Scottish Chefs (FCS) is privileged to be hosting the next Worldchefs European Meeting on the 5th and 6th April 2020 on the west coast of Scotland at the 5* Lochgreen House Hotel Troon, Ayrshire. [https://www.lochgreenhouse.com](https://www.lochgreenhouse.com) This magnificent hotel includes a 3AA Rosette restaurant, conference and spa facilities. We are holding all the rooms in Lochgreen so early booking is important.

Scottish Chefs have secured a great accommodation rate for the Worldchefs European Presidents Meeting, at a rate of £380.00 per person. This is inclusive of VAT and includes the delegates’ meeting, dinner and overnight accommodation on both nights.

Additional nights are charged at £125.00 per single occupancy room plus breakfast or £160.00 per double occupancy plus breakfast.

If demand is high, some delegates will be accommodated at the 4* Marine Hotel in Troon with Spa and leisure [https://www.themarinetroon.co.uk](https://www.themarinetroon.co.uk) approximately 10 minutes' walk from Lochgreen House.

Please make your booking directly to Scottish Chefs hazelmulberry@btinternet.com. Full payment will be required at time of booking.

We have 30 rooms held at Lochgreen House and a further 20 rooms at the Marine Hotel on the nights of Sunday 5th April & Monday 6th April 2020.

All accommodation requirements must be booked by 31st January 2020 to secure these special rates. Following this date any un-booked rooms will be released back to public sale.
Sunday April 5th

18.30-19.30 Drinks reception and welcome
20.00-23.00 Dinner served in the award winning Lochgreen House Hotel

Monday 6th April

07.00-08.30 Breakfast
08.45-Meeting commences in the Garden suite
10.45-11.15 Refreshment break.
13.15 Lunch
14.15-Meeting resumes
15.30-15.45 Refreshment break
17.00-meeting to conclude
19.30- Guided tour, drinks reception followed by dinner in the State Dining Room
22.30- Bus departs

Dress code for Meeting: Chefs Jacket and Black Trousers
Dress code for Reception and Dinner: Smart casual.

Young Chefs Programme

Sunday 5th April

As above

Monday 6th April
World Chefs European Presidents Meeting April 5th – 6th 2020 Troon, Ayrshire UK

Complete form for each reservation, sign and email to: hazelmulberry@btinternet.com

Registration Information - Print details

Surname: ______________________________ First Name: ____________________________
Association: ______________________________________________________________________
Address: ________________________________________________________________
Email: ____________________________
Telephone No inc. Country Code: _____________________________________________________
Mobile No: ____________________________
Billing Address: ____________________________

Travel Details

Arrival Airport: ____________________________ Departure Airport: ____________________________
Date of Travel: ____________________________ Date of Departure: ____________________________
Time of Arrival: ____________________________ Time of Departure: ____________________________
Flight No: ____________________________ Flight No: ____________________________
Country From: ____________________________ Country To: ____________________________

Accommodation Details

Check in date: ____________________________ Name: ____________________________
Check out Date: ____________________________
Room Type: Single Occupancy Twin/Double ____________________________
Room Rate: ____________________________
Dietary Requirements: ____________________________

Registration Fee

Registration Fee: ____________________________
Accompanying person: ____________________________
Young Chef: ____________________________

Payment Details

Bank Credit Transfer To: Bank Name: Bank of Scotland PLC
Bank Address: Paisley The Cross, PO Box 1000, BX2 1LB
Account Name: Federation of Chefs Scotland
Account Number: 00174805
Sort Code: 80-91-27
IBAN: GB77 BOFS 8091 2700 1748 05
BIC: BOFSGB21130

Signature : ____________________________ Date: ____________________________
Itinerary for Monday 6th April 2020 Young Chefs Programme

8.15 am: Depart Lochgreen House

9.45am: Ferry from Ardrossan – Isle of Arran

11am: Wooleys of Arran Bakery

In the cluster of shops overlooking Brodick Bay, this remarkable craft bakery has been firing yeast doughs for over a hundred years in two antique scotch ovens, although today Wooley’s is better known for its range of traditionally baked Scottish Oatcakes; still handmade to a closely guarded family recipe. All suitable for vegetarians these are available as a large ‘breakfast’ oatcake or the smaller ‘oatie’ which is suitable for canapés.

11.30am - Leave for Blackwaterfoot

12pm - Bellevue Creamery

Nestling in the sleepy village of Blackwaterfoot on Arran’s west coast, Bellevue Creamery produces a range of handmade farmhouse cheeses which are perfect for your cheeseboard, or chill cabinet. All of these cheeses are made using only the rich and creamy milk of Arran’s dairy herd which graze on the lush green pastures characteristic of the island.

12.45pm - Lunch at Kinloch Hotel, Blackwaterfoot

1.45pm - Return to Brodick

2.15pm - Island Cheese Company

Set in the former Home Farm of the imposing Brodick Castle, the Island Cheese Company has been producing a hugely popular range of flavoured Scottish cheddar for over 20 years. We only use slow matured Scottish white cheddar, flavoured with an imaginative variety of ingredients and then carefully seal each cheese by hand in wax. All of our cheeses are suitable for vegetarians.
3pm - Arran Ice Cream

We have been producing our traditional ice cream at Arran Dairies since 1999 and still use only the rich and creamy cow’s milk from the island’s dairy herd. Our award-winning ice cream is handmade in small batches at our family run dairy on the shores of Brodick Bay on the beautiful Isle of Arran. Arran Ice Cream is proud to be one of the leading Scottish Brands, renowned for quality and provenance. We use only natural ingredients which are locally sourced where possible. Our ice cream contains no eggs or nuts and the majority of our flavours are gluten free.

3.30pm - Taste of Arran

Established in 2001, Taste of Arran represents the very best produce the island has to offer. From real dairy ice creams, a whole host of cheeses – including the 2017/18 World Cheese Awards ‘Best Scottish Cheese’ – our delicious Arran Blue, mustards, chutneys and preserves to traditional Scottish oatcakes, haggis and black pudding.

We are dedicated to exceeding customer’s expectations by providing high quality, high value products and service. Our commitment to quality is crucial to the business and in 2007 our stakeholders were the first companies in the UK to achieve SALSA accreditation.

For more information, please visit our website www.taste-of-arran.co.uk

4.40pm - Return ferry to Ardrossan

5.35pm - Arrive in Ardrossan