



Graham Corfield



Mustafa Topkaya



Keith Vaz MP

British ~~KEBAB~~ Magazine

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British Kebab Awards



Angie Bray MP



Rory Stewart MP



Dianne Abbott MP



Andrew Griffiths MP



Interview with
**Nadhim
Zahawi**
MP

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Awards
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I would like to send my best wishes to the readers of the inaugural British Kebab magazine. I know that the industry provides an important contribution to the economy and food industry offer country. I am sure that this magazine will provide a useful addition to sharing information and best practice within the sector.

On behalf of the Labour Party, I also pass on my congratulations to the British Kebab award winners 2014. These awards serve to highlight the hard work and dedication of businesses in this industry to bringing high quality food at affordable prices to their local communities.

Rt Hon Ed Miliband MP
Leader of the Labour Party



Rt Hon Ed Miliband MP
Leader of the Labour Party

“ On behalf of the Labour Party, I also pass on my congratulations to the British Kebab Award winners 2014 ”

The British Kebab Awards has been a successful campaign since it was formed only a year ago. We aimed to make the kebab industry better known in the UK, as it is a significant contributor to the economy. By organising this event, we hoped to increase and promote the quality of the food and service provided by the kebab industry.

People working in the industry would know that despite working for long hours and putting in a lot of effort they do not get a satisfying income. There has been bad media coverage and unhelpful comments about the kebab industry in the past. This has started to change, as the kebab sector has gained a considerable market in the UK and in Europe by attracting people with its low price policy and the quality of food they offer to their customers. Despite there had been many high quality kebab restaurants in the country these are still recognised as good-value restaurants. In my opinion, kebab eateries have still not received the recognition they deserved.

It is also, saddening that there has not been a kebab chef, which has come to the forefront within the industry. Our aim is to create chefs like Jamie Oliver's within the sector. As we are amongst the people whom for years took pains with in this sector, we thought that to help our sector to gain the reputation and the respect from the community would be beneficial.

The mastermind for these awards is my dear friend Ibrahim Dogus. Who came up with the British Kebab Awards idea and shared it with me 2 years ago. I supported his idea, as we rolled up our sleeves and got down to business.

The first work you intend to complete always looks impossible but when you actually do it, you can see that it can be achieved. The workers and owners in the kebab sector without doubt will benefit materially and morally from our work. It will provide trust, respect and reputation amongst the community, which will also be beneficial for them.

It is difficult to put into words how grateful we are but many thanks to Nadhim Zawahi MP and to the Members of Parliament. Our first award ceremony was fantastic. The positive feedback from the award winners is a source of pride for all of us. The awards main sponsor 'Just Eat's support shows an important example of our success.



Mustafa Topkaya
British Kebab Awards
Panel of Judges Chairman

“ The workers and owners in the kebab sector without doubt will benefit materially and morally from our work. ”



JUST EAT is incredibly proud to be part of the British Kebab Awards. The awards represent all that is good in the UK Turkish and kebab industry, and as a business one of our main aims is to evangelize the great work entrepreneurs and restaurateurs have done over generations to build the thriving sector we all work in today. The restaurants who have been nominated stand for quality, excellence in execution and most importantly are passionate about what they do day in day out. At JUST EAT we have the same passion! JUST EAT only opened in the UK seven years ago, but we have worked hard to add value to our delivery restaurant partners and today we work with over 20,000 UK restaurants.

Our business is about connecting the great British takeaway to online consumers. Our brand has become the UK's clear market leader synonymous with ordering takeaway online, and our review system enables thousands of consumers to share and be passionate about their experience. Over the coming years it is inevitable that consumers will continue to migrate their purchasing habits online, which we can already see in many retail sectors, such as travel and hotel booking. JUST EAT exists to ensure that all independent restaurants can make the most of this once in a generation opportunity.

Lastly, a huge congratulations goes to all the restaurants that are nominated tonight from us at JUST EAT - without you we really would be nothing! Your hard work, commitment and quality deserve all the recognition that the awards give you. Have a great night and good luck!



Graham Corfield
UK Managing Director
at Just-Eat

“ The restaurants who have been nominated stand for quality, excellence in execution and most importantly are passionate about what they do day in day out. ”

“We are proud to celebrate the British Kebab Awards in the UK.

