



# Master Chef Promotions Awards 2015

**25th January 2015 @**  
*New Bingley Hall, Birmingham B18 5PP*



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## HER MAJESTY

The Queen



BUCKINGHAM PALACE

3rd December, 2014

Dear Councillor Ali,

I have been asked to thank you for your kind letter to The Queen, sent on the occasion of the Master Chef Promotions Awards 2015 which are being held on 25th January at the New Bingley Hall, Birmingham.

Her Majesty was interested to learn that the competition is open to all styles of cuisine and that over five hundred nominations have been received.

The Queen much appreciated your thoughtfulness in writing as you did and, in return, send her best wishes to all concerned for a most successful and memorable event.

Yours sincerely,

A handwritten signature in black ink that reads "Christopher Sandamas".

Christopher Sandamas  
The Chief Clerk to The Queen

Councillor Nawaz Ali.





## DAVID CAMERON

The Prime Minister



10 DOWNING STREET  
LONDON SW1A 2AA

13 January 2015

THE PRIME MINISTER

*Dear Mr. Ali,*

Thank you for your recent letter. I am sorry for the delay in replying.

The hospitality sector is a vital part of the unique experience Britain has to offer visitors. It is the welcome that hardworking professionals in our restaurants, pubs and hotels provide that ensures visitors continue to choose Britain as a destination. Last year saw a record 32.8 million inbound visits, with visitors spending a staggering £21 billion. This is good news for the economy and good news for everyone who works in hospitality.

One of Britain's strengths is its multi-cultural atmosphere which often finds its greatest expression in our hospitality sector. Not only is Britain home to renowned restaurants and outlets that prepare food from all over the globe, but the industry itself employs people from a wide variety of ethnic backgrounds.

Hospitality is undoubtedly an industry that demands hard work and long hours and any event that seeks to champion Britain's strong provision of exceptional restaurants and the hardworking chefs and caterers that make them so, is to be welcomed.

Unfortunately, due to the pressures on my diary, I am unable to attend your award evening, but I wish you the best of luck for what I am sure will be a great event.

*Yours sincerely,  
David*

Councillor Nawaz Ali





# MASTER CHEF

Master Chef Promotions was set up in 2001 as, it promotes chefs and the food industry in general.

This year due to public demand, Master Chef promotions has set up the "Master Chef Promotion Awards" to recognise the achievements of the catering industry and in particular the chefs in the UK.

In the United Kingdom, the food industry is extensive. It employs 2 million people and has a turnover in excess of £70bn. It is the largest manufacturing sector in the UK and represents around 15% of the total manufacturing sector in the UK. Around 13% of the people working in manufacturing in the UK work in the food and drink industry.

The aim is to bring the food awards to the Midlands for the first time ever.

The aims of the awards are:

- ★ to help unemployed people in to work
- ★ to encourage chef's to use the train to gain scheme to equip them with professional skills and recognisable qualifications
- ★ to attract tourism to the restaurant industry and bring in businesses and individuals to invest in the industry
- ★ to help businesses connected to the catering trade to improve their scope and business
- ★ to recognise and reward individuals and businesses that have contributed to the catering industry.

We will be working with all partner agencies to create awareness of the catering and food industry. We will be actively promoting businesses order to bring them to the map. We will be using various media partners to promote not only the event but also the chefs.



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# HOSTS



Kulvinder Ghir



Neetal Parekh





**Rois Ali**  
(Celebrity Chef)



**ROIS ALI** (Celebrity Chef)  
President - C.E.O.

## Multi Award Winning Celebrity Chef including International Indian Chef of the Year

Long before the many popular Indian and Bangladeshi chef awards, Mr Rois Ali was one of the first chefs to receive public credit and acknowledgement for his exceptional culinary skills. During 1995 to 1996, Rois was honoured with 'The Curry Chef of the Year in the UK Award' by the first prestigious national spice competition "Hot Stuff". It was at this thriving moment where Rois kick started his professional career and set the high standards to the other competing chefs for many years to come!

From early age Rois was introduced to the world of South Asian cuisine through his families cooking, and it was during this time when he developed a keen interest and passion in the catering industry.

At fourteen years old, he decided that he wanted to expand his knowledge and experiment more with South Asian cuisine which resulted in him deciding to join and work in his families restaurant businesses.

Through working in his family owned restaurants Rois was able to create and introduce his own subtle and innovative methods of cooking and spicing, allowing him to bring a more "home-cooked" philosophy to the general Indian cuisines served at the majority of Indian restaurants in the UK.

After working in many of the top restaurants in London and the Midlands area, he managed to fulfil his long term ambition and open his first restaurant "Rupali" in 1991. Here he showcased his independent and exciting range of high quality South Asian dishes and creative cooking skills.

'Rupali's' success allowed Rois to not only display his lavish style of cooking, which proved to be very popular and successful throughout Coventry, it also gave him the opportunity to open up many more award winning outlets!

The secret to Rois's achievements has been his constant attention to using only the best quality ingredients in his cooking and creating recipes which are original and full of flavours. His interest in spices are portrayed in his delicious cuisines, resulting in each individual dish being unique and boasting with different textures, tastes and appearances. All this combined, is what has given Rois national and international positive recognition and acknowledgment.

After receiving many culinary awards and much local attention, Rois's world class cooking skills had soon been discovered by major media companies who wanted to showcase his talents. He was soon in demand from media companies such as Bangla TV, Zee TV and Channel East to appear in Cook and Chat. He has also had TV appearance on popular UK TV networks such as BBC and Central Television.

Rois has featured on many news articles such as The Financial Times, The Guardian, and other National Newspapers, while also having coverage in many ethnic magazines and recipe books.

All this media attention allowed him to create a popular ethnic cookery shows on various TV channels. The shows raked in millions of viewers, creating 'Rois Ali' a popular house hold name in the South Asian community.

Outside of cooking, Rois contributes in helping and partaking in projects which help business in the food industry. He is currently working with various spice companies to try and expand South Asian cooking and promote essential cooking ingredients.

He has assisted in designing and managing other establishments within the hospitality trade to help promote their own businesses to the public, while also being an advisor and mentor to many local restaurants in planning and development.

Rois is also the General Secretary of Shah Jalam Mosque in Coventry, an Executive Member of the Bangladesh Community Centre, and the Chairman and founder of Bangladesh Catering Professional Association. Rois has also been part of many prestigious charities where he supported and contributed towards raising huge amount of money for the Coventry Evening Telegraph "snowball" and "baby lifeline" charity. He has previously been appointed as the School Governor for Fredrick Bird School and was also a member of the Executive Police Committee.

Throughout the years, Rois Ali has embarked on many ventures and projects. In 2014 he creating two new bespoke projects which are currently still ongoing. His first project is to start an Academy to alleviate and promote the current Ethnic Chef Crisis, which has stunted the growth of an industry which generates a 4.2 billion pounds turnover. The Academy will aim to train young ambitious people to work in catering and possibly consider a career in the food industry.

The second project is the Master Chef Promotions Competition 2015. This is by far one of Rois's most biggest projects to date. The Master Chef Promotions Competition 2015 is a national competition which will allows chefs and restaurants, from all over the UK, to promote their business, gain the recognition they deserve and have an opportunity to win The People's Favourite Chef Award 2015!

Although there are many similar awards and competitions in the UK that aim to honour local chefs and business, however what has been noticed is that many of these awards and competitions ignore local business that are situated in the poorer regions of the UK. However Rois, believes that ALL restaurants and chefs should have an opportunity to gain appreciation for their business, and Master Chef Promotions aim to do just that, where all regions in the UK have an opportunity to compete and win awards at the red carpet Master Chef Promotions Awards 2015, taking place in Birmingham.





## NAWAZ ALI

Executive/Managing Director



The Executive/Managing Director of Master Chef Promotions, Nawaz is an Accountant by profession and has been for over 9 years now. He is also a elected Councillor for South Yardley Ward in Birmingham.

Nawaz is also an entrepreneur person, he opened his first business venture a restaurant called 'The Taj Mahal' based in Wolverhampton in 2000, since then he has opened several other ventures including 'The Taj' in Stoke on Trent and 'Cafe Saffron in Shrewsbury, Bombay Spice in Banbury. He currently owns 'Chutneys' and 'Planet Pizza both in Gloucester.

In January 2008 Nawaz set up The Redwood Group based in Lozells in Birmingham, it is the first company that deals with all financial and property matters under one roof, the company deals with Accountancy, Business Advice, Commercial and Residential properties, overseas properties, Mortgages, Loans and financial services. Redwood received the Business of the year award in 2013 from the Lozells Neighbourhood Forum.

He is also the director of Simple Solutions Consultancy which advises on business and marketing.

He has over 13 years experience in the community sector, holding numerous roles and is currently: Elected Councillor for South Yardley Ward, sits on the Birmingham City Council's Social Cohesion & Community Safety Scrutiny Committee, The Partnership Contract Performance & Third Sector Scrutiny Committee and The licensing & Public Protection Committee, Chair of South Yardley Community First Panel. He is also the Regional Assistant Treasurer for the British Bangladesh Chamber of Commerce West Midlands Region, Head of Business Development at The Lozells Neighbourhood Forum, which Nawaz was one of the founders and was the chair from 2004 to 2010; Local Education Authority School Governor; Trustee of Birmingham Boishakhi Mela; General Secretary of Birmingham Bangladesh League; Chair of British Bangladesh Business Network, Joint Convenor of a human rights organisation in Bangladesh and trustee of Osmani nogor gorib kollyan trust in Bangladesh.

