on the Side* at [www.foodservicemonthly.com](http://www.foodservicemonthly.com) and can be followed on Twitter: @fotorules. The Restaurant Association of Maryland named him Allied Member of the Year in 2007. In 2008 he received the first Joan Hisaoka Associate Member of the Year award from the Restaurant Association Metropolitan Washington.



# Chef Jennifer Barker

Sigtunahöjden Hotel & Conference Center

Chef Jennifer “Paddington” Barker is an award-winning chef with 19 years experience in restaurants and the catering industry. She has the culinary skill, imagination, ability to improvise and the endurance and diligence needed in any food environment.

She is currently sous chef at Sigtunahöjden Hotell & Konferens and hopes to help lead the new and relaxed restaurant of the conference center into the White Guide.

Chef Barker is quick to accept a challenge - and master it. She believes in pleasing the guest, but also in guiding them into new food experiences and flavor sensations. Her formula: experience, imagination, flavors and the classics of cooking.



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**Sweden  
2011  
Champion**



# Chef Klaus Boe Bjerregaard

Comwell Holte

Chef Bjerregaard began his career as an apprentice at the Restaurant Søstjernen (Søstjernen means Starfish) in 1994.

He became sous chef at Comwell Holte in February 2010. Prior to that, he was sous chef at The Lot In Copenhagen and Divan 2 Tivoli (in the world-famous Tivoli Gardens).

A career highlight was serving a year as chef for the Danish ambassador to Ireland.

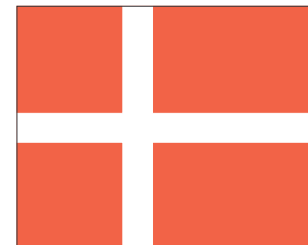
Other stops along Chef Bjerregaard’s career road include:

- Restaurant Mikkeltgård
- Copenhagen Corner
- Charlottenlund Fort
- Restaurant Frederik og Louise, at Skodsborg Kurhotel & Spa



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**Denmark  
2011  
Champion**





# **Chef Omar Dahak**

**Hof van Saksen Resort & Conference Centre**

Chef Dahak received his initial training in MAVO-D (secondary school) as both a primary and secondary restaurant cook.

After internships at Party Centre, Centrum, Conference Hotel Sparrenhorst, Restaurant Soerel Epe, Restaurant Zwolle and others, he served as chef de partie at the Princess Juliana Valkenburg, Amstel “la Rive” Amsterdam Hotels. In addition, Chef Dahak has served as chef de partie on several Cunard cruises in Europe, South America and the Balkans.

He now serves as executive chef at Hof van Saksen Resort & Conference Centre.

Chef Dahak worked as a chef de cuisine in restaurant ‘t Nonnetje in Harderwijk, where he earned one Michelin Star in 2004. The facility made the list of the hundred best restaurants of Holland.

His preferred cooking style is French with international flavours and technics.

“My father is Moroccan and I like to use spices of Africa and Asia,” he said.

Personal interests include reading chef books, and listening to and playing drums. The chef played drums in a marching band and in a school band.



**Netherlands  
2011  
Champion**



# **Chef Murray Hall**

**BMO Financial Group Institute for Learning**

Chef Hall began his professional training in 1991 as an apprentice at the world famous Banff Springs Hotel. Upon receiving his Red Seal chef papers, his desire to expand his culinary knowledge and techniques on an international scale became a reality when he joined the Marriott Hotel and Resorts and worked in Bermuda, Hawaii and at three Canadian properties.

In 2008, Hall became executive chef for Dolce Hotels and Resorts at the Bank of Montreal Financial Group Institute for Learning Conference Center. He is an active member on the Dolce International Culinary Council.

One of Chef Hall’s goals is to give back to the community. Combined with his passion for cooking he dedicates a number of hours each year to a variety of charitable causes. Chef Hall also has been a part-time culinary instructor at Humber College for the last six years and has spearheaded the culinary apprenticeship program in many Toronto-area hotels. In 2005 Chef Hall received his Canadian “Chef de Cuisine” certification and is an active member in the Toronto Escoffier Society. Chef Hall has been Canadian Copper Skillet champion for two years. He also enjoys skiing and golf.



**Canada  
2011  
Champion**





# Chef Katsunori Hirata

Tokyo Conference Center Shinagawa

Chef Hirata began his training at Musashino Culinary Schools in 1990. On his way to today's competition, he has been chef de partie at Hotel Pacific Meridien Tokyo, chef de partie, sous chef and chef de cuisine at the Youkohama Bay Sheraton, sous chef at Hyatt Roppongi Hills Club and now is the chef de cuisine at Tokyo Conference Center Shinagawa (Benchmark Hospitality Japan).

"Something Delicious" is the name of the restaurant in Tokyo Conference Center Shinagawa.

