



FIFTEEN CORNWALL GETS KIDS IN THE KITCHEN AT ROYAL CORNWALL

Fifteen Cornwall's executive chef Neil Haydock cooked up a storm in the Food & Farming Pavilion's demonstration kitchen at this year's Royal Cornwall Show, inspiring children to enjoy healthy eating and get involved with cooking from a young age.

Joined by apprentice chefs from the restaurant's third intake of trainees, the packed-out marquee watched Neil Haydock and the new students hold a hand-on pasta workshop for children, highlighting locally produced ingredients to give Italian inspired dishes a Cornish twist.

Whilst Fifteen Cornwall has previously taken part in cooking demonstrations at the Royal Cornwall Show it was the first time that the restaurant had a stall in the Food & Farming Pavilion, selling its own freshly baked breads.

Executive chef Neil Haydock said: "Cooking demos give us the opportunity to show people who haven't visited Fifteen Cornwall, a taste of what we're all about whilst helping our apprentices to improve their confidence. The session was aimed at getting kids excited about eating fresh, healthy food and showing parents how it is possible to produce simple dishes using local ingredients that are packed with flavour and great for all ages to enjoy making and eating.

"I'm passionate about using local ingredients and the Royal Cornwall Show is a great platform to inspire people to buy local and get creative with their kids in the kitchen."

To make a reservation at the award winning Fifteen Cornwall call 01637 861000 (reservation lines are open from 9am-7pm, 7 days a week) or book online at www.fifteencornwall.co.uk

Ends
9 June 2008

Notes to editors

Fifteen Cornwall opened on 18th May 2006 with an innovative menu of the best seasonal and local produce, a relaxed atmosphere, talented chefs and an incredible view over a beautiful two-mile beach.

Media Release



The restaurant is dedicated to the same inspirational social enterprise goals as set out by Jamie Oliver and the team at Fifteen London. Each year the restaurant gives up to 20 trainee-chefs the once in a lifetime opportunity to turn their lives around.

All profits from Fifteen Cornwall go to the registered charity, The Cornwall Foundation of Promise. The charity's purpose is the creation of fantastic career opportunities for disadvantaged, local, young people, helping them every step of the way to achieve their potential. The restaurant also provides a valuable boost to Cornwall's tourism industry and makes use of the abundance of high quality local food producers in the region.

The project has received more than £1 million in grants from Objective One and the South West Regional Development Agency (SWRDA), with additional support from Jobcentre Plus, the Learning and Skills Council (LSC), Cornwall College, Cornwall County Council, Restormel Borough Council, St Austell Brewery, HSBC Bank, Barclays Bank and The Hotel and Extreme Academy, Watergate Bay.

For Fifteen Cornwall reservations and menu information visit www.fifteencornwall.co.uk or call 01637 861000 (lines open between 9.00am and 7.00pm seven days a week).

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