Nawaz has organised many community events over the years including The Birmingham Boishakhi Mela at Handsworth park which attracted over 45,000 people in 2012. This was the biggest open air celebration outside London, Bangla Mela in 2008 in Aston, Birmingham, the Lozells & East Handsworth Community festivals in 2005, 2006 & 2007, which attracted more than 5000 people each year, he has also organised the BBL prestigious business awards 2007, awarding business personalities for services in the community. He also helped organise the Lozells Forum awards in 2011, 2012 & 2013.





## ASHIK ALI

Co-Founder of Master Chef Promotions

Ashik Ali is a self-made entrepreneur from humble beginnings. Having lived in Bangladesh for fourteen years of his life, Ashik and his family made their way to the UK in search of better prospects. He was enrolled in school for a year before familial responsibilities took their toll. Being the eldest of three siblings, with his parents' dreams riding on his shoulders, Ashik started saving early in the hopes of a better future. And that he got. After over a decade of hard work, moving from pillar to post across the country in order to make ends meet, Ashik was presented with an opportunity for the success he desired in the form of a takeaway for sale.

The takeaway venture went on to become a success which propelled him to purchase another business, this time a restaurant named Rupali. Under his management, Rupali went on to become one of Coventry's best restaurants, winning multiple awards and boasting a diverse clientele. Ashik's good fortune continued to shine as he entered into partnership with his brother Rois Ali 'Celebrity Chef' and they bought and managed numerous businesses in and around Coventry. One of these notable projects was the purchase in the heart of Coventry the Old Fire Station, which the brothers converted into three businesses. Wanting to remain a hands-on businessman, Ashik ran the restaurant within the building which they had named MYO.

Having spent over three decades of his life in the food industry, Ashik decided it was time to take a step back from work and dedicate some time to his family. It was with this in mind that he decided to lease his properties out, thereby becoming a property investor and developer. This left Ashik with much needed time to spend with his only daughter and wife, whilst still exercising control over his beloved businesses. Ashik's family describe him as a "jolly", "kind-natured" man who is always willing to help others succeed - for he will forever be reminiscent and reflective of his blessings, which he accredits his mother for.

Ashik co-founded the company Master Chef Promotion with his brother. With Rois Ali being an award-winning chef and Ashik having run various successful eateries, the brothers decided it was time talented chefs got the recognition they deserved. And thus came about Master Chef Promotions. Master Chef Promotions is a national competition which will allow chefs and restaurants from all over the UK to promote their business, gain the recognition they deserve and have an opportunity to win The People's Favourite Chef Award.

Ashik attributes: knowing your goal, putting in a ton of hard work and never giving up as the three vitals of success and continues to exercise these vitals in his own work.







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## RT HON ED MILIBAND MP

Leader of the Labour Party

## The Labour Party

Ed Millband MP  
Leader of the Labour Party

One Brewer's Green, London, SW1H 0RH  
0845 092 2299 | [labour.org.uk/contact](http://labour.org.uk/contact)

January 2015

### Message for Master Chef Promotion Awards 2015 from Rt Hon Ed Miliband MP

I would like to send my best wishes to all the winners at tonight's Master Chef Promotion Awards, and I apologise that I cannot be there in person to congratulate you.

Tonight, chefs from different backgrounds and culinary experiences are being celebrated, from Chinese and Indian cuisine to Italian and English. One common factor that you all have however is the determination to excel in your particular field. These awards are an opportunity to recognise the contributions that you as chefs and restaurateurs have made to Britain and our economy.

I am proud to support Britain's catering industry and hope you have an enjoyable evening.

With very best wishes,

**Rt Hon Ed Miliband MP**  
Leader of the Labour Party





## THE RT HON ERIC PICKLES MP



Department for  
Communities and  
Local Government

The Rt Hon Eric Pickles MP  
Secretary of State for Communities and Local  
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Our Ref: 532511  
03 Dec 2014

*Dear Paul*

Thank you for your email of 4 November inviting me to judge the final of the South East Asian Curry Awards on 7 January and to present the awards at a ceremony on 25 January in Birmingham.

I am a great supporter of the Asian Cuisine Industry, and value the contribution that the industry, and the people who work in it, make to this country - economically, socially and culturally. It is right that the achievements of chefs and restaurants from across England are recognised and celebrated, including those in the Midlands and the North. I am also pleased that the awards also aim to encourage unemployed young people to consider a career in the industry.

I am therefore, sorry that I am unable to accept your invitation due to other diary commitments, but send my best wishes for a successful awards event.

*Yours ever  
Eric*

THE RT HON ERIC PICKLES MP





*Having been the leader for over a decade, winning the music channel of the year is a testament to our continuous efforts to entertain viewers across the globe. We thank our viewers for their love and feedback without which this award would not be possible.*



**Music Channel of the year  
AVTA 2014**



# MASTER CHEF TEAM



## SHAHIN AHMED - Head of Social Media

BSc Electronics Engineering

Born in Balagonj, Sylhet. He arrived in the U.K in 1977 with his mother and younger brother. His father was residing in Coventry working in various industrial factories for 10 years prior. Graduating in 1996 in Electronics and Computers this stemmed from his interest in computers from a young age.

He is a proprietor of a very successful restaurant called The Royal Bengal in Coventry, which was established in 1986. With the success over the years and demands of many more curry lovers, the establishment expanded in 2000, the concept was changed from a curry house to a high standard Bangladeshi cuisine. Featured on BBC 2 "The Armstrong" and Good Food Guide 2005/6. Further expanding this year and taking the concept of South Asian healthy food to the next generation of curry lovers.

CEO of Network Services, the company was setup in 2002 began with teaching in Computer building and repairs in Coventry Bangladesh Centre. Now with a small team of technicians, the company deals with installing, services and solving issues of computer hardware, software support, network and wireless systems integration for small to medium businesses. The company provides the latest technology for businesses to use.

He has recently founded the Coventry Bangla Pathshala in 2012, teaching the next generation Bangla language, literature and cultural events, this is really lacking within the community. The classes are held every Saturdays, using interactive medium, which is fun way of learning. This can give the student a start towards gaining a GCSE qualification in Bangla as any other language taught in secondary school and academies.

Shahin is very passionate and has an active role working within his community and being involved in promoting educational and other community events in the area. He has been involved with the community for the last twenty years. His achievements have been recognised and this is also accredited to his late father. He has been appointed head of Social Media in Master Chef Promotions. Promoting via Facebook, Twitter, Google+ and on the web site [www.masterchefpromotions.co.uk](http://www.masterchefpromotions.co.uk).

Shahin Ahmed is married to Nurun Nahar Ahmed and Blessed with 2 sons and a daughter. Shahid, Leena and Naim.



## NIJAM M RAHMAN

Is a renowned Bangladeshi born Businessman and Community Leader. He is the Chief Executive and founder of Neer Telecom, the only telephone and internet service provider in the UK owned by a Bangladeshi.

Mr Rahman was born on September 14, 1974 in Bahar Mordan, Moulvi Bazar, Bangladesh. His father is Late Atikur Rahman (Akah Miah) and mother is Rahimun Nessa Begum. He did his HND in engineering.

Mr Rahman holds many important positions as a dignitary. He is the president and founder of Bangladesh Overseas Social Society (BOSS) and Executive committee member of Hounslow Chamber of Commerce. He is also the Vice-President of Jatiyabadi Sanskritik Sanghstha (JASAS) [A National Cultural Organization in Bangladesh], UK Central Chapter, and President of JASAS in the Middlesex region. He is the founding member of Queens Park Bangladesh Association, UK and producer of Spice of Life, Venus TV, SKY 805. Mr Rahman is also a former school governor. Mr Rahman once owned the reputed Heathrow Tandoori Restaurant.

Mr Rahman recently visited Bangladesh with Rt. Jim Fitzpatrick, MP and former minister for food and farming, England, with celebrity chef Mr. Tommy Miah, and met the Bangladesh Prime Minister Sheikh Hasina and Ex-Prime Minister Begum Khaleda Zia in December 2009.

He joined the 60th anniversary of NHS, UK with Prince Charles at West Minster Abbey, invited by Rt. Allen Johnson, MP and former secretary of state for health, UK.

Mr Rahman is married to Mrs. Fahmin Choudhury. They are blessed with three daughters, Najyah Rahman Isha, Mahdiah Rahman Rida and Amatul Rahman Amilah. They live in Hounslow, Middlesex.



# MASTER CHEF TEAM

## H.M. ASHRAF AHMED

PR Relations/ Co-ordinator - (West Midlands Region & Birmingham)

Born in 1956 he came to United Kingdom 1986 after completing his secondary education in Bangladesh. In the well known mullabari at the village patley under jagannathpur upazilla in sumamgonj district. Many respected politicians Islamic scholars, educationist and community leaders were born in this family of mullabari. Mr Ashraf's father late Modoris Miah master was a well known and respected teacher in different schools. He was popularly addressed by the people as 'Master Sab' in the locality.

PR Relations/Co-ordinator- (West midlands Region & Birmingham)

Borough chief Channel 5, Birmingham UK

Chairman British Bangladesh education link, Birmingham UK

Treasurer Birmingham Bangla press club

Chairman Shaporan Jami Mosque & Community trust, Birmingham UK

Founder & trustee, Hazrat Khadijatul kubra girls school & madrasah, Birmingham UK

Marketing manager Bangla kagoj, Birmingham UK

Birmingham midlands correspondent weekly bangle post, UK

Founder & trustee Mukthi Judda Welfair trust, Birmingham UK.



## SUDHA SHANKAR SAHA Executive Chef

Is a hugely talented and creative, with skill allied to incredible hard ethic, his style of Indian cuisine is more imaginative and inventive, he is a gifted Indian chef with a talent underlined by a steer determination. He has taken the Indian cuisine in the league of it's own.

His talent has been widely accepted by the critics, the result is --- his restaurant Saffron is the regional winner in midland region in GOOD FOOD GUIDE 2010, beating 3 rosette French restaurant in the race.

