

Sodexo UK & Ireland chef crowned champion at global Cook for Change! final

9 months ago



[Sodexo UK & Ireland](#) has announced that Adam Collison, Head Chef at Alderley Park, has won the 2024 Sodexo Cook for Change! international competition dedicated to sustainable food.

Adam was one of eight chefs from around the world chosen out of 330 candidates to participate in a week of intensive training and culinary challenges in Paris before competing in the grande finale held at the prestigious Lenôtre Culinary Arts School in Paris.

At the grand finale the panel of five chef judges evaluated the finalists signature dishes, as well as their desserts created using mystery ingredients revealed the day before. This unique competition underscores the growing importance of ethical eating by bringing together chefs from across the globe to demonstrate that it is possible to balance taste, creativity, and respect for the environment.

Now in its third year, the annual competition designed to inspire chefs to create an original menu that combines deliciousness with environmental responsibility. Made with plant-based and sustainable ingredients, these recipes aim to reduce food waste while celebrating tasty, planet-friendly cuisine.

Adam was named the 2024 Cook for Change winner for his *'Cauliflower in all its forms: roasted, puréed, marinated, and fried'*. Judges were impressed by the harmonious blend of flavours and Adam's flawless culinary technique.

Adam Collison, Cook for Change! winner, added: "I am honoured to have represented Sodexo's UK & Ireland culinary community and to have won this competition. This experience has reinforced my belief in the power of sustainable cooking to create meaningful change. I am grateful to Sodexo for the opportunity to showcase what can be achieved when we prioritise both taste and the planet."

Adam follows in the footsteps of Sharon McConnell, another UK & Ireland chef who jointly won the challenge in 2023. Together, their achievements shine a spotlight on the talent and commitment of Sodexo's chefs, demonstrating that sustainability and culinary excellence can go hand in hand.

Lynsey O'Keefe, CEO of Corporate Services and Energy & Resources at Sodexo UK & Ireland, said: "We are beyond proud of Adam. His victory in the Cook for Change! final is a testament to his exceptional talent and unwavering commitment to creating delicious, sustainable food for our customers. His innovative approach and passion for creating low-carbon, waste-minimised dishes reflect Sodexo's vision for the future of food. Adam's success demonstrates how chefs can lead the way toward a more sustainable world by reimagining the way we source, prepare, and consume food."

Other winners included Sandrine Leriche from France who won the Presentation award for her *'Celery roll with buckwheat biscuit and lovage gel'* and Michał Fabiszewski from Poland who was awarded the Food Waste Optimisation Award for his *'Banoffee apple pie Szarlotka with sunflower seeds'*. The judges were led by jury president Frédéric Anton, Meilleur Ouvrier de France and holder of six Michelin stars (Pré Catelan, Jules Verne, Don Juan II).

Other judges included:

Kate Austen, winner of BBC2's Great British Menu, the youngest chef to run a 2-star restaurant, and ambassador of Modern Recipe in the UK

Charles Guillo, Executive Chef at Sodexo Live! for the Paris 2024 Olympic and Paralympic Village

Florian Hartmann, Vice President of Product Applications at Rational and former Michelin- starred chef

Lloyd Mann, Vice President of Culinary and Global Executive Chef at Sodexo

Frédéric Anton, Michelin-starred chef, Meilleur Ouvrier de France, and president of the Cook for Change jury said: "Congratulations to all our incredible finalists who have shown that sustainable cuisine can be both delicious, beautiful, and innovative. Their passion and technical mastery are a true source of inspiration for the chefs of tomorrow. As a jury, it is a privilege to witness talents that respect the seasons and plant-based ingredients, while surprising us with their creativity. The future of sustainable cuisine is promising!"

Sodexo's [commitment to sustainable food](#) is a key lever in its goal of achieving net zero by 2040. The company has pledged that by 2030, 70% of its main dishes across UK and Ireland sites will be classified as low-carbon, with a target carbon footprint of just 0.9 kg CO₂e—significantly lower than today's average of 2-2.5 kg CO₂e.