

# UFS Masters of Time competition winner

Unilever Food Solutions Masters of Time has announced the winner of the 2014 competition. It is 27-year-old Durbanite, Kerwin Buckley, who went up against four other finalists in a 90-minute mystery basket challenge on 17 July and walked away with the first prize of R15,000 cash.



The time trial cook-off came after weeks of coaching and mentoring of the finalists by five of South Africa's master chefs from top establishments, who shared their personal tips and secrets on the mastery of time in a professional kitchen. His mentor was Dion Vengatass (sous chef, Mount Nelson Hotel).

His winning courses were:

- Starter of pan-fried trout, poached mussels, sautéed spinach, exotic mushrooms and tomato emulsion
- Main course consisting of roast rabbit saddle, poached tortellini, butternut puree, roasted root vegetables with a dribble of the Knorr Jus

The competition was specifically designed for young chefs to give them an opportunity to gain experience in coping with the severe time constraints that every professional kitchen faces.

Says Michel Mellis, MD of Unilever Food Solutions in South Africa, "Our mandate has always been to help professional chefs save time in the kitchen, without compromising on taste and quality of the meals they prepare and while also running profitable operations. With this competition, we aimed to help some of our younger chefs learn the time-saving tips and secrets that five of South Africa's prominent chefs have gained through their extensive experience over the years.

"Buckley showed remarkable composure throughout the time trial mystery basket cook-off, as well as a flair for flavours and textures in the dish he prepared and a clear understanding of how to plan and manage time under pressure. We also congratulate his mentor, Vengatass. While all the contestants were very impressive, we believe the first place was well-earned by this dedicated young chef."

## Other finalists

The other finalists and their mentor chefs were:

- Charlotte Sukharaj of Cargo Hold, Ushaka Marine World in Durban was mentored by Craig Cormack of All Things Culinary in Cape Town
- Catherine Moyane from the Radisson Blu Hotel in Johannesburg was mentored by executive chef James Khoza of the Sandton Convention Centre
- Kakole Mosiuoa, Head Chef at the Galaxy Grill in Johannesburg, was mentored by executive chef Stuart Cason of the Radisson Blu Hotel
- Xavier Francis of Coastlands Hotel in Durban was mentored by Leon Hatton-Jones, executive chef of Hilton in Namibia

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