Chef sudha is the winner of many national accolades, renowned for presenting the finest Indian cuisine fused with international influences.

The result is when he won the dish of the day award in IRON Chef, U.K at channel 4 last year.

His contribution to the British society about Indian cuisine is phenomenal.

At the same time he is regularly associated and supports different charity organizations, conducting numerous events at his restaurant saffron to raise the funds for charity donations.



## RAJU AHMED (RAJ)

Director Piccadilly Event Management

On behalf of Piccadilly Event Management, I wish Master Chef Promotions all the best for the first awards event. It promises to be a spectacular show and I wish you all the success for now and all of your future events.



## PRINCE SADIK CHAUDHURY

Northampton Liberal Democrats have selected Prince Sadik Chaudhury as their Parliamentary Candidate for the Northampton South Constituency.

Sadik has been selected to contest the seat for the forthcoming General Election in 2015. The current MP is Brian Binley; a Conservative who has held the seat for the last 10 years and is retiring his post in 2015.

Mr David Mackintosh has been selected to be Mr Binley's successor and he is currently the leader of Northampton Borough Council and has received some negative press recently. The Labour Party have selected a little known; Mr Kevin McKeever who appears new to the Northampton Political landscape.



# MASTER CHEF TEAM



## TANYA CHOUDHURY: Event Manager

Tanya has 14 years' experience in event management; she started her event management career in year 2000, with various student lead events at Queen Mary University of London, Students' Union, where she was responsible for organising and managing graduation ceremonies for the Annual Summer Balls for final year students as well as other fashion shows and events.

In 2004 Tanya became the Event Manager for Flex FX Productions, which launched with UK celebrity line up including Raghav and Iceberg slim together with Bolly Flex at the 'Annual Britz Dhamaka' in Logan Hall. Following this there was a full house event 'Dhamaka' at the Royal Albert Hall in 2004 with international Bollywood singers 'Atif Aslam' and Jay Sean. Following from there she managed various events including 'Hungama' with which took place in Birmingham and Manchester, and 'Essence musical' on tour in UK and Norway and 'Synergy' showcase at the Indigo O2.

Tanya was also responsible for the management of the celebrity chef Sanjeev Kapoor from Indian at the Zee Carnival in Olympia Hammersmith in 2004 and 2005; she was responsible for the running order and management of the cooking stage, where various celebrity chefs came to showcase their culinary skills in front of live audience and ZEE TV at the Carnival.

Tanya helped with the organisation and management of 'Spice Times Award 2010' at the City Pavilion in Romford, which was a major success and numerous restaurant owners referred the this event as the number one South Asian restaurant award in UK after attending the event.

Tanya also managed 'Dhamaka 2012' at the London O2 Arena, the Bollywood Dinner and Dance at the Ashford International Hotel including other world class events including 'Bollywood Showstoppers 2013/14' events at the prestigious venue London O2 arena and at the Birmingham LG Arena and have had the opportunity to work alongside many big names Bollywood Artists, including: Atif Aslam, Bipasha Basu, Shaan, Malaika Arora Khan, Shahid Kapoor, Sonakshi Sinha, Jaqueline Fernandez, Ali Zafar, Mika Singh, Mumzy, Junai Kaden, Raghav, Jay Sean and many more.



## ROOPNA HUSSAIN: Media & PR Co-ordinator

Roopna started off this thrilling event career 12 years ago, with the organising team of Brit Bangla, which is a social networking organization for the British Bengali professionals in UK. Which held its launch party at Alexander Palace; this had been a major success. After this, there had been a series of events taking places in various locations all around London on monthly basics, for the next number of years. Roopna was also responsible for the event management of BIMA awards in the Royal Festival Hall; she has also been involved in various other cultural events within the community. Roopna has been working alongside Tanya since 2004 with Flex Fx Productions. In year 2010 Roopna and Tanya decided to co-found 'All in One Events'.



## JULIA AMA: Event Supervisor

Julia has been working in the event business since 2009, through helping her Mother organise many charity events and cultural festivals. Her experience in working in cultural related events has allowed her to adapt and work in many different types of events and occasions, with clients from all different backgrounds.

Julia studied at Law at the University of Hertfordshire, where she gained much experience and knowledge of legal aspects of the event business, which has helped her to make sure that each event run smoothly and fit all legal requirements.

She has really enjoyed working with All in One Events, and hope's all of the team's hard work and dedication is demonstrated at the many Master Chef Promotions events.

## LORENA MONTES: Event Co-ordinator

Lorena had a massive platform to showcase her creativity, both through her radio show and through working at the TV station. Whilst doing this she was also studying and developing a campaign for the student elections. This has allowed her to become organised and work well under pressure. Working for Master Chef Promotions has been a massive opportunity for Lorena to showcase her skills and talent and she is looking forward to seeing all her hard work come together at the award show.





## SEEMA MALHOTRA MP

Member of Parliament for Feltham and Heston



HOUSE OF COMMONS  
LONDON SW1A 0AA

14 January 2015

Dear Cllr Nawaz Ali,

**Re: Master Chef Promotion Awards 2015**

I write to thank you for your invitation to attend the Master Chef Promotions Awards 2015. It is an honour to receive such an invitation to an event which celebrates the culinary skills of chefs from all backgrounds, and I congratulate you on this initiative.

Our communities from across Britain contribute to all sectors from of society and our economy, This unique awards evening celebrates an important talent - and I am sure will not just celebrate the success of our Master Chefs but will see many being inspired by their work to join the growing catering and hospitality industries. The range of our cuisine is one of Britain's greatest assets and a rich part of our culture and diversity. Your event is also a symbol of how Britain has grown and developed through its trade and cultural links with other nations. Labour believes that cherishing the diversity in Britain is a vital part of making One Nation Britain a reality - ensuring that all feel valued and that talent and hard work is recognised and celebrated.

I wish you all the very best for the event, I congratulate all who have taken part in the Awards and very much look forward to working with you through the coming year.

Best wishes,

*S. Malhotra*

**Seema Malhotra MP**  
**Member of Parliament for Feltham and Heston**







## LORELY BURT MP

"It is really wonderful to see the finals of culinary competition being held outside of the capital, and I am delighted that MasterChef chose Birmingham.

"I want to extend my heartfelt congratulations to all the chefs who made it through to the cook-off, and wish them all luck in anticipation of the results next week."



## LIAM BYRNE MP

"The Masterchef Promotion Awards 2015 promise to be a brilliant evening full of delicious food and world-class entertainment. Birmingham is honoured to host these prestigious awards and all the nominees have my very best wishes."



## SHABANA MAHOOD MP

I am pleased to be able to support this competition and award ceremony. The food industry is vital to the economic future of Birmingham and the chefs that create the wonderful and varied cuisine that we all enjoy are so important to this industry and I am delighted we are celebrating their achievements this evening.

Shabana Mahmood MP



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## MOHAMMED MAHTABUR RAHMAN

Mr. Mohammed Mahtabur Rahman (Nasir), Chairman & Managing Director of AL HARAMAIN PERFUMES GROUP OF COMPANIES, is a seasoned business personality involved in a wide range of entrepreneurial ventures. Being a far-sighted person, apart from being a connoisseur in the Fragrance Industry for over 4 decades, he also diversified his interest and association with Banking, Aviation, Healthcare, Education, Hospitality sectors etc and proved to be a remarkable entrepreneur heading the Bangladesh Business Council-Dubai, besides being a social organizer & community leader. Hailing from a traditional family in Sylhet-Bangladesh, Mr. Mohammed Mahtabur Rahman's impressive achievements were highly attributed to his vision, hardwork, carefully planned business strategy with realistic targets and proper management at every stage. Based in Dubai, today he emerged as one of the most successful Bangladeshi Entrepreneurs in abroad, and holds many accolades, awards & credentials to his credit including the coveted CIP-status & Bangladesh Bank Remittance Award-2013 in recognition of his commendable Foreign Exchange contribution to the economy of the Government of the People's Republic of Bangladesh.



## PHIL TOWNSHEND

Phil Townshend was born in Coventry, and educated at St Christopher's Primary School; Bablake School and at Coventry University where he obtained an Honours Degree in Law as a part-time student. He is a Solicitor Advocate, and a Member of the Law Partnership Solicitors LLP. He is Chair of Coventry North-West Constituency Labour Party.

He became a Councillor in 1999 and since then has represented the people of Lower Stoke in Coventry, being re-elected by them in four successive elections. He is currently Deputy Leader of the Council, with responsibility for equalities, neighbourhoods, policing and legal and democratic issues.

He was Chair of University Hospitals Coventry & Warwickshire NHS Trust for nearly six years, after serving as a Non-Executive Director for seven years. His roles at the Council have included responsibility for the Council's civic catering service including launching the Council's café, Godiva's, when he was Cabinet Member for City Services.

While Phil would be the first to admit he is no Masterchef himself (his skills extend to reheating meals and enjoying the food lovingly prepared by that well known Italian Chef, Marco Spencerini), he is keenly interested in good cooking and the company, conviviality and enjoyment that comes from a wonderful meal with friends. While his busy public life leaves him little time for hobbies and pastimes, he likes reading, gardening and (more) politics in his spare time and, of course, eating with friends.



## IQBAL AHMED OBE

Iqbal Ahmed is the Chairman & Chief Executive of Seamark Group of companies. He is also the Founder Chairman of NRB Bank Limited.

Seamark Group grew from a small family run business to supply seafood worldwide and now employs over 4,500 people. Iqbal pioneered the import of frozen seafood in refrigerated containers and was the first to import Black Tiger shrimps into the UK and the EU. It wasn't long before he began to look at ways of expanding and created Iqbal Brothers & Company, now IBCO Limited, importing and distributing frozen seafood and all kinds of frozen food products.

