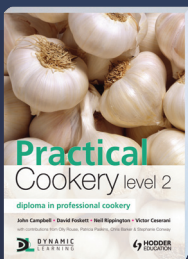


Win a day cooking with two-Michelin- starred chef John Campbell!

Plus £100 worth of catering clothing and equipment!



To celebrate the publication of *Practical Cookery Level 2*, Hodder Education – the Number 1 Catering Education publisher – will give one catering student a life-changing experience working in the Dorchester Collection's brand new restaurant at Coworth Park alongside John Campbell, two-Michelin-starred chef and co-author of *Practical Cookery Level 2*. The winner will also bag

£100 worth of catering clothing and equipment courtesy of Russums, the UK's leading supplier to the catering and hospitality industry, and a copy of *Practical Cookery Level 2*.

Show us
your cooking
skills with a
video diary!

Submit
your video
by 14 June
2010!

To be in with a chance of winning this once-in-a-lifetime experience, simply send us a video diary of yourself preparing your best dish. Turn over for more details!

www.hoddereducation.co.uk/cateringcomp

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**HODDER
EDUCATION**
The Expert Choice

Win a day in John Campbell's kitchen – an experience money can't buy!

John Campbell is Director of Cuisine and Food and Beverage at Dorchester Collection's Coworth Park, Surrey. Previously he was Executive Chef at the Vineyard at Stockcross, where he received many accolades including two Michelin stars and the Chef Award and Education and Training Award at the 2008 Cateys.

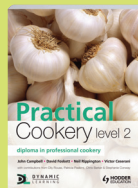
Coworth Park is a Georgian manor house estate and spa set in 240 acres of private Royal Berkshire parkland. Opening in May 2010, it will feature a fine-dining restaurant in the main house and a larger, informal restaurant in the converted barn, with its own outdoor terrace.



How can you win this fabulous prize?

- 1** Record a short video diary of yourself preparing your best dish. It should be less than 5 minutes long and you don't have to film it anywhere fancy – your own kitchen at home is fine. In your video diary, explain why you love the dish you've picked, and talk us through the ingredients you're using and the techniques you're demonstrating. At the end, show off your finished dish!
- 2** Email your video to catering@hodder.co.uk or upload it to a video-sharing site and send us the link. Remember to include your name, address, date of birth and the name of your college in your email. The deadline for entry is 14 June 2010.
- 3** John Campbell will watch all the videos and pick his favourite. The winner will get to spend the day cooking with him at the Dorchester Collection's Coworth Park, and win £100 worth of catering clothing and equipment courtesy of Russums plus a copy of *Practical Cookery Level 2*. Three runners-up will each win £50 worth of catering clothing and equipment courtesy of Russums plus a copy of *Practical Cookery Level 2*.

The bestselling **Practical Cookery** has been feeding the minds of catering professionals for over 45 years, and now Level 2 Diploma students can enjoy dedicated support with this tailor-made edition, co-authored by John Campbell.



**HODDER
EDUCATION**

- Provides complete coverage of the six theory units and offers a clear route through the qualification
- Professionally taken photos illustrate virtually every recipe and numerous step-by-steps unravel the more complex techniques
- Features 'Key Points' that provide expert tips, information and advice to help develop students' skills and understanding

Order your copy online at www.hoddereducation.co.uk/cateringcomp and receive a 20% discount and free P&P!

Submit
your video
by 14 June
2010!

Full terms and conditions at www.hoddereducation.co.uk/cateringcomp

Russums are the UK's leading supplier of clothing, knives, equipment and books to the catering and hospitality industry. All their products are intended for use in a commercial environment and are of a quality level demanded by professionals and serious cooks. They supply Chefs and Food Service Professionals with high quality value for money catering supplies throughout the UK and Europe. www.russums-shop.co.uk

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