

The Torridon's Amy Stephenson awarded the prestigious Andrew Fairlie Scholarship



The Torridon's Amy Stephenson has been awarded the 2021 Andrew Fairlie Scholarship at HIT Scotland. The culinary scholarship, which is supported by the First Minister, Scottish Government and The Gleneagles Hotel, recognises two outstanding individuals each year who are leading the Scottish culinary industry for the future. Amy will now be given the opportunity to take on a variety of opportunities for training and education in the sector to aid her growth and development as a chef over the next year.

The scholarship was first launched in February 2019 in recognition of Andrew Fairlie's significant and lasting contribution to the hospitality industry. The two winners scooped the scholarships by successfully recreating one of Andrew Fairlie's signature dishes during a skills test at Perth College. They will now have the opportunity to work in an international kitchen as well as at the two Michelin Star Restaurant Andrew Fairlie at Gleneagles and the three Michelin Star Core by Clare Smyth. They will also get to attend HIT Scotland's Business of Food scholarship to gain expert business knowledge.

Following the announcement, Amy commented: *"It's still not registered with me yet. I just always try my best and I believe as long as you truly do that you can't go wrong. I'm very thankful to have been given the opportunity to test my skills and knowledge and be in and staging at some fantastic places. I'm proud to be representing The Torridon at HIT Scotland."*

Amy's love for the industry dates back to an early job as a pot washer in her local pub, commenting how 'the kitchen felt like home to me'. This early relationship with cooking led Amy to starting out as an apprentice chef at The Torridon, working with head chef Paul Green. Amy has since risen through the ranks under Paul's guidance and high standards, being promoted to Junior Sous Chef, producing dishes for The Torridon's 3AA Rosette 1887 restaurant.

Paul Green, Head Chef at The Torridon said: 'This is a fantastic achievement for Amy to earn this prestigious scholarship. We're incredibly proud of the hard work and dedication to her craft that Amy has shown since arriving at The Torridon. We wish her all the best in her development within the Andrew Fairlie's scholarship programme and her progression into a culinary expert.'

Find out more about The Torridon at <https://www.thetorridon.com/>

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Notes to editors:

The Torridon comprises a five AA Red Star Hotel, The Stables rooms and private cottage The Boat House, totalling 32 bedrooms, including triple and family rooms. Indulge in gourmet restaurant 1887 or experience relaxed and informal cooking at Bo & Muc. The Whisky Bar offers over 365 malts and over 120 gins including The Torridon's own handcrafted gin, Arcturus, while Bo & Muc serves a range of Scottish ales. Torridon Outdoors is a team of highly qualified guides who can tailor outdoor adventure activities to suit.

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