Calum Richardson Scoops Top Award

Monday 24 March, 2014

He may be familiar with his fantastic products winning awards, but Calum Richardson, owner of The Bay Fish & Chip Shop in Stonehaven, is celebrating personal success after last night's (Thursday 20) Grampian Food Forum Innovation Awards.

Calum's commitment to sourcing local, quality and sustainable ingredients for his takeaway, and drive to promote both fish & chip and the wider Scottish food and drink industry has led to him being awarded the inaugural Denis Emslie Above and Beyond Award at last night's (Thursday 20) Grampian Food Forum Innovation Awards. The award was created by Mackie's of Scotland in memory of their former Sales Director, and was created to recognise someone who has shown the extra energy and enthusiasm, and has gone above and beyond their duty to help within their own business or the wider food and drink industry.

There's no doubt that Calum is a worthy recipient - as well as constantly perfecting his own business model and ensuring his customers get the best takeaway for their money, he is a passionate ambassador for fish & chips and Scottish seafood. Provenance and sustainability are crucial to Calum's business model, and because of this, The Bay were the first fish & chip shop in Britain to have their haddock MSC* certified. Calum is also committed to helping the next generation understand the importance of great food, talking and demonstrating at schools up and down the country, as well as sharing his vast experience with young and upcoming chefs.

Calum is delighted, and a little shocked to have won the Above and Beyond Award:

"Winning the Denis Emslie Above and Beyond Award at the Grampian Food Forum Innovation Awards last night is a huge honour. Scotland has a fantastic natural larder, and there are many amazing producers working in the industry. In Scotland, we are lucky to have access to some of the best quality produce in the world, and through The Bay itself and my wider work, I try to promote both fish & chip and Scottish Food & Drink whenever and wherever I can."

For more information, images and interviews, please contact Sarah Milne at Taste Communications, 07930 433 764, sarahmilne@me.com

Note to Editors

Calum Richardson / The Bay Fish & Chips

Calum Richardson set up The Bay Fish & Chips in 2006 with his wife Lindsay, and since then, the couple have taken their takeaway to the top, serving thousands of portions of fish & chips to many happy customers and winning many industry awards along the way.

The haddock used in The Bay's award winning fish and chips is MSC certified* (The first fish and chip shop to be granted this certification) and the quality and provenance of ingredients used is crucial to The Bay's success - Calum's menu will tell you the name of the boat that landed your fish, and the farm that grew your tatties. Calum's high standards in all areas of his business, from ingredients to customer service to cleaning products meant that in 2013, The Bay was the overall winner of the National Fish & Chip Awards. The Bay is also one of the most highly rated restaurants in the UK by the Sustainable Restaurant Awards.

Calum is a highly respected ambassador for Scottish seafood and Scottish fishermen, and regularly works with other chefs, food industry figures and schools to promote the benefits of Scotland's natural larder.

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* MSC chain of custody standard for seafood traceability
The MSC Chain of Custody (CoC) standard for seafood traceability makes sure that the MSC ecolabel is

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only displayed on seafood from an MSC certified sustainable fishery. It means that consumers and seafood buyers can have confidence that the fish they are buying comes from a fishery that meets the MSC environmental standard for sustainable fishing.

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