

# Combined Services Culinary Challenge 2009 (CSCC 09)

CSCC is the flagship event for all HM Armed Forces' caterers and provides Army, RN and RAF Chefs and Stewards the opportunity to demonstrate their skills in a highly charged competitive environment. It is the 9th year CSCC has been held at Sandown Park Racecourse and since its inception the event has gone from strength to strength. CSCC develops the chefs' culinary skills, nurtures pride in their professional achievement and builds team spirit for the ultimate benefit of the Armed Forces as a whole.

The Defence Food Services Team delivers CSCC in conjunction with their commercial partner, Dewberry-Redpoint Ltd. Each of the three days is dedicated to one of the three Services; Tuesday 27th October (Army Day), Wednesday 28th October (RN Day), and Thursday 29th October (RAF Day) respectively. The competition and exhibition is open from 0730 to 1730 hrs each day.

The two Practical Theatres are the central focus of CSCC where chefs and stewards compete live against their Service counterparts in full view of a lively and enthusiastic audience. Visitors have an opportunity to see chefs competing in a field catering environment, which replicates current catering on Operations in Afghanistan and Iraq. The Parade de Chefs and the Military Grand Prix sees teams of 3 chefs taking turns to produce a 3 course lunch to the highest standards. The Display Salon's show piece is the Inter-Services buffet which always attracts a large audience. The Salon is the venue for a wonderful array of decorative cakes, Centre Pieces in fat, chocolate and sugar, Restaurant Show Plates, Canapés and Set Show Plates - many produced by Service Chefs still in training. The Skills Arena is the venue for live demonstrations by celebrity and Service chefs.

CSCC depends upon the support of the catering industry and the many companies who do business with the military. CSCC attracts, and is grateful for, the exceptional support of the commercial catering industry, without which it would be impossible to deliver the event so spectacularly. Each year we are supported by approximately 60 companies who either agree to exhibit their latest products or sponsor one of the classes or other aspects of CSCC.

Each year CSCC attracts world class judges under the expert Chair of John Retallick, Vice President of Craft Guild of Chefs, and a number of celebrity chefs which this year includes the Tanner Brothers, Sophie Wright, Andrew Bennett, Henry Brosi, and Paul Gaylor.

For further information contact the Defence Food Services Team via Cdr Mark Walsh RN at [mark.walsh384@mod.uk](mailto:mark.walsh384@mod.uk)

Exhibitors can book their stand and sponsorship contact:

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## 2009

**COMBINED SERVICES CULINARY  
CHALLENGE & EXHIBITION**

SANDOWN PARK RACE COURSE, ESHER, SURREY  
27th – 29th OCTOBER 2009