As the business grew, it made sense to Iqbal to create a new company, more reflective of the size and scope of the operation, and Seamark was established in 1991, specialising in the processing, value adding and stocking of shrimp products especially the black tiger and the fresh water king prawn, which are then exported to most countries in Europe and beyond.

Iqbal's clear vision for the business has led to a string of prestigious awards for Seamark in the UK and in Bangladesh. Excellence in the field has been recognised at home in the UK with a Queen's Award for Export Achievement in 1998 and a number of Gold trophy Awards from the Government of Bangladesh for achieving the highest exports of seafood.

Getting the licence for NRB Bank Limited in Bangladesh is one of his biggest achievements. He had a vision of creating a financial institution for Non resident Bangladeshi. Iqbal dreamt of unlocking a new horizon to the Bangladesh economy by facilitating NRB inward and outward investment to and from Bangladesh, assisting Bangladeshi enterprises to access international market and increasing the inflow of foreign remittances.

Despite his busy schedule Iqbal makes time for charity works. He is connected with, as sponsor, trustee or member, many charitable organisations in the UK and Bangladesh, mainly situated within the educational sector and involving rehabilitation, training and community work, including the development of a secondary school and college for 1450 pupils in Sylhet in north east Bangladesh, and the recently formed Iqbal Bros Foundation.

Iqbal was awarded an OBE for services to International Trade in 2001. Recent awards include, Ernst & Young Entrepreneur of the Year 2012 – Northwest winner and national finalist; Variety, the Children's Charity – Legends of Industry Awards 2012 for outstanding achievement in the export/import industry.

Over the years Iqbal Ahmed has played an active role in a number of government committees, ministries and advisory bodies in the UK. Most recently, on 14th November 2014 at the launch of UKTI 2015 Export Champions, he was recognised as one of UKTI North West Export Champions for his company's contribution to the economic growth of the region by exporting. Iqbal is also a Catalyst UK Member working with UK Trade & Investment to promote UK excellence internationally.



## AMBASSADORS

### MR A. J. NASIR AWAN

C.E.O Awan Marketing International Plc  
Chairman Institute of Asian Businesses  
Director: Chamber Of Commerce Birmingham

Mr Nasir Awan, is the head of a 3rd generation import and whole business, based in Birmingham, it was established by his late father in 1976 and is now heads with his 2 sons Adam & Salman Awan. Nasir sits on many boards of management as well as voluntary work as Chair of school governors and Governor of South & College, he also is trustee for UK based charities. He is passionate to see the BME community succeed and excel in every sector and take advantage of the many opportunities that can be availed locally and nationally.

"As an Ambassador for the Master chief, I am honoured to be a part of the beginning of a promotion of the diverse cuisines offered in our great city, it is also a opportunity to promote Birmingham and the Midlands region, when prestigious events such as these are mostly taken up in London and the south. I give my full support to Rois and Cllr Nawaz and look forward to this being an annual event moving nationally in time to come"



### AHMED SAMAD CHOWDHURY JP

A serial entrepreneur and philanthropist who has raised millions of pounds for charity and for other endeavours and has devoted much of his time to bridging the gap between communities.

Since arriving in Britain in 1972 from Bangladesh, Ahmed has been working tirelessly to raise the profile of the British-Bangladesh community and improve racial integration for the benefit of increasing prosperity and wellbeing.

As one of the first to introduce authentic Indian cuisine to the West, he played a key role in changing British dining habits and helping to popularise the British curry as a unique dish, now more popular in the UK than fish and chips. Following the success of his award-winning restaurants in Bath and Bristol, he has built a business empire encompassing newspapers, the leading Bangladeshi TV station-Channel 5, property and knitwear.

In January 2012, Ahmed was named as "The most influential media person" and one of the nine most influential British-Bangladeshi's by The British-Bangladeshi Power 100.



### TOMMY MIAH

He is a Bangladeshi-born British celebrity chef, owner of the award-winning Raj Restaurant and founder of International Indian Chef of the Year Competition. He is often recognised as the "Curry King" in Britain.

Miah established himself in Edinburgh and founded the award-winning Raj Restaurant. In 1991, he founded the International Indian Chef of the Year Competition, to promote innovation and quality in Indian cooking, which attracts 5000 entrants from around the world. The competition also consists of an event to raise funds for the Sreepur Village Orphanage in Bangladesh.

He was chosen to head the first South Asian Association for Regional Cooperation Food Festival in Delhi. He was also selected by the Bangladesh Foreign Office to represent Bangladesh, cooking typical Bangladeshi staple dishes.

With his status being as a celebrity chef, including having his own television show in Bangladesh, and with the experience of international dining and catering, Miah has established the foundation of the Tommy Miah Institute of Hospitality Management, which is an institution which trains Bangladeshis in the international hospitality industry. In Bangladesh, Miah's recipes for of any types of cuisine such as Bangladeshi, Thai, Indian and Chinese meals can be requested through text message from any mobile phone. He also owns the Original Raj Hotel in Murrayfield and The Heritage Restaurant, Tommy Miah's Chicken Corner in Dhaka, Bangladesh. Tommy Miah's consumer products soon to be launched for UK and Europe.

Miah's achievements includes, delivering a curry lunch-box to 10 Downing Street for the then Prime Minister John Major's 50th birthday, producing the world's largest curry which was large enough to feed 10,000, promoting innovation and quality in Asian cuisine, developing dishes for high class manufacturers, writing cooking books, and he was the first to make Indian meals available on flights world wide. He has sponsored for many charity groups both in Bangladesh and Britain, which includes, 'Cancer Research UK,' 'Shishu Polli,' 'Centre for the Rehabilitation of the Paralysed' and the 'ORBIS Flying Eye Hospital. Tommy Miah runs food hygiene classes for refugee camps in Bangladesh, and also sponsors foreign students to study in the UK.



### ARUN BAJAJ

Qualified as a dental surgeon, Dr Arun Bajaj is the Managing Director of the largest commercial Asian radio station outside of London, Radio XL. The station has served the community for 20 years. Arun was Chairman of the Institute of Asian Businesses for five years and is currently a deputy Lieutenant (DL) for the West Midlands County.





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## JUDGES

### PAT CHAPMAN

Has been called, 'The Ambassador of Indian Food,' by the late Derek Cooper, the, 'Curry Leader,' by Fay Maschler and, 'a Missionary seeking converts to curry,' by Loyd Grossman. Born in war-torn London at a time when Britain had just six Indian restaurants, Pat was virtually weaned on spicy food, and by the age of ten, he was learning from his ex-memsaahib granny how to cook curries the pukka Indian way. He was hooked, and later coined the word, 'curryholic,' to describe his passion for that food.

Following education at Bedales, Cambridge and a short commission in the RAF (flying fast jets), he started a successful stage lighting and sound company. Throughout this period, there had been precious little information published on curry, and friends asked him to teach them the secrets of spices. In 1982, he founded The Curry Club to share information about recipes, restaurants and all things spice.

To date Pat has written thirty-four books, with sales topping 1.5 million copies. Most of his books concentrate on curry, while others feature recipes from China, Thailand, the Middle Eastern and the Americas. His Balti Cookbook was the first on the subject and became a Sunday Times Number 1 best seller. Rosemary Stark wrote in the Daily Mail, 'he is responsible for Baltifying Britain.' Pat regularly appears as a celebrity chef at major food shows abroad and in the UK. In 1999 he hosted his own "Rice and Spice" theatre at the BBC's Good Food Show at Olympia. He takes GOURMET TOURS TO INDIA, runs COOKERY COURSES, and, although to date he does not own a restaurant, from time to time he guest chefs at Indian restaurants, Hilton Hotels, Taj Hotels - India, Selfridges, Club Med, Cordon Blue Cookery School, British Embassy - Berne, and Cunard's flagship the QE2.

Pat's is a veteran television presenter, appearing on "This Morning", GMTV, C4's "Big Breakfast", UK Living's "Live at Three", BBC-TV's "Food and Drink" and "Good Food", Granada's "Good Life", Carlton Food Network, BBC digital's "Choice" and three Asian programmes: BBC TV's "Network East", Central's "Eastern Mix", and Zee TV's breakfast show. He also appeared in a weekly live cooking slot on BBC TV's "Good Morning", and in two episodes of BBC TV's "Who'll do the Pudding", one with Ken Hom and the other with Madhur Jaffrey.

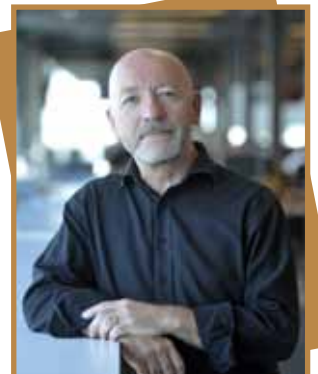
Pat is a contributing editor to Tandoori Magazine, the Indian restaurant trade magazine. He has written pieces for the national press and magazines, including the Independent, Daily Telegraph, whose Max Davidson recently said of him, 'Chapman is to curry, what God is to the Old testament!' Sarah Jane Evans in BBC Good Food Magazine said of him, 'it would be difficult to find anyone who matches pat Chapman's enthusiasm for spicy food.' It is this dedication to, and delight in his subject, which has earned Pat the media-inspired title, Britain's 'Curry King.'



### PAUL FULFORD

Has been writing about food for two decades and has been restaurant critic of the Birmingham Mail for 18 years, watching the city's culinary scene blossom from modest beginnings into one of the country's most vibrant places to eat. He has judged and adjudicated at numerous cooking competitions and has appeared many times on television and spoken on radio. A keen cook himself, for two years Paul wrote a recipe column in which he visited a professional kitchen to be taught how to make a dish. He learned how best to cook duck breast at the side of a young Glyn Purnell. Paul has eaten at some of the top restaurants in this country and abroad.