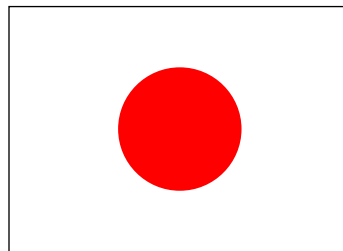
Chef Hirata oversees fulfilling the promise of the name by offering naturally delicious and health-conscious menus highlighting the finest seasonal vegetables.



### Chef Hirata withdraws

Unfortunately, due to the destructive earthquake in Japan, Chef Hirata is unable to compete in today's Copper Skillet event. We hope to see him participating next year!

**Japan  
2011  
Champion**



# Chef Jamian Lewis

Devonport House – De Vere Venues

Jamian Lewis says he knew from an early age that he wanted to be a chef. His first inspiration and lessons in cooking came from his mother, who is an excellent cook.

After high school, Lewis began his career, working in some of London's leading hotels and restaurants while attending college. At age 23, Lewis was appointed head chef of Browns Restaurant in London's Mayfair Hotel.

He continued to work in England as a head chef for the next seven years, learning new skills and creating menus. He has made appearances on UK television and his signature dish has been featured in the Browns Cookbook

"I moved to conference and banqueting three years ago and have thoroughly enjoyed the challenges set before me, reaching and maintaining high standards, delivering good-quality diverse foods while training and developing people," the chef said. "Food is my passion! It has, and always will be, a big part of my life."

Lewis and his fiancée, Karla have two daughters - Jayde, 9, and Kyra, 5, and are expecting a third child. Karla is also a chef. The Lewises enjoy dining out and experiencing a variety of food styles.

Chef Lewis also enjoys training at the gym and playing pool.



**United Kingdom  
2011  
Champion**



# Chef Eresh Tantiriwatta

**The Grange at Cleveland Winery**

Eresh Tantiriwatta, Executive Chef of The Grange at Cleveland Winery, earned his qualifications in Sri Lanka where he trained in some of the country's finest hotels, including Le Meridian Colombo. He later traveled to Dubai to work for Royal Mirage Hotel in Jumeirah U.A.E.

He has successfully competed and won awards in culinary competitions in Sri Lanka and Dubai. These include a bronze medal in the culinary art 1999 exhibition conducted by the Chefs Guild of Sri Lanka and Junior Chef of the year in Dubai after competing in a cookoff similar to the Copper Skillet.

The chef came to Australia and gained further experience at Neil Perry's exclusive Rockpool Restaurant in Melbourne as well as with The Grange Group of event retreats.

The chef is married with two small children. In his spare time, the chef follows and participates in cricket.



**Australia  
2011  
Champion**



# Chef Jason Weaver

**La Torretta Lake Resort & Spa**

Chef Weaver has an extensive culinary background in the hospitality industry and most recently took the helm at La Torretta Lake Resort and Spa in Montgomery Texas. Prior to that he served as opening executive chef for the Mandarin Oriental Hotel in Las Vegas, and Texas foodies know Weaver from his days as executive chef at the Adolphus Hotel in Dallas, home of the legendary French Room which was rated as the best hotel restaurant in the country by Zagat.

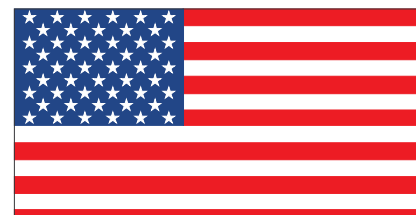
Weaver's other culinary ventures include executive chef at the Mandarin Oriental in New York, chef of Café Sambal at the Mandarin Oriental Miami (voted best lunchtime hotspot by the Food Network), and chef of The Grill at Ritz-Carlton in Dearborn, Mich., which under his leadership was rated one of the Top 10 Hotel Restaurants in the Country by Conde Nast Traveler.

A decorated United States Marine who served in Desert Shield, Desert Storm and in Somalia for Operation Restore Hope, Weaver first earned his cooking stripes at the School Craft College in Livonia, Michigan, in 1997.

In the U.S. competition earlier this year at The Conerence Center at NorthPointe near Columbus, Ohio, Chef Weaver's winning plate included sautéed grouper in a white wine sauce on a prawn & couscous salad, cauliflower caramelized in brown butter, topped with diced tomatoes and arugula.



**United States  
2011  
Champion**





# Master of Ceremonies Adam Freed

Adam Freed leads FLIK in “Creativity, Style and Platinum Service.”<sup>®</sup>

Freed guides the strategy to include an understanding of the generational mix of the consumer with specific insights to customize services for over 290+ FLIK Clients throughout the United States. Freed believes “success is predicated on our ability to creatively spin each vital component including Marketing, Merchandising, Design, Food and Service” to create a meaningful transparent influence for our clients. His mantra is “We are in The Business of Creating Emotion, Loyalty is our Goal.”

