

Celebrating OCS's NHS Chef of the Year Team's Victory!

2 years ago



OCS has announced that its talented chefs, Tom Baker and Tremaine Gibson, have triumphed in the London regional heats of the prestigious [NHS Chef of the Year competition](#)!

Meet Our Champions:

- Tom Baker: As an award-winning Facilities Manager – [Catering](#), Tom leads OCS's exceptional catering service delivery. His culinary expertise and passion for creating memorable dining experiences have truly shone through.
- Tremaine Gibson: OCS's L2 Sous Chef apprentice, Tremaine, has shown remarkable growth in skills and confidence. His dedication and creativity have been pivotal to the company's success.

The Challenge: Crafting a Sustainable Menu

Competitors were tasked with designing a three-course meal that meets several criteria:

- Plant-Based Starter: Vegan Buffalo cauliflower wings with pickled red onion and Garlic Aolia.
- Main Course: Loin of hake, accompanied by curried cauliflower, purple cauliflower, and a drizzle of split coriander oil – an elevated take on a deconstructed fish curry.
- Dessert: A delightful Summer pudding with a rich sauce anglaise, bursting with 50% fruit content.

Sustainability Matters

The menu aligns with the Government Buying Standards for Food and Catering Services (GBSF) and the Department of Health's Obesity Strategy. It is lower in carbon, cost-effective (£6 – £8 budget), and

nutritionally balanced according to British Dietetic Association (BDA) guidance.

Highest Scoring Team in London!

OCS are incredibly proud to share that Tom and Tremaine clinched the top spot in London. Their culinary prowess and commitment to excellence have earned them a place in the NHS Chef 24 finals!

Mark Your Calendars

The finals will take place from 13th to 18th October in the historic city of York. Get ready for an intense culinary showdown as the chefs vie for the ultimate title!