

AWARDS

PRUE LEITH'S ALUMNI CELEBRATED

Prue Leith presents distinguished alumni awards during her South African visit.

Prue Leith, South African-born celebrity food judge, restaurateur, writer and businesswoman, on Wednesday, 12 February 2020, presented Distinguished Alumni Awards to chef graduates from the Prue Leith Chefs Academy during a prestigious celebration of food and art in Centurion.

Among the distinguished alumni were Chantel Dartnall, internationally acclaimed Chef from Restaurant Mosaic; Anna Trapido, Food Writer, Anthropologist and Author of Nelson Mandela's food memoirs; as well as Lesego Semanya, Celebrity Chef, Influencer and Top Chef South Africa judge – better known as LesDaChef.

Dartnall, who graduated from the Academy in 2000 was recognised for her contribution to the South African culinary industry, especially for representing South African culinary excellence on the world stage through the various international awards, including best female chef in the world.

Trapido graduated from the Academy in 2001, and was not only recognised for her outstanding contribution to food writing and broadcasting but also for promoting indigenous South African food cultures and flavours through her various books and broadcasts.



Semanya received the award for inspiring culinary excellence. He has established a significant following among young chefs and foodies alike since his graduation in 2010. This has not only resulted in his first cookbook, *Dijo*, becoming a best seller, but he is also the South African Chef mentioned most often by aspiring young chefs during interviews when applying to study at the Academy.

Adrian Maree, Chef Patron of Fermier restaurant in Pretoria, could not attend the event but was recognised for his contribution to sustainable fine dining. His restaurant is part of a self-sustainable ecosystem that includes farmed fish, vegetables

and even livestock that are served in the restaurant. Maree graduated from the Academy in 2006. "Over and above the 'conscious cooking', Adriaan's food is delicious art, which is why the restaurant has been named as one of the country's top 20 on more than one occasion," said Adele Stiehler-van der Westhuizen, MD at Prue Leith Chefs Academy.

Stiehler-van der Westhuizen herself was recognised for her contribution to culinary education in South Africa. She graduated from the Academy in 2004. "Adele has played a significant role in culinary education not only for the Academy and its students, but the industry at large as she was part of the team that developed South