The kebab industry is contributing quite a lot to the economy in our country but the contribution of so many people to the economy, the social and cultural life of the UK, so far has not been acknowledged. So the British kebab awards is a great mean to acknowledge this contribution made by the many thousands of people into the cultural, social life and to the economy of Britain.

My message to the industry would be to get together and to make sure that, their contribution is acknowledged and appreciated by the public, the government and other officials in the country.

This is because we are talking about at least 17,000 small businesses in the kebab industry and over 150 000 people employed by this industry. So we are talking about over 2 billion pounds of contribution into the economy which is a large contribution to the economy but it is not been considered by anyone apart from the British Kebab Awards to be appreciated.



Ibrahim Dogus
Founder and Director,
Centre for Turkey Studies

“ We are proud
to celebrate the
British Kebab Awards
in the UK ”

‘I am delighted to send my congratulations to all celebrating the British Kebab Awards. Across London and the country I have seen firsthand the hard work and entrepreneurship that your industry thrives on, as well as the contribution to our communities. This is indeed the era of the kebab!’

A handwritten signature in black ink, appearing to be 'Boris Johnson'.

Boris Johnson
Mayor of London



Boris Johnson
Mayor of London



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The company, which was established in 1981, is the UK's oldest importer of continental food and drink. It supplies restaurants, cafes, bars and supermarkets with alcoholic drinks including Efes Pilsener, Kavaklıdere, Doluca, Yeni Raki and Efe Raki.

The company's customer base includes every UK Turkish Food & Drink Wholesaler, independent groceries and restaurants nationwide. Also working with Key multiple accounts like Tesco, Morrisons, JD Wetherspoon Ltd, Makro, Little, Booker C&C, B&M Retail, Bargain Booze and Asda Convenience.

Operating from headquarters in London, the company offers next day delivery to customers on a nationwide basis covering every UK post code including the offshore islands & Ireland. Additionally, we develop our own brands to strengthen our position in this market.



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“ This event is one of many that will bring the industry together for it have a voice in parliament and in the British economy. ”

INTERVIEW WITH NADHIM ZAHAWI MP

Nadhim Zahawi, Conservative party MP for Stratford-on-Avon was the host of last year's first ever British Kebab Awards. Nadhim was born in June 2nd 1967, in Iraq and moved to UK with his parents. He became a successful businessperson who was elected as Member of Parliament at the May 2010 general elections. Mr Zahawi has been involved with different roles in the parliament committees. We got together with Nadhim Zahawi as he shared his thoughts about the British Kebab Awards.

Nadhim Zahawi pointed out the importance of the kebab industry in the country, as he shared his view regarding the size of the kebab industry and its contribution to employment in the UK. "This is a huge industry and it accounts for over £2 billion of turnover and employs 150, 000 people within the industry."

'The awards will give a voice to the industry'

Mr Zahawi focussed on how the inaugural British Kebab awards will have a role within the kebab industry, "The problem for a long time in the industry is that it has been fragmented. This event is one of many that will bring the

industry together for it to have a voice in parliament and in the British economy."

He mentioned how the event drew attention to the size and contribution of the kebab industry, "As the event develops we must ensure that there is robust data on the kebab industry, as well as a feedback mechanism for the industry so there is a better understanding of the needs of entrepreneurs and supply chain businesses."

Nadhim Zahawi also mentioned some of the problems the industry faces, "I think there are often concerns about health and safety, so the industry needs to ensure it fully complies with government regulations and maintains the highest standards."

'I am honoured to sponsor this event'

Mr Zahawi described his thoughts as the host of last year's awards "I am honoured to have been asked to sponsor this event in parliament." Zahawi mentioned the positive feedback he received about the first awards ceremony. "The feedback after the last awards was fantastic; lots of MPs commented on how novel it was, and they hoped it would

grow and grow." For the upcoming event, he suggested that more time was needed to be given for the public to vote to nominate their favourite businesses. Also, to ensure that businesses are aware to get in touch with their MPs to talk about the awards.

Nadhim Zahawi is also one of the top politicians favoured amongst the kebab businesses. For this year's event, he shared his thoughts, "I'm very much looking forward to seeing a wide range of businesses nominated this year, especially the opportunity to try some of the fantastic food they produce!"