TRINITY MIRROR IS ONE OF THE LARGEST MULTIMEDIA PUBLISHERS IN THE UK AND IRELAND WITH AN AWARD-WINNING PORTFOLIO OF MEDIA BRANDS.





## MANJU MALHI

was born and raised in North West London where she grew up surrounded by Indian spice, culture, traditions and lifestyles. She is a second generation immigrant. Her parents moved to England in the late sixties at a time when things were tough, not only for the host community but for people who were coming from the Indian sub-continent in search of a better life. Her mother recalls the days when all her parents could afford to eat was tomato ketchup for a meal. But Manju was born in a loving family who tried to give her everything.

As an Asian girl growing up in West London, she was bullied at school and sought solace in cooking which she learnt from her mother. She spent several years of her childhood in India where she explored and experienced the vast and varied cuisines of the country. In her cooking, she draws up on her past and combines it with the realities of urban Western life. It's easy Indian homecooking. She has written four cookbooks that are sold globally specialising in good Indian food using good ingredients which are easy and accessible to the audience. She's had a television show running across Asia that reached over 800 million viewers encouraging them to get back in the kitchen and cook dishes from scratch. So, through her books, television shows and website ([www.manjumalhi.com](http://www.manjumalhi.com)), the common ethos or thread is simplifying the art of Indian cooking and educating and encouraging consumers in knowing what they're buying and eating - creating good food using good spices and ingredients.



## FRANCK PONTAIS

Born in France in 1972 and Raised in Paris, Chef Franck has made England his home. He combines his French culinary mastery with his acquired British love of flavorful local ingredients. The result is pure artistic signature dishes with surprising flavor combinations.

His skills have graced the culinary corners of England and beyond, from Harrod's fine delicatessens to Rhubarb's exclusive celebrity events. Most recently he divides his time between major consultancy work with corporations and culinary institutes and special chef engagements at private homes.\*

Though each activity is different, it gives him an opportunity to do what he loves most, to share his knowledge and love of fine food with as many people as possible.

\*A few accomplishments include:

Development and innovation chef for Koppert Cress, Business professor at Grimsby institute, Consultant for the Singapore government, Author of Terrine & Verrines specialty cookbook, Member of the World Master Chef Society, Disciple d'Escoffier international, French Master Chef Association, Creator of "The Glass Kitchen" a Harvey Nichols pop-up restaurant, TV appearance on Iron Chef 2010 and Ready, Steady, Cook.



## CHEF CHAD RAHMAN

was born in London and hails from Bengali parentage. His childhood interest in cooking was encouraged by his mother, but his culinary career truly began to flourish while he studied for his degree/masters at The University Of Houston in Texas, U.S.A. where he completed a double major in accounting and hotel restaurant management degree at the world famous Conrad Hilton Hotel School. He went on to further complete a MBA in International Finance from The University of Texas.

Chad's passion for cooking developed during his stay in the U.S.A. He worked in a variety of hospitality outlets ranging from 5 Star Hotels to Restaurants, absorbing the nuances and specialties of ethnic cuisines, particularly French, Indian, Persian, Mexican and Thai.

Career: He worked in a variety of highly prestigious hospitality outlets ranging from hotels to restaurants such as the 5 Star Hyatt Regency Hotel and Four Seasons Hotel, Houston, Texas and The Hilton Hotel Group.

Chef Proprietor of Chez Mumtaj in St Albans. Won National Curry Chef title in 2002 & 2003 and International Chef of the Year. In 2008 he opened Chez Mumtaj to offer up market Modern French-Asian Dining ([www.chezmumtaj.com](http://www.chezmumtaj.com))

Chad Rahman is one of the UK's most innovative and prolific curry chefs today. Specialising in South Eastern Asian Cuisine. He presents a unique style of haute cuisine for the discerning palate Chad is an individual who has moved from strength to strength in his development as a creative chef. Chad's eclectic style of cooking draws from Indo-French and Pan Asian nuances.

Chad has made an outstanding contribution to the Asian food industry for his culinary excellence and has proven his ability by entering numerous prestigious chef competitions on a local, regional, national and international level. He has mentored and nurtured many young aspiring chefs at West Herts Catering College.

Competition Profile

Chad has won many coveted accolades and awards within the Asian food sector:

(i) Chartered Institute of Environmental Health (CIEH) National Curry Chef of the Year Competition.

CIEH St Albans District Winner 2001

CIEH Northern Home Counties Regional Winner 2001

CIEH Grand Finalist of the National Curry Chef of the Year 2001 (runner up)



# COOK OFF - 7<sup>TH</sup> JANUARY 2015





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# CHEF PROFILES

**Chef Name: SABA CHOUDHURY**

**Restaurant: FIVE SPICE RESTAURANT**

I was inspired by my mother's home cooking from an early age. I left school at the age of sixteen to fulfil my ambition to become a top chef in South Asian cooking.

For four years I trained with different award winning Chef's where I gained invaluable culinary skills and the art of South Asian cooking. With the skills and experience I gained along with my passion and inspiration I have become Head Chef at Five Spice, where I am continuously thinking of new ideas for cooking, this includes combining regional food to create new recipes and new menu's. My face to face interaction with my clientele inspires me to become more creative. My passion for cooking and food makes it worthwhile creating new menu's for my clientele.

**Chef Name: MOZAMIL ALI**

**Restaurant: SHABAR**

I have been working in the restaurant trade since 1977 and have been Head Chef since 1980. I started at the bottom and worked my way up to the top and believe my experiences have made me a better chef.

I have been a partner at Shabar since 1991 and as my passion was to cook I decided to set up my own venture in partnership.

My view on food is that all dishes i create must have the taste and authenticity and original traditional taste, my recipes have to be fresh and authentic and spices freshly grounded to suit different tastes.

**Chef Name: MUSHFIQUR RAHMAN**

**Restaurant: DELHI 6**

Mushfiqur Rahman is the Head Chef at Delhi 6, a fine dining Indian restaurant which opened in February 2011.

At Delhi 6 we produce a high caliber of exclusive and exquisite dishes from the South Eastern coast, North Indian and Bengali cuisines, which seems to be extremely popular with our UK customers, and attract customers from all across the region.

We only produce the very best in Asian cuisine made from specially selected and high quality fresh produce.

Mushfiqur Rahman is also an affiliated member of the Guild of Chefs.

West Midlands 1



**Chef Name: SHAH ALOM**

**Restaurant: GRAND INDIAN LOUNGE**

Our chef has 15 years of experience and has moved up in the rankings slowly. He selects his own hand made spices to cook each dish with great detail. Presentation is top priority for Shah and he has always been praised for his amazing efforts.

**Chef Name: SABAR ABDUS**

**Restaurant: MUMBAI LOUNGE**

Abdus grew up in Bangladesh, where he started working in restaurants as a teenager. In 1995, when he was in his early twenties, he left and came to England, settling in Yorkshire. He worked in a number of restaurants in the York area including Lal Quila and Jaipur Spice in York, and the Jinnah at Flaxton.

When the Mumbai Lounge opened in 2010, Abdus came to work with Rokib Ali the owner, and in the intervening has helped to develop the reputation for fine dining that the restaurant now enjoys.

Yorkshire



## West Midlands 2



**Chef Name: SOYFUL ALOM**

**Restaurant: AKASH BALTI**

I have been working in the restaurant trade for over 25 years in which a few I have been appointed Head Chef! I have been Head Chef at Akash Balti since 1999, and after having a very successful cooking career, I decided to open and run my own restaurant in partnership with Mr Didar Ali. My philosophy on food is simple.. Firstly all dishes we create must first satisfy my own tastebuds, and only then I will know and believe that the rest of the UK would too love the food. Secondly, all ingredients must be the very best!. All must be fresh, locally-sourced (wherever possible) and prepared with a healthy fusion of traditional and modern methods.



**Chef Name: SHAH HUSSAN**

**Restaurant: SHUKURS BRASSERIE**

A skilled culinary professional, recognised for a comprehensive cuisine and an innovative approach to setting the stage for a customised dining experience. I have over 20 years of experience in fine dining for restaurants, pubs and major events including an evening with his highness the Royal Prince Charles in Coventry where I was chosen to cook for the Prince and something he very much enjoyed and some very positive feedback was received; refining the art of cooking and preparing culinary dishes influenced by culturally diverse regions around the globe. Particularly adept in the ability to cultivate partnerships with service providers in obtaining the freshest highest quality ingredients and committed to leaving patrons with an especially memorable dining experience. My culinary venture started as a young child where I helped my father cook big family meals on a daily basis. This influenced me to become ambitious within the kitchen and embrace the culinary field as a profession and started working in the restaurant trade from the age of 11. Throughout my career I have progressed from a kitchen porter to the owner of several successful restaurants and pubs providing high standard food with excellent customer satisfaction.



**Chef Name: MODABBIR AHMED**

**Restaurant: SHAHI PALACE**

Modabbir Ahmed first started in the catering industry during his teens back in Bangladesh, working at the back of the kitchens in various hotels and restaurant. This enlightened his passion for cooking. He came to the UK in the 80's where Indian cuisine had already been firmly embraced and the demand for experienced chefs is very high. He was snapped up almost immediately, since then he has worked his way up from just a helping hand in the kitchen to sous chef to head chef. He has worked in various food establishments over the past 20 years, gathering experience and knowledge as well as perfecting his skills. Needless to say, Chef Ahmed is very passionate about cooking, it is embedded in DNA.