True innovation demands an ensemble environment. Through partnering with cutting edge artists, designers, and trend experts, a collective vision emerges allowing unique approaches to otherwise routine processes. Freed says, “Usually the most powerful influences come from the simplest actions ... with a twist, that is.”

Freed has been featured in many leading publications and industry releases throughout the years. A graduate of The Culinary Institute of America, Freed started his career at New York University studying Art History. He has been associated with FLIK for more than 21 years. Freed’s other loves in his life include his art, which he exhibits in galleries throughout New York and Puerto Rico, and his three Yorkies – Vera, Beatrice and Persephone.



## 2010 Copper Skillet

Theme: Mystery Basket

# Rasmus Rasmussen Comwell Roskilde Denmark



# COPPER SKILLET VIII

## 2009 Copper Skillet

Theme: Mystery Basket

# Rodrigo Martinez Dolce Sitges Spain



## 2008 Copper Skillet

Theme: Mystery Basket

# Marc Suennemann Château Élan Winery & Resort United States

## 2007 Copper Skillet

Theme: Thai

# Assadang Langsub Spencer Leadership Centre Canada





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## 2006 Copper Skillet

Theme: Provençal

**Brendan  
Slaven**

Glen Cove Mansion

**United States**



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## 2005 Copper Skillet

Theme: Moroccan

**Thomas  
Nielsen**

KolleKolle

**Denmark**

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## 2004 Copper Skillet

Theme: Asian Fusion

**Michael  
Pataran**

Taboo Resort, Golf & Conference Center

**Canada**



# Copper Skillet heads to United Kingdom

## *On second try at competition, Chef Jamian Lewis wins it all*

The Copper Skillet is going to the United Kingdom for the first time.

Jamian Lewis, who failed last year in his country's preliminary Copper Skillet competition, won on his second attempt, then captured the international contest Thursday at The National Conference Center.

"To bring it home to the UK is definitely fantastic," the soft-spoken chef said. "It means a lot. I've worked hard to achieve goals, and to win is truly amazing. I thank God."

Lewis, from DeVere Venues Devonport House in Greenwich, England, topped a field of six other chefs. Klaus Boe Bjerregaard of Comwell Holte in Denmark placed second, and Murray Hall of BMO Financial Group Institute for Learning took third.

The Copper Skillet was contested while IACC conferees enjoyed a lunch of dishes made from recipes provided by the chefs. After the mystery baskets of ingredients were unveiled, the chefs were given a 15-minute planning period, followed by 30 minutes to cook. Protein selections were scallops, crabmeat and American lamb. Each dish has to include two of the three options.

"I was pleasantly surprised when I saw the proteins," said Lewis, who cooks lamb regularly. "Not knowing the proteins, there's no way to practice, but I did some thinking about different flavor combinations."

The chef said he'd never cooked this particular dish before but he thought the flavors would work. A key, he noted, was to use a light touch with the seasoning.

*Continued on page 3*

## **The Winning Plate**

Pan-roasted lamb medallions

Seared scallops

Crushed new potatoes w/ rhubarb moulis

Carrot & coriander (cilantro) salad finished with rhubarb & sesame dressing



**Jamian Lewis (above) of the United Kingdom won the 8th Annual Copper Skillet competition.**



**Klaus Boe Bjerregaard finished second, continuing the strong showing of Denmark, which has won the competition twice, including last year.**



The Copper Skillet chefs for 2011 at Thursday's Annual Banquet, flanked by Peter Stockmann (left) and Neil Pompan.

## Copper Skillet trophy bound for the UK

*Continued from page 2*

"The separate components have strong flavors, so you don't want to season too highly," he said. "Just let the flavors stand alone."

The 33-year-old chef and his fiancée, Karla, are expecting a third child in six weeks. They have daughters Jayde, 9, and Kyra, 5. Lewis was born in the UK but his parents, Collins and Helen, are from Grenada.

"My first inspiration for cooking came from my mother," the chef said. "I definitely have

Caribbean influences in my style and often serve meat and fish together."

Lewis says he's always wanted to be a chef and has been working in the trade since he was 16.

Vegetables unveiled for the chefs to use in competition were fingerling potatoes, leeks, asparagus, rainbow chard, carrots, shitake mushrooms, couscous and daikon.

**Murray Hall of Canada (right) placed third in the Copper Skillet competition.**



## The mini-competition

While the Copper Skillet chefs were battling in the front of the room, IACC conferees were deciding a smaller competition over lunch. They voted their favorite of two options suggested by the chefs for salad, appetizer, entrée and dessert.

The winners:

Salad – Triple Beet Roots Salad with Goat Cheese and Frisée, Jennifer Barker, Sweden.

Appetizer – Cured Salmon Carpaccio with Horseradish Cream, Jason Weaver, USA

Entrée – Pan-seared Beef Tenderloin with Green Peppercorn Red Currant reduction, Murray Hall, Canada.

Dessert – Rhubarb and Champagne Gelatin with Ginger Crust, Jamian Lewis, UK.