Zahawi's message to the British Kebab Industry

"My message to the British kebab industry, whether it's to the manufacturers or to the retailers these are great British small businesses. My message to them is to work hard, as you always do, but make sure you also take advantage of all the opportunities the government is offering to help small businesses, to take on the extra pair of hands and to expand their businesses in all sorts of ways. So engage with government. The government wants to hear from you, wants to listen to you and help you"

Centre for Turkey Studies

Building bridges between Turkey and the UK

The Centre for Turkey Studies is an independent and non-partisan organisation inaugurated in April 2011 with the support of Deputy Prime Minister Nick Clegg in London.

The centre aims to serve as a Turkey-focused public policy forum for the British public and its communities originating from Turkey, and to create a dialogue between experts from Turkey and the UK with the aim to build bridges between the two countries and their peoples.

The centre provides an open forum promoting expert opinions and debates focusing on Turkey and UK relations,

foreign affairs, economic issues and social developments in Turkey and the region. The centre hosts experts, leading politicians, academics and opinion formers from Britain, Turkey and beyond.

As a policy forum, the Centre for Turkey Studies organises monthly speaker series, panel discussions, round tables and dinner events in the British Parliament, think tanks, academic institutions and the City of London. In addition, it conducts case studies at the requests of think tanks, public institutions and the private sector interested in questions related to the economic, political and social development of Turkey and the region.

Contact Details

Centre for Turkey Studies (CEFTUS)
8 Northumberland Avenue
London WC2N 5BY

Tel: 07876146557

E-mail: info@ceftus.org

Social Media

Facebook: facebook.com/CentreforTurkeyStudies

Twitter: twitter.com/CeftusOrg

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British Kebab Awards

First of its kind

Kebab businesses currently have an annual contribution over £2.2 billion to the British economy. It is not a fact that many are aware of the contribution that the kebab industry has to the economy, even though this delicious cuisine is very popular. The increasing consumption of kebab in Britain means that it is now a household food for more families than ever before.

The British Kebab & Retail Awards, founded by the Centre for Turkey Studies (www.ceftus.org), aims to shed light on this established industry, to recognise the cultural and economic contributions that the various restaurants, suppliers and workers make to the UK. Our first event was held in January 2013, at the Houses of Parliament. The attendees of the inaugural event converged on Parliament to honour the best in the business. Amongst them was the best of the British kebab industry, dignitaries, and celebrities, along with other notables.

In view of the challenges that have beset in the catering industry as a whole recently, last year's winners were applauded not only for their catering prowess but also for their ability to keep an industry going in tough times and laying the ground for a new generation.

Robustness and versatility is in the DNA of the kebab industry, which in part, grew out of economic turmoil in the 1980s and often employed those taking a giant leap into a new country and way of life.

These awards are the first steps toward rationalising the Kebab industry's contribution to the UK; to research, measure and represent findings in statistical form. This is the norm in other catering sectors. We have worked towards continually measuring the size of the market while also analysing the economic and social impacts that the industry has on the UK.

We would like to say a special thank you to Mr Nadhim Zahawi MP, Keith Vaz MP, Dr Rami Ranger, Shany Gupta, Vinesh Patel, Mark Evans, James Breslaw, Nural Ezel, Ali Matur, Altan Kemal, Hasan Candan, Jonathan Reynolds MP, Paul Luther, and Just Eat for their great support.

We also would like to thank all the Members of Parliament who have taken the time out to vote towards these awards and for recognising the contribution that the kebab outlets and workers have made to their constituencies.

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BRITISH KEBAB AWARDS 2013

The winners of the first ever British Kebab Awards received their awards at a ceremony held in the British Parliament. The inaugural event sponsored by the Docklands Academy London were organised by the Centre for Turkey Studies. The event was hosted by Nadhim Zawahi Conservative MP. The awards were presented in four different categories: 'Best Kebab Business of the Year', 'Best Related Business within the Catering Industry', 'Outstanding contribution to the Kebab Industry' and 'Best Kebab Shops of the Year'. The 'British Kebab Awards' judges panel was formed by Altan Kemal, Osman Cinik and Önder Sahan.

