

by mike scialom

Success on the menu for local foodies

THE gastronomic offerings put forward in hosteleries, restaurants and food trucks in Cambridge is on the up in terms of diversity and quality and has been recognised via two recent developments, the first of which concerns Cambridge Cookery School, founded in 2008 by Tine Roche.

The School's Culinary Trips and Cooking Holidays classes is recognised by *The Times* as among "the best six in Europe" and now it "has been asked to join a group of fabulous chefs on new app Simply Good Food TV". This latter organisation "is the world's first dedicated mobile app food TV channel" and includes programmes from world-renowned chefs including Jamie Oliver, Gordon Ramsay and Peter Sidwell.

The second development involves Cambridge Sustainable Food (CSF) which has awarded its first medals in the CSF Sustainable Food Pledge for Business. CSF is a network supporting local sustainable food with 60 organisational members including the Cambridge Colleges catering managers' committee, Cambridge City Council, Public Health: Cambridgeshire County Council, ARU's catering department, plus colleges, schools, businesses, NGOs and retailers a'plenty.

The Pledge's pilot scheme was launched in January and is aimed at local independent food businesses.

Businesses have to demonstrate they satisfy a set of food sustainability criteria in areas such as food waste management and ingredient sourcing as well as wider issues such as the living wage, animal welfare and healthy eating. Each business also commits to making its business model more sustainable

over the coming year. The first organisations to receive a Silver award were Radmore Farm Shop in Chesterton, Nanna Mexico on Regent Street and Holy Schnitzels which offers Austrian fare from its food truck. Arjuna Wholefoods, the Mill Road-based workers' co-operative, received the first Gold award.

CSF's chair, Bev Sedley, said: "We are extremely pleased to make these first awards to local independent businesses and look forward to working with them and other businesses over the next year to promote, share and improve their practices."

Bon appetit!



Medallists: From top Luis Navarro at Nanna Mexico, Alex and Beccy Adomeit of Holy Schnitzels, and Ben Aveling of Radmore Farm Shop