## Wales



**Chef Name: MARUF UDDIN**

**Restaurant: ABUL'S SPICE**

Maruf Uddin Has been working for Abul's Spice for a long time he enjoys cooking and the thrives for customers satisfaction. Maruf is an excellent chef and he always looks for new innovative ideas when it comes to creating new dishes.



**Chef Name: MOHAMMED FORHAD ALI**

**Restaurant: BENGAL DYNASTY**

Chef Mohammed Fohad Ali born and brought up in UK, He has been working in the catering Industry from his early age by helping in his father business. He has been training under a famous Taj group trained Chef Mr. Patha Mitra. He is very attentive in using the spices and ingredients' in his cooking. He is capable of produce something very innovative and imaginative. Forhad is specializing in Bangladeshi and North Indian cuisine. Forhad is passionate about his cooking and would like to take any challenge to uplift his culinary skills to next level. He is young and always like to create a fusion with the other cuisine. His signature dish "Khasir Rezala" is a very traditional favourite dish of Bengali Muslim weddings and private dinner.



# CHEF PROFILES

**Chef Name: ANIL ROZARIO**

**Restaurant: SPICE LODGE**

More than 25 years of Experience in Hospitality industry all over the world. Specialized in Indian cuisine, but also vast knowledge about world cuisine too. Ability to work hard, passionate about cooking and innovation those are the key words of success to be in the industry for so long. Born, motivated and learned culinary skill from a small town in Bangladesh and matured with Indian best chefs in India and abroad and developed many authentic and fusion dishes to cater the society.

**Chef Name: GIAS UDDIN**

**Restaurant: RAJSHAHI RESTAURANT**

Gia's Uddin has always had a keen interest in the art of Bangladeshi cuisine from an early age and was mesmerized at an young age by the delightful cuisine that he grew up with.

He was always fascinated about cooking, and it was this love and passion that helped take him through his various journeys through the restaurant industries all across the the UK. He has so far worked with many top class chef's and has taught many how to cook traditional Bangladeshi dishes. His hard work and dedication has enhanced his array of culinary skills and has given him the opportunity to take charge of his very own kitchen in various restaurant up and down the UK.

His plan is to continue his journey to creating new and exotic dishes that The Great British public will enjoy from vegiterian and fish, to crocodile!

**Chef Name: SAEED AHMED**

**Restaurant: ZAFRAN**

Chef Profile: Saeed is an excellent chef, his inspiration for cooking came from a young age. He has always been interested in creating new dishes and feeding people. He receives tremendous satisfaction from customer feedback and he is always looking to improve and his already excellent culinary skills.

South West



**Chef Name: SHAHJAN AHMED**

**Restaurant: VOJJON**

Mr Ahmed has been a chef from a young age he enjoys cooking and the thrill of mixing the spices and loves the smell and taste of te end product. His inspiration has been his family from where he gained all the authentic cooking knowledge.

East Midlands



**Chef Name: MAJID ASHRAF**

**Restaurant: MEMSAAB RESTAURANT**

Award winning Head Chef, Majid Ashraf, has many years of experience in working under Michelin Starred Chefs and in award winning restaurants across Pakistan, The Maldives, Dubai, China, Singapore and the UK, including MemSaab Restaurant, Nottingham where he has been for the last four years under Amita Sawhney. Majid has been instrumental in MemSaab's recent, and numerous, achievements and accolades including British Curry Awards Winner 2014 Best Restaurant in the Midlands, The Nottingham Post Best Indian Restaurant 2014 City and County, The Cobra Good Curry Guide Awards Best Restaurant in the East Midlands 2014 and the Observer Food Monthly Awards Best Restaurant Runner Up 2014, 2013, 2012 & 2011.

Majid has excelled through his hard work, passion, dedication and commitment for his profession. He has been recognised, selected and honoured to have supported and assisted in caterings for Prince Aga Khan, the President and Prime Minister of Pakistan, the Secretary-General on the United Nations, Kofi Annan, the Indian Prime Minister Atal Bihari Vajpayee, the King of Saudi Arabia, the Australian Prime Minister John Howard as well as many



## West Midlands 2



**Chef Name: JEWEL AHMED**  
**Restaurant: RED CHILLI DERBY**

Jewel Ahmed has been a chef at Red Chili for over 5 years. Before this he was working at Jeera in Derbyshire and previous to that he worked at Alkash Restaurant in Kent. He is known for his creativity and culinary skills in the whole of Derby. Loyal customers return again and again just to taste his amazing dishes. Mr Ahmed learnt to cook from his mother who taught him family secret recipes and the secret fusion of spice mixing.

## The North



**Chef Name: TAJ UDDIN**  
**Restaurant: MAHIM INDIAN TAKEAWAY**

I have 25 years of experience within the catering industry having had the privilege of working in some very prestige restaurants around the country including Royal Fair Wales and Taj Mahal Bournemouth. I now am the proud owner of the award winning Mahim Indian Takeaway in Bayston Hill. Awards include curry chef of the year 2010, finalist 2011, takeaway of the year, 2012 West Midlands winner by curry life magazine. Mahim has been running for 8 years for which am very thankful to my customers for this as I have regulars who have recommended Mahim which has grown my customer base substantially. Mahim has become an integral part of Bayston Hill community. Where I have been asked to participate in local events, both in schools teaching children Indian cuisine, and local Christmas celebrations where I provide food for over 280 people and help raise money for numerous charities. I am very proud of my staff at Mahim who help to maintain both high standards in food and customer service.



**Chef Name: RUHENA SYED BRINKROLF**  
**Restaurant: THE CHUTNEY RESTAURANT**

Ruhena Syed Brinkrolf has been selected to participate in the Master Chef Promotions Cook Off competition as she has been a great asset to The Chutney Restaurant and is the backbone of the success.

Ruhena Syeda Brinkrolf (47) born in Sylhet Bangladesh has moved to England in 2007 after she lived 25 years in Germany. With the ambition of making her cooking skills a success in England. In Germany she took part in several competitions and food festivals, one of her biggest successes was her yearly participation in the international cultural food festival in Germany. Her passion of experimenting and inventing new dishes has been a childhood dream, which she finally has achieved by establishing herself at The Chutney in Crewe, Cheshire with her son.



**Chef Name: KOYSER MIAH**  
**Restaurant: SPICE GARDEN**

Chef Koysor Miah came to UK in 1997, where he started his professional catering career through working alongside his uncle at his family business. It was here where Koysor Miah was raised into at the full time chef with high ambition that we all know of today. He started his partnership takeaway business in 2000 at Wrexham where he took full charge as head chef developed his skills in business management.

Chef Koysor Miah started his own business in 2002 in the affluent area of Wirral as chef/patron. Since then he has never looked back in his career and continues to shine as the professional chef he is!

He has entered in many local competitions and won numerous accolades as a renowned chef.

His restaurant has won the Wirral Globe which is very prestigious award, voted by the local residence as the best Indian/Bangladeshi restaurant for its food and service.

He is a very keen and enthusiastic professional chef always looking for new challenges. He plans to continue developing his culinary skills to the next level and has been working hard to innovate new dishes in his menu.

## South East



**Chef Name: ARZOO MIAH**  
**Restaurant: ARZOO INDIAN**

In 2006, Arzoo Miah was the Hotelympia international gold medal winner!

In 1999 /2000 he also was crowned the UK Indian Curry Chef winner.

In 2011 at the N.E.C.food show he was awarded with a silver medal winner



# CHEF PROFILES

**Chef Name: ABDUS SHAHID**

**Restaurant: VALLEY CONNECTION**

Chef Profile: Mr Shahid's career in catering began at the age of nineteen, working as a kitchen porter in a London restaurant. He worked his way up quickly acquiring skills both in the kitchen and at front of house. Mr Shahid's ambition to own and run his own business came to fruition in 1992 just after the birth of his first child; both events served as pivotal moments in his life.

Now, as the owner of several restaurants and takeaways in the south east of England, Mr Shahid continuously looks to develop his business, helping to serve both the community and individual customer experience. He is an award-winning chef and has most recently travelled with renowned chef Dominic Chapman and some of the best Indian chefs in the country, to take part in the British Curry Festival 2014 in Hyderabad, India. Mr Shahid views successful cooking as requiring discipline and passion.



**Chef Name: PARBAJ MIAH**

**Restaurant: CURRY PALACE**

Parbaj Miah from London currently works in an established restaurant in Cambridgeshire called Curry Palace. He has been working there for 7 years and feels proud to know that regular customers have acknowledged and cherished the food which he has presented to them. Parbaj has continued to be a renowned chef of Curry Palace and continues to deliver food of excellence to customers. He has been in the curry industry since the age of 16 and is very passionate about inventing new spices and introducing new techniques.



**Chef Name: ABUL MONSUR**

**Restaurant: TAJ CUISINE**

Abdul has always taken great pride in his cooking to bring together the most special recipes that no-one has since been able to replicate. His motto is perfection is my obsession. As the head and executive chef, he is as close to a superhero as it gets in the kitchen. Everyone in the brigade, from the kitchen porter to the sous chef (second chef), looks to him for inspiration - and he has to hold his own with the formidable front of house restaurant staff, too.

Passion: A great chef has a keen sense and runs a kitchen that produces quality foods but is also cost-effective and efficient.

London



**Chef Name: DILWAR ALAM**

**Restaurant: RIVERSIDE LOUNGE**

Chef Alam's unique talent has earned him a name within the Indian Cuisine industry; he has won the BCA Best Restaurant Award in London in 2012. Taking inspiration from his native Bangladesh, while continuously researching regional dishes, Alam has managed to combine his heritage with his love of British ingredients to create a unique and innovative modern Indian cuisine. Having worked at the award-winning Kasturi restaurant as Head Chef since 2001, he then went on to open the highly rated Drummond Vila Restaurant & Bar for which he was awarded Chef of the Year in 2012.