BEST KEBAB BUSINESSES OF THE YEAR 2013 WINNERS

1. **The Best Turkish Kebab;** 125 Stoke Newington Road, London N16 8BT
2. **The Alternative Takeaway;** 35 High Street, Wigton, Cumbria CA7 9NJ
3. **Best Kebab;** 73-75 Town Centre, Middle Street, Consett County Durham DH8 5QG
4. **The Family Kebab House;** 1 Kingsway House, Smithfield Street, Salisbury Wiltshire SP4 7AL
5. **Turkish Delight;** 573 Barlow Moor Road, Chorlton-cum-Hardy, Manchester M21 8AE
6. **Archway Kebab;** 26 Junction Road, Upper Holloway London N19 5RE
7. **Lahore Kebab House;** 2-10 Umlerston Street London, Greater London E1 1PY
8. **Antepliler Restaurant;** 139 Upper Street, London N1 1QP
9. **Marmaris Restaurant;** 4-5 Newmarket Row Bath BA2 4AN
10. **Istanbul Kebab House;** 19 Upper Tooting Road, SW17 7TS

BEST-RELATED BUSINESS WITHIN THE CATERING INDUSTRY

1. **Veli's Doner Kebab Manufacturer (Wholesale) Ltd**
2. **Kismet Kebabs Ltd**
3. **Star Catering Supplies Ltd**

OUTSTANDING CONTRIBUTION TO THE KEBAB INDUSTRY

Efes 2 Restaurant; 175-177 Great Portland Street, London W1W 5PJ

BEST KEBAB SHOPS OF THE YEAR 2013 FINALISTS

1. **Vadi Restaurant;** 430-434 Green Lanes, Palmers Green, London, N13 5XG
2. **Best Kebab;** 178 Holdenhurst Road, Bournemouth, BH8 8AS.
3. **Istanbul BBQ Kebab House;** 154 Hoe Street, Walthamstow London E17 4QH
4. **Capital Restaurant;** 271 Fore Street, London, N9 0PD
5. **Bar 10;** 10 Silver Street, EN1 3ED
6. **Kebabish Original;** 221 London Road, Reading, Berkshire RG1 3NZ
7. **Town Kebab House;** 496, Doncaster Road, Barnsley, South Yorkshire S70 3PH
8. **Ali Baba;** 61 London Road, Town Centre, Southend-on-Sea, Essex SS1 1PF

Panel of Judges



Osman Cinik



Önder Sahan



Altan Kemal

INTERVIEWS WITH THE AWARD WINNERS

Best Kebab Businesses of the year 2013 Winners



Alternative Takeaway Matthew Morgan

Alternative Takeaway - Matthew Morgan
Alternative Takeaway has been operating for 25 years. It is a small takeaway family business in a market town in Cumbria. Owner Matthew Morgan described his thoughts on winning the award as unexpected but "it was a great accolade and treat". Matthew Morgan

mentioned the award had increased the popularity of the business in the local community and in other areas, as he gained new customers. Matthew's thoughts on last year's award ceremony, "It was really good put together, people were very friendly, helpful and it was nice to meet the other peers in the business."



The Best Turkish Kebab Mustafa Demir

Operating as a family business since 1982, The Best Turkish Kebab is one of the restaurants in the UK that sells a high amount of doner in a daily basis. Owner Mustafa Demir shared his thoughts about the award "We are one of the famous kebab restaurants in the country

and winning the award has acknowledged it which to be acknowledged was good. Winning the award has increased our reputation. It was a nice event and we were pleased. Also I have already reserved places for the second event as well."

Archway Kebab Hakan Topkaya

Archway Kebab based in North London has been operating as a family business for the last 30 years. It introduced and popularised chicken doner in the country. "It is always a very nice feeling to be known and praised" are the words of Hakan Topkaya. The Archway Kebab owner stated, "It is a great honour for the kebab sector to be recognised especially in the parliament by the MP's." He also mentioned that these awards can be pleasing and a morale booster for the sector, "This is because with these sorts of awards the competition amongst businesses in the sector to increase



their standards and to win is helped by these awards." Hakan Topkaya stated it was pleasing for their customers to see their achievement. His thoughts on last year's award ceremony, "It was a nice, energetic and colourful event. People from different age group and business sectors attended, and I appreciate this event."



Turkish Delight Fatma Dikgoz

Turkish Delight based in Manchester has been operating for more than 20 years as a family business. Fatma Dikgoz described her thoughts on winning the award "We were very excited. It was our first time ever visiting the parliament. We were not expecting to win, but

we won and we were very happy. New customers started to come after they saw our award winning been covered in the media."



