

P R E S S R E L E A S E

For immediate release 10th October 2014

Top chefs Chris and James Tanner meet Bromley College students and officially open new training kitchen.

Students from Bromley College's Career College rose to the challenge of catering for top celebrity chefs Chris and James Tanner, who visited the Orpington campus to officially open the new training kitchens today (9th October).

The renowned chefs were given a tour of the campus by the Principal Sam Parrett and saw the exceptional facilities on offer to students and learned about the creative teaching techniques being pioneered by the College to ensure its students are trained to the very highest standards for industry. They had an early view of the new commercial restaurant BR6 which is currently under construction and due for completion in January 2015.

The duo met with the College's first cohort of students who demonstrated their cooking and front of house skills by serving drinks and canapés they had prepared themselves, demonstrating high standards of culinary and service skills.

The Tanner brothers then officially opened the College's new training kitchen and spent time with the young students who demonstrated their skills using the new state of the art equipment. James told the students how impressed he was with the kitchen and the way in which they were being trained and said: "Well done to you all for your hard work today and good luck for your future, the approach at Bromley is really impressive and you are very lucky to have this opportunity to train to such a high standard."

Chris commented on the quality of the equipment in the kitchen and said the Charvet range cookers are a top brand. He was also interested in the quality of the knives the

students were using and witnessed their newly acquired chopping skills and said: “I am impressed with the equipment the students are using, the College is clearly setting a high benchmark in terms of standards and this is just what the industry needs.”

Mrs Parrett is delighted the brothers have agreed to support the Career College which was launched this September and said: “We are so pleased to have the backing of two amazing and innovative chefs, who run a very successful business as well. Our students will gain huge benefits from Chris and James's input and patronage of our restaurant and we are really grateful to them for giving their time and backing to the next generation of hospitality industry stars.”

The Tanner brothers opened local restaurant The Kentish Hare in May this year offering high quality local produce to a wide and eclectic customer base. Alongside their numerous and diverse ventures in the south west, they are actively involved in supporting colleges and universities to raise standards of training for the hospitality industry.

Bromley College was awarded Career College status this September and is London's first Hospitality, Food and Enterprise Career College.

ENDS

Note to picture editor

1. L-R James Tanner, Sam Parrett, Chris Tanner.
2. L-R Chris Tanner, James Tanner, Bromley College Students
3. L-R Chris Tanner, Bromley College Students

Notes to Editor:

1. Career Colleges have been established by the Career Colleges' Trust to offer a rigorous, employer-led educational route for 14-19 year olds. They enable young people to pursue a more technical or vocational pathway – whilst gaining academic qualifications in core subjects.

Career Colleges are being developed through existing channels as part of an FE college or learning provider. They specialise in subjects relevant to the local labour market – where exceptional job prospects exist. Employers are key in both the development and delivery of the curriculum, ensuring that young people are equipped with the necessary skills to succeed. www.careercolleges.org.uk

2. Chris and James opened their first restaurant "Tanners" in 1999 in Plymouth Devon. This proved to be the start of a thriving family enterprise and led to the opening of the "Barbican Kitchen" housed in the world famous Plymouth Gin distillery in 2006. This year saw them expand into Looe, Cornwall with the opening of their farm shop and butchery "Quayside Fresh", Str.EAT - their take on a street food counter, and this summer sees the opening of their fish and chip shop "The Catch".

They are heavily involved with selected colleges/universities nurturing the next generation of Chefs and front of house staff into the industry and both were awarded Honorary Doctorate of arts in 2007 from Plymouth University.