**Chef Name: ABU SAMI MOHAMMED**

**Restaurant: TARANA RESTAURANT**

Mr Abu Sami Mohammed is one of our youngest chefs at Tarana Restaurant; he has been with our group since the last eight years, working along our head chef: Mr Mohammed who is known for his specialist talents, ambitions and dynamic style of cooking. Mr Sami Mohammed has participated in a competition of this caliber for the first time.

At Tarana we have a great bunch of chefs and we all selected Mr Sami Mohammed for this opportunity, as he is the youngest of all and we wanted him to explore his talents and build his confidence to make a brighter future for himself.

We wish him all the best



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| <b>AMA 4R</b><br>Lot no: 1 Ref: 111090   | £30,000<br>AMA AR    | <b>RUP 41Y</b><br>Lot no: 16 Ref: 55600   | £25,000<br>RUP ALY  | <b>BEN 644L</b><br>Lot no: 32 Ref: 55550 | £25,000<br>BEN GAAL  | <b>JNG 1R</b><br>Lot No 51 Ref: 40017    | £35,000<br>JAHANGIR  | <b>W444 DUD</b><br>Lot No 68 Ref: 22000                          | £20,000<br>WA DUD    |
| <b>MOG 4L</b><br>Lot no: 2 Ref: 88970    | £25,000<br>MOG AL    | <b>KAL 11S</b><br>Lot no: 17 Ref: 55200   | £25,000<br>KAL IIS  | <b>KOB 11R</b><br>Lot no: 33 Ref: 88790  | £25,000<br>KOB IIR   | <b>ROI 530</b><br>Lot No 53 Ref: 111000  | £11,000<br>ROIS 30   | <b>GUL 444M</b><br>Lot No: 71 Ref: 55400                         | £20,000<br>GUL AAAM  |
| <b>HAB 18A</b><br>Lot no: 3 Ref: 99890   | £25,000<br>HAB IBA   | <b>NES 5A</b><br>Lot no: 18 Ref: 110500   | £30,000<br>NES SA   | <b>MON 111R</b><br>Lot no: 34 Ref: 77500 | £25,000<br>MON IIR   | <b>A1 UMY</b><br>Lot No 54 Ref: 50092    | £20,000<br>AL UMY    | <b>RAS 33L</b><br>Lot No 73 Ref: 44500                           | £20,000<br>RAS EEL   |
| <b>HAN 3F</b><br>Lot no: 4 Ref: 99950    | £20,000<br>HAN EF    | <b>A007 ALY</b><br>Lot no: 19 Ref: 66760  | £25,000<br>A007 ALY | <b>EEL 14S</b><br>Lot no: 35 Ref: 77830  | £25,000<br>EEL IAS   | <b>AL10 ASH</b><br>Lot No 56 Ref: 110650 | £25,000<br>ALI 0 ASH | <b>AL13 ALY</b><br>Lot No 74 Ref: 55750                          | £24,900<br>ALI 3 ALY |
| <b>ROI 5584</b><br>Lot no: 5 Ref: 11500  | £4,900<br>ROIS 584   | <b>J007 ALY</b><br>Lot no: 20 Ref: 77650  | £25,000<br>J007 ALY | <b>FAR 444D</b><br>Lot no: 36 Ref: 88760 | £25,000<br>FAR AAAD  | <b>ALG 3R</b><br>Lot No: 57 Ref: 66200   | £30,000<br>ALG ER    | <b>AL10 BOS</b><br>Lot No 75 Ref: 111190                         | £35,000<br>ALI 0 BOS |
| <b>S1 YMA</b><br>Lot no: 6 Ref: 33500    | £25,000<br>S1 YMA    | <b>S007 ALY</b><br>Lot no: 22 Ref: 66570  | £25,000<br>S007 ALY | <b>NAH 3D</b><br>Lot no: 38 Ref: 99250   | £25,000<br>NAH ED    | <b>FHA 11S</b><br>Lot No 58 Ref: 88100   | £25,000<br>FHA IIS   | <b>FA12 UKE</b><br>Lot No 76 Ref: 111990                         | £30,000<br>FARUKE    |
| <b>0051 RUP</b><br>Lot no: 7 Ref: 22700  | £15,000<br>0051 RUP  | <b>0057 ALY</b><br>Lot no: 23 Ref: 55800  | £25,000<br>0057 ALY | <b>NAH 111D</b><br>Lot no: 39 Ref: 88750 | £25,000<br>NAD IID   | <b>HHA 81B</b><br>Lot No: 59 Ref: 44900  | £25,000<br>H HABIB   | <b>MAH 11N</b><br>Lot No 77 Ref: 04500                           | £20,000<br>MAHIN     |
| <b>ARO 5H</b><br>Lot no: 8 Ref: 66000    | £25,000<br>ARO SH    | <b>AHM 444D</b><br>Lot no: 24 Ref: 212500 | £30,000<br>AHM AAAD | <b>SAM 444D</b><br>Lot no: 40 Ref: 99850 | £25,000<br>SAM AAAD  | <b>MOT 11N</b><br>Lot No: 60 Ref: 66400  | £20,000<br>MOT IIN   | <b>SAD 13K</b><br>Lot No 78 Ref: 03550                           | £25,000<br>SADIEK    |
| <b>MUJ 33B</b><br>Lot no: 9 Ref: 66100   | £25,000<br>MUJ EEB   | <b>CA55 ADY</b><br>Lot no: 25 Ref: 77890  | £20,000<br>CASS ADY | <b>SHA 44M</b><br>Lot no: 41 Ref: 99870  | £25,000<br>SHA AAAM  | <b>MUH 551N</b><br>Lot No: 61 Ref: 55800 | £25,000<br>MUH SSIN  | <b>B44 BUL</b><br>Lot No: 79 Ref: 03510                          | £20,000<br>BAA BUL   |
| <b>BOM 84Y</b><br>Lot no: 10 Ref: 66750  | £25,000<br>BOM BAY   | <b>B33 GUM</b><br>Lot no: 26 Ref: 88000   | £25,000<br>BEE GUM  | <b>RAK 11B</b><br>Lot No: 42 Ref: 55300  | £25,000<br>RAK IB    | <b>RUH 33L</b><br>Lot No 62 Ref: 55900   | £30,000<br>RUH EEL   | <b>RO15 ALY</b><br>Lot No: 80 Ref: 011009                        | £50,000<br>ROIS ALY  |
| <b>MAL 1Y</b><br>Lot no: 11 Ref: 50016   | £25,000<br>M AL IY   | <b>YA55 EEN</b><br>Lot no: 27 Ref: 112500 | £30,000<br>YASS EEN | <b>MY02 EAT</b><br>Lot No: 43 Ref: 55650 | £13,700<br>MYO 2 EAT | <b>YAA 533N</b><br>Lot No 63 Ref: 112700 | £35,000<br>YAA S33N  | <b>RO15 BOS</b><br>Lot No: 81 Ref: 40040                         | £40,000<br>ROIS BOS  |
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| <b>KHA 13D</b><br>Lot no: 14 Ref: 111190 | £30,000<br>KHA IED   | <b>MOM 11N</b><br>Lot No: 30 Ref: 55500   | £20,000<br>MOMIN    | <b>ASH 11K</b><br>Lot No 49 Ref: 50014   | £55,000<br>ASH IIK   | <b>AHM 13D</b><br>Lot No 66 Ref: 012500  | £35,000<br>AHMED     |  |                      |
| <b>RUH 4L</b><br>Lot no: 15 Ref: 55700   | £30,000<br>RUH AL    | <b>UDD 111N</b><br>Lot no: 31 Ref: 77100  | £30,000<br>UDD IIN  | <b>ASH 111K</b><br>Lot No 50 Ref: 111100 | £35,000<br>ASH IIKK  | <b>JAH 111R</b><br>Lot No 67 Ref: 22500  | £20,000<br>JAH IR    |  |                      |

## OTHER AWARDS

### BUSINESS WOMAN OF THE YEAR

#### Kamila Rahman

Cambridge Solicitors LLP

Founder of a Youth Mentoring Scheme and advocate for women, she became Senior Partner of Cambridge Solicitors LLP before the age of 30. An exemplary leader for women in business and author of the article 'The Pink Glass Ceiling' Kamila Rahman has achieved new heights in the business world. Having successfully opened a new innovative law firm attracting customers from all over the UK and breaking traditional concepts, she strives for quality at the highest level for all her clients.

Kamila supports young aspiring women and teenagers to achieve their goals in education and in the business world. She provides advice and assistance with interview techniques, CVs, how to be forward thinking and confident and how to have the perfect work life balance. She strives to help individuals to reach their full potential and break social and cultural stigmas.

As a solicitor by profession Kamila was met with a number of difficulties being a young mother at university and managed to become the first in her class to open her own law firm at such a young age. Highly intelligent and approachable to all, she is now a successful mother of three young boys and an advocate for the Bangladeshi woman of today. Nominated and shortlisted by the Law Society Excellence Awards as Legal Business Woman of the Year 2014.



### LIFE TIME ACHIEVEMENT AWARD

#### Alhaj Md Noor Miah

Alhaj Md, Noor Miah, son of late Alhaj Shahid Ullah and Hajiya Aftera Bibi, was born on October 7th 1953 at the village Suratpur under Usmaninagar Upazilla in Sylhet. Present address is in Tajpur, Usmaninagar. He arrived in the UK in May 1969.

He studied in the local pathshala during his stay in Bangladesh. His father came to the UK in 1957. He is one of the four brothers and two sisters. He came to Walsall and has been living in the same area since his arrival in this country along with his mother and two brothers. His two younger sisters were born in the UK.