Istanbul Kebab House Mustafa Meral

Mustafa Meral the owner of Istanbul Kebab House, points out customer satisfaction as the top priority of the business. "The award made us very happy. It increased the quality of the business, it ensured the staff's concentration doing their job, and it encouraged them to do their job with more passion. Moral wise the award has affected our business. When we visit public enterprises

and introduce ourselves, they greet us as 'the best kebab'. We have also gained new customers so we felt the effect of the award. The award ceremony might be looked as a small event but it had a big effect. Thank you very much for the organisation committee and most importantly the person or people who thought and accomplished this dream."



Lahore Kebab House Emran Siddique

Lahore Kebab House is a family run business in London, which offers authentic Pakistani cuisine. Emran Siddique, which runs the business with his brother and father, described his thoughts on winning the award, "I was very honoured to be recognised by the best kebab industry and the people of London and UK to give us this recognition. Customers who see our award in the restaurant

makes them feel proud and confident in us. Award ceremony was amazing. First time for me to be in a parliament building and a pleasure to meet all the people who are in the same industry. Also it was a pleasure to meet the MP's who took time out to recognise our industry and also made me feel proud as being contributors in the British economy. Many thanks for this award."



Marmaris Restaurant Ramazan Kolcak

Since 1990, Marmaris Restaurant has been operating as a local restaurant. Owner Ramazan Kolcak said, "I and my customers were very pleased on winning

the award last year. Thank you very much for the award. I was unable to attend the award ceremony but my children attended which they were happy to be at the event."

Related Business within the Catering Industry

Star Catering Supplies Altan Gultekin

Star Catering Supplies operating since 1983 provides service to restaurants and other food outlets. Company owner Altan Gultekin described winning the award as very pleasing which friends and people have congratulated him on winning the award. He mentioned the award

has shown an increase in the business as well. His thoughts on the award ceremony "I found it good, it was a nice atmosphere and personally I was pleased with the event. I witnessed everyone else was pleased too and I think it would be beneficial to continue the awards."





Veli's Doner Kebab Manufacturer Halil Zurnacioglu

Veli's Doner Kebab manufactures doner meat in the country for the last 25 years. Halil Zurnacioglu the owner of the company described winning the award as a 'nice thing', "the award has of course affected our business in

which our business has been much better after all we do sell good products. Last year the ceremony was a small event but it was nice especially the ceremony been held at the parliament made it much better."

Outstanding Contribution to the Kebab Industry



Efes 2 Restaurant Kazim Akkus - Ibrahim Uzun

Efes 2 Restaurant is one of the first Turkish restaurants in the country. Kazim Akkus and his co-partner Ibrahim Uzun have run it for nearly 40 years. Ibrahim Uzun "Winning an award is of course a nice feeling, especially when people see you as a good business and award you for it. All the criticisms and reactions about the award we received were positive," he said. The award seen by our customers in our

restaurant and on our website leaves a good image about the business, which shows the affect of the award to our business. His thoughts on the award ceremony were "The event was enjoyable I was not expecting it to be that enjoyable but I thank everyone who organised the event. It was a very good organised and I believe the organisers have done a very good job."



Kismet Kebab Ihsan Timurci

Kismet Kebab has been operating for more than 10 years, it distributes different range of doner meats in the UK and to other European countries. Owner Ihsan Timurci described his thoughts about the award, "Been awarded is a very nice and definitely a very proud thing. We have received

the award because we deserved it. The award has made an impact to our business. Major companies and other people acknowledge that your company has been awarded. Many thanks to Mr Ibrahim and his team for organising this sort of event."

Best Kebab Shops of the year 2013 Finalists



Vadi Restaurant Levent Ustun

Vadi Restaurant in Palmers Green, London is the second branch of the family business run by Levent Ustun. He shared his thoughts on the award, "Everyone is pleased with winning the award. We are very happy and very proud. We shared our happiness with our friends and customers which they

share the same thoughts as well. Our customers are happy with our quality of work so the award made it much better. There has also been an increase in customers. I was unable to attend the ceremony but my brother attended which he described the event as good, nice and cheerful."

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Nick De Bois
(Conservative)
for Enfield North

"I have been eating kebabs since I was about 20 years old. At that time, we did not have much choice and now 33 years later we have a fantastic choice of restaurants. The kebab is part of the British diet and that is one of the fantastic things about having a multi-cultural society that now we have in the UK. I would say that you are now becoming a key feature of the whole restaurant industry. If the industry is going to demonstrate its success, it will be through the contribution to the British economy. What I love about owners of many of the restaurants we see is that they are all entrepreneurs. I reckon now you are challenging curry as probably getting on with one of the main national meals. So I think it's fantastic."



