



My Hospitality - February 2011

Pete Taylor picks up Best Chef Mentor Award at the Great Northern Cook-Off and makes Room for 2 Rosettes

Like buses, you wait for years to be recognised and then the accolades all come along at once.

Stockport lad, Pete Taylor, head chef at Room restaurant, has had one of those weeks.

On Wednesday night he walked off with the top award – the chef mentor title at the Great Northern Cook Off gala dinner. He was up against some great local chefs: Andrew Nutter (Nutters, Rochdale), David Gale (The Podium, Hilton Hotel, Manchester), Paul Beckley (The French, Midland Hotel, Manchester), Aiden Byrne (The Church Green, Lymm) and Marc Mattocks (The Dun Cow, Knutsford), but judge two Michelin Starred chef, Michael Caines, felt that Pete's team from Visit Manchester, The Manchester Tarts, reflected some great mentoring from Pete. A tough call and the Award all the chefs wanted.

And if that wasn't enough he has joined just three other chefs in Manchester in that exclusive club – holding 2 AA Rosettes.

Andrew Ford, UK Manager & Senior Hotel & Restaurant Inspector said of the award: ' Pete Taylor and the team at Room have achieved this serving clean flavours, amazing presentation and accurate cooking.'

General manger of Room, Jamie Jones added ' This is a great reflection of the hard working and talented team we have assembled in the restauant. We intend to build on this for the future.'