After coming here he took an English language course in Walsall and Birmingham. At first he started to work with 'Royal Bengal Restaurant' in Walsall where he worked from late 1969 to late 1970. Then he started his own business by opening a restaurant 'Golden Curry House' at Sparkbrook, Birmingham which he ran from mid 1971 to mid 1974. He subsequently started 'Surma Tandoori Restaurant' in Walsall with two partners early 1975. He opened another business 'Rose of India Restaurant' in Stourbridge, west midlands from early 1978-1982. In the meantime his family and himself ran as many as fifteen restaurants in different areas such as 'Tandoori Mohol Restaurant' in Stafford and Taj Mohol Restaurant in Walsall others in Aldridge and Cannock. In 1989 Mr Miah opened a grocery shop in Walsall.

At present he runs 'Dilshad Restaurant' at Oldswinford in Stourbridge opened in 1982, also 'Stone Cross Balti' in West Bromwich since 2002 and 'Mirchi Restaurant' at Quarry Bank since 2001. He also owns 'H&J Sarees' at Walsall since 1993 till now. He opened a new business enterprise name 'Alpha Drive Merry Hill Ltd' in May 2008 in Stourbridge. He is the Chairman of Walsall Bangladeshi Progressive Society and has been since 1989.

He married Hajiya Monwara Khanom on January the 1st, 1978 and they are blessed with three daughters and two sons. They are Hajra Khanom, graduated from Wolverhampton University and is currently teaching in a primary school, also runs her own private tuition Centre. Jahura Khanom graduated from Walsall College and works as a Women Development Officer at Walsall Bangladeshi Progressive Society. Fatima Khanom is currently studying her final year of Business and finance at University. Md, Malik Miah graduated from Derby University, and now running the family business, also does part time interpreting. Md Ruman Miah is a Supervisor at Madinatul Uloom Al Islamiya, a Islamic boarding school in Kidderminster and is also completing his memorisation of the Holy Qur'an.

Alhaj Md Noor Miah was the chairman of Bangladesh Youth League in 1983-84 and vice chairman of Bangladesh Islamic Association and mosques for two years. Mr Miah is a Trustee of Majid Usman in Walsall. He was awarded BBL, award in 2008 as a businessman, also received a Award from the British Bangladeshi Whos's Who 2011.





### CASH AND CARRY OF THE YEAR

#### Bangla Station

Bangla Station is a Birmingham based seafood and wholesale company.

Established in 1998 Bangla Station has become one of the leading importers, and distributors of Fresh water King Prawn, fresh water fish from south East Asia. This includes a vast range of products such as seafood, meat, poultry, vegetables and many new products like our new range of Pangasius Fillets which we import from Vietnam.

With rapid expansion Bangla Station have gone from strength to strength over the last decade. We have built this growth on customer service and a range of products, which is second to none. None of which would have been possible without the continued support of our loyal customers. Supplying the catering trade has become one of the main lines of Business, with hundreds of restaurants and takeaways on our books all over the country we feel that we have become part of the catering industry. We supply all the everyday catering items from chicken to spices to rice and containers, our vast range of items makes us the 1 stop supplier for all.

We are directly involved with the importation of seafood products worldwide and we employ local agents in Vietnam, India, Pakistan, Myanmar, Bangladesh.

We also deal in an array of various other frozen food products, all of which are guaranteed 100% halal.



### NEWCOMER OF THE YEAR

#### The Island Masala Fusion Restaurant

A new eatery converted from a pub, located in the heart of Stafford tempted by an unrivalled range of authentic & imaginative Indian & Bangladeshi popular dishes. Each dish has its own distinctive flavour and aroma which cannot come from any curry powder but from the spices and herbs specially prepared by our award winning chef, Mohammed Monsur Ali. Mr Ali has won numerous awards for his culinary expertise, including Curry Life Chef of the Year Award.

Our promise is to offer our customers a superior service and first class food, a quality dining experience to make an evening one to remember. Here at The Island we work hard to provide our customers with a comfortable and friendly atmosphere where you can enjoy our exquisite food.

The Island Masala Fusion Restaurant was opened end of September 2014. It has over 100 seating. Situated in the Heart of Stafford. Located in the outskirts of Stafford Town Centre.

Since we have been opened we have had very positive response from our customers. We have nearly 1000 face book friends and also majority of our customers comment on the 'Stafford Forum', which is set up by the people of Stafford for the people of Stafford.

The Manager for The Island Masala Restaurant is Shehzad Miah.

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# Curry King Tipu Rahman, Officially the World Record Holder

Tipu Rahman came to UK from his home province of Moulavibazar (Sylhet) in Bangladesh. He began his culinary journey as a part of his family tradition but at the beginning it was only a way of making pocket money and with pace of time, he got very much affectionate with his new found experience that he chose to continue his journey in curry industry.

A very much talented and passionate chef Tipu Rahman, is working in South Asian Cuisine for last 19 years and in 2012, he has successfully written his name in the Guinness Book of World Records, for making the tallest Popadoms Tower of the world. Not only that, he has got so many prestigious awards throughout his career in the catering industry. Mr. Rahman's unique creation of Bangladeshi dishes gave him the privileged title of The International Chef of the Year 2009 from Scotland. This award also led him to win Best Caterer for Midlands & East Anglia Region in 2009 by The Bangladesh Caterer Association (BCA). Mr. Rahman has maximised on his winning abilities also by getting Midland Curry Award in the same year for his restaurant 'Tamarind.' He was awarded the Lady Frazer Prize for the 'Best Vegetarian Dish' in the acclaimed competition 'International Indian Chef of the Year.' Tipu Rahman has got the international recognition by officially accredited the International Chef of 2009-10. He has more recently won awards from Spice Time and Bangladesh Caterers Association awarded him. Mr. Rahman, has also been notified by the 'Cobra Good Curry Guide'. His restaurant 'Tamarind' has been awarded 17th best restaurant in the UK, as well.

Achieving awards in home and abroad earned him enormous fame. As a result, Tipu Rahman has been interviewed by the National Television BBC live & ITV. He has highest esteem within his birth country too. On November 22, 2012 he cooked food for scouts from 38 countries in Scout Jamboree which took place in Srimangal, Bangladesh. There he managed to get praiseworthy recognition that he has been given the responsibility to cook for the Honourable Prime Minister of Bangladesh, Sheikh Hasina.

Along with the proper handling of the celebrity chef status Tipu Rahman has the will and commitment to work for the society. He does charity work too and previously the Brand Ambassador of Bangladeshi Food Product Corporation 'PRAN' in UK.



Atikur Rahman

Sector:  
Catering

Chef Atikur Rahman was born on August 1977, Bangladesh Moulavibazar, Chef Atik came to this country only at the age of 19 with his family and currently living in Chelsea with his wife Lina and his son Samuel.

Atik developed the passion for curry at the tender age of 12, where his very first curiosity with spices and ingredients journey had began when he saw his mums cooking. He would always give a hand in the kitchen and it was then he had a great passion and immerse interest in all things to do with food and ingredients

Celebrity chef Atik Rahman started off his culinary journey working at the famous blue bird restaurant located in Chelsea (the heart of London). Atik passed his NVQ level 3 (professional cookery) at the Hammersmith and west London college which he took his growing food passion also opened up his own personal catering tuition class offering determined individuals to learn the secrets of spices.

To compliment his skills and talent, he provides chef consultancy, training and other curricular activities to develop the craft of cooking. Chef Atik has been honoured to be a private chef of the great Sheikh Bin Zayed who is the king of Arab Emirates. His first Major achievement was when he won the chef of the year 2007 award and in the following year he also won the British chef of the year.



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|   | <h3>Famous Howdees Island Veggie Burger</h3> <ul style="list-style-type: none"> <li>Veggie Burger £1.00</li> <li>Veggie Burger with Cheese £1.00</li> <li>Veggie Burger with Sauce &amp; Cheese £1.00</li> <li>Veggie Breakfast Burger with Spicy Sauce £1.00</li> <li>Veggie BBQ Burger with Sauce £1.00</li> <li>Veggie Bee Burger with Sauce &amp; Cheese £1.00</li> </ul> |   |

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## **SPORTIFY – THE OFFICIAL CHARITY OF MASTER CHEF**

### **ABOUT SPORTIFY**

**Sportify is an independent UK Charity designed to utilize the power of sport to help transform the lives of children and adults in deprived communities in both the UK and internationally.**

Sportify aims to combine the key elements of sports and education as a platform for creating opportunity and developing the skills of young people.

#### **Our Strategic Aims:**

**Improve health and wellbeing**

**Build stronger diverse communities**

**Provide opportunities for the future through education**

**Provide qualifications and increase employability**

Sportify also works with several partners in an international context, on projects as varied as building new soccer pitches in Pakistan, to orphan sponsorship programmes in Bangladesh.

### **The Sportify and Master Chef Charity Project:**

Sportify and Master Chef will be fundraising to improve the lives of an impoverished group of families living and working within the tea plantations in the Sylhet area of Bangladesh. These families are living in extreme poverty and have been confined for generations to the tea plantation, with no way out, no support and no hope for the future.

**Our project will improve the housing, medical and educational facilities of these people. The legacy of the Master Chef initiative will be to give them a chance to break out of the cycle of poverty, and to build a better life and future for themselves and their children.**

Please support us in making a big difference to their lives, please donate generously.

### **To make a donation or volunteer with us contact us here:**

Registered Charity Number 1151434

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- Young Business person of the Year
- Businesswomen of the year
- Cash & Carry of the year
- Lifetime Achievement Award
- Chef Of The Year (UK)

Surname: .....

Name: .....

Business Name: .....

.....

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.....

Years of Experience as a chef: .....

Signature: .....

Signature Dish: .....

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Please send back this nomination form in an envelope back to the Master Chef Promotions address below.



## Master Chef Promotions

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