Andy Love
(Labour)
for Edmonton

"I think they're fantastic because what this does is that it promotes the kebab industry. Also, I think kebabs are wonderful food but also have very competitive prices and we need to get that across to wider sections of the community and this award system is the ideal way to do that. I want everyone to enter to this competition and take part because not just that they might win but also because they will help to publicise and get across to people of this country. This is a big thing we need to do because yes of course there are parts of London especially my constituency where most people have experienced the joy of kebabs, but there are lots of places throughout London more importantly in the rest of the country where that isn't the case in the present time. These awards will help to spread that word."



Stephen McPartland
(Conservative)
for Stevenage, Hertfordshire

"I think it's fantastic. It is a great opportunity; every high street has a kebab shop, and they are of a great value. Everyone knows the people behind the bar and they enjoy having a nice kebab. I just wish that we could get more people applying for the awards! I think we could celebrate more for the good work they do locally as good employers and also people that provide nice tasty food."



Rory Stewart
(Conservative)
for Penrith and the Border

"I think it's a brilliant idea and you should be proud of bringing a lot of happiness to people's lives."



Diane Abbott
(Labour)
for Hackney North and Stoke Newington

"We have a lot of excellent kebab shops in Hackney and I would say certainly in east London kebabs are our favourite food. I think that this event is part of a process where it is going to give the British kebab industry the prominence it deserves."



Angie Bray
(Conservative)
for Ealing Central and Acton

"I think it's a fantastic idea. We all love kebabs their very popular and every high street has good kebabs. So it is great to give out awards for the best and I think it is a very good idea. Keep cooking it's wonderful."



Eric Ollerenshaw
(Conservative)
for Lancaster & Fleetwood

"I say it is a brilliant boost for the industry. Recognising a massive industry, which I think it, is a due recognition of the contribution they make to British economy, to the British taste and to the British employment. So it is a win-win situation so the whole business is the beginning of an increasing annual event, which will get bigger and bigger. Congratulations to the organisers.



Jim McGovern
(Labour)
for Dundee West

"I think it's a great and fantastic idea. It should have happened sooner but I am glad it is happening now. Kebab in my home city Dundee is very popular and probably popular than curry and fish and chips so I am glad. Keep up the good work. They are doing very well and I hope they are going to expand more and more."



Guto Bebb
(Conservative)
for Aberconwy

"Well I think it's a pleasure to be here because it's a growing sector of the economy and there is not a single small town in my constituency which has at least one kebab house so it's a pleasure to be here."



Andrew Griffiths
(Conservative)
for Burton

"I think it's been a fantastic celebration of everything that's great about the kebab industry. Lots of these are small business, multicultural, from lots of different communities, and we have come together to celebrate the contribution that makes, not only to British society, but also to the British economy. Every one of these kebab shops employs people, thousands of people across the community, so the award ceremony has been a fantastic celebration. We need to be more evangelical, and celebrate what's the great about the kebab; it's very nutritious and very healthy!"



Alun Cairns
(Conservative)
for Vale of Glamorgan

"The kebab awards are fantastic. It recognises the important employer, an important industry and an important element of catering. I think this is an important award recognising the kebab industry, the cultural commitment and the support, which is received from all over the world in Britain. The message is carry on what you are doing, standards are important we know that standards have been increased significantly over the recent years. We are delighted to see the industry is carrying on employing people and carrying on been enervative. I got no doubt it will be prosperous future for the sector."



Alok Sharma MP
(Conservative)
for Reading West

"The small and medium-sized businesses contribute greatly to the British economy. I believe the British Kebab Awards is significant in terms of improving the kebab industry and making the industry's contributions visible in the UK economy."



Keith Vaz
(Labour)
for Leicester East

"The awards have filled a gap and that the kebab industry has become an indispensable part of the British life. We are ready to support the industry and the British Kebab Awards in the future."

