



Young Chef 2016: where are they now?

Six months after the Chef-ladden jury led by Michelin-Star Natlan Outlaw chose Maeve Walsh as the winner of Young Chef of the Year 2016, what are the finalists and winner up to and how has Young Chef impacted on their careers?

23 year-old **Chris Fullam** is sous chef at the newly opened Old Street in Malahide, a project he has been working on for the past nine months with head chef Fergus Caffrey. Previously, Chris worked at the Cliff House Hotel, Chapter One, De Librije, a three star in Zwolle, northern Holland, Amuse and most recently the Greenhouse. While making a success of Old Street is his current focus, like many of his peers opening his own restaurant is this young chef's next move.

A finalist in Eurotoques Young Chef of the Year 2016, career highlights for **Gary Doyle** include working at the esteemed Cliff Town House, and being offered a job as demi chef following a week's stage in Daniel Clifford's 2-Michelin-star Midsummer House. Gary is currently broadening his culinary experience as chef de partie at Canteen in Celbridge, with Kevin Thornton-trained chef and owner James Sheridan.

Another Eurotoques 2016 contender, 24 year-old **Glen Sutcliffe** is working as a chef de partie at The Marker hotel, where he says he is learning how to run both a kitchen and a business from executive head chef Gareth Mullins. With this training behind him, plus previous experience working as sous chef in Hugo's on Merrion Row and a stage at the illustrious The Hand and Flowers in Marlow, Glen plans to move overseas in the next few months to work at a two star restaurant.

Killian Crawley: Chef de Partie at JP McMahon's Michelin starred Aniar, Galway, Killian began his culinary education at just 15 years old at cookery school in Belgium. He has worked at one star Le Clairefontaine in Luxembourg, with Alain Ducasse in the 3 Michelin star Le Louix XV in Monaco, and at Christophe Hardiquet's restaurant Bon-Bon, where after 6 months he helped the team achieve a second star. Excited about the growing food movement in Ireland, in the future Killian hopes to open his own restaurant on the Wild Atlantic Way.

Marc Williams halted his professional cookery training after only one year following the birth of his daughter, but that didn't stop him quickly working his way up to the position of Chef de Partie at Ireland's only organic hotel and restaurant The Brooklodge and Strawberry Tree in Wicklow, and proved his natural ability as a finalist in last year's Young Chef of the Year. At Brooklodge Marc is learning much from the wild and slow ethos of proprietor Evan Doyle.

Most recently chef de partie at Restaurant Forty One at Residence, **Maeve Walsh** from Dungarvan, County Waterford was the Winner of Young Chef of the Year in 2016. In May 2017, she will reap the benefits of her prize on a stage at the two starred Restaurant Nathan Outlaw in Cornwall. Having only recently graduated, Maeve plans to gain as much experience as possible in the coming months; first up a stage at the one star Franco-Japanese fusion restaurant Le Charlemagne, Burgundy.