British Kebab Awards in the National Press



MPs celebrate UK's kebab industry entrepreneurs

By Justin Parkinson, 22.01.13

Eighty MPs have got together to launch a competition in praise of one of the UK's favourite delicacies: the kebab. Restaurateurs and industry figures attended a reception in Parliament, with Turkish Delight, in Chorlton, Greater Manchester, named best venue in the British Kebab Awards. Tory MP Nadhim Zahawi, who co-organised the competition,

said the kebab was a symbol of "entrepreneurial" spirit. The industry was worth more than £2bn a year to the economy, he added.

Mr Zahawi, MP for Stratford-on-Avon, told the BBC: "People in the industry are really grateful and glad to have their hard work recognised. Most of the outlets, and the companies who make the meat, are small and medium-sized enterprises. They are truly entrepreneurial. It was standing room-only for the awards. We are going to have to go to a bigger venue next year. It's nice for people who work so hard - often starting getting the fresh ingredients together early in the morning and not finishing until late at night - to see that they are appreciated by their elected representatives."

The eventual aim is to compete with the British Curry Awards, an event which has grown in stature since its foundation in 2005, and has been addressed by Prime

Minister David Cameron. It attracts tens of thousands of nominations.

For the British Kebab Awards, MPs were asked to enter the best restaurants and takeaways in their constituencies, with their nominations entered in the competition. After this, anonymous taste-testers went around the country to compile a short-list, with the winner being announced at the parliamentary gathering.

But Mr Zahawi, who ran the awards together with the Centre for Turkey Studies, said: "We forget that we said the same thing about curries at one time: that it was all about people going out to get them after several pints. However, the industry has developed, becoming more sophisticated and interesting - and bigger. In Parliament, people are talking about little other than the awards. Even when we are in division for a vote, they keep mentioning it. It's really touched a nerve."



Taste of success

By Paul Crone, 24.01.13

It's the only food we crave at 2 in the morning even if we are not sure it is 2 in the morning but you can

scoff all you like at the reputation of the humble kebab. The fact is over 15 000 outlets across the UK and the very best is Turkish Delight in Chorlton, Manchester. Its very much a family affair which has made it a recipe for success.

Tina Dikgoz: "We have been here for 27 years I have a wonderful wonderful staff and without them I couldn't of got here. They're all enjoying, we are like a one big family here." Turkish Delight has been sizzling with success for 27 years was the clear winner in the kebab shop of the year competition. A competition

surprisingly launched by 80 MPs. Eating kebabs? MPs ?Really?

John Leech MP: "I certainly do I'm not saying every single MP does but I certainly eat kebabs. I have eaten in this restaurant many many times it's been here for a very long time. I had my first kebab when I was about 18 years old."

MPs say the kebab is now a symbol of entrepreneurial spirit and an important part of the UK economy. Many shops now apply themselves on the quality of their meat and the use of fresh ingredients.

New award celebrates Britain's best kebabs

By Jamie Merril, 25.04.13

Most of us have been guilty of it. It's late at night, you've had one or two pints of lager too many and on the way back from the pub you stumble past a brightly lit "elephant leg" in a kebab-shop window. You succumb to greasy temptation and scrabble around for the shrapnel in your pocket before diving at a collection of limp salad, stale pita and dubious doner meat.

It shouldn't be like this. A proper

Turkish kebab – roast lamb and spices served with rice and a salad – is drawn from the heart-healthy Mediterranean diet. It should be an enjoyable snack you look forward to enjoying sitting down to, not walking home from the pub with. The awards are the work of the Centre for Turkey Studies and dozens of members of Parliament who nominated takeaways in their constituencies...Kebabs are big business, though: according to statistics compiled by the awards, the industry employs 70,000 people, in more than 17,000 outlets, with a turnover of £2.2bn a year. This political involvement has certainly raised the award's profile,

but it has also thrown up some odd results.

James Ramsden, a food writer who runs The Secret Larder supper club, is optimistic: "The kebab industry is slowly starting to be seen as more of a valid food rather than just something to fill your belly and soak up booze after midnight. Actually, when you boil it down to its constituent ingredients of good meat, tasty bread and fresh vegetables, the kebab is a really wonderful food."

Ramsden, who last summer ran the Kebab Kitchen roaming market stall selling kebabs, adds: "Broadly it fits with a theme we are seeing for food to get more democratic as we move away from a world of people having to go a restaurant with starched white table linen and silverware for good food. Kebabs, in theory, are a treat at a fair price that everyone can enjoy."



Just Eat to sponsor British Kebab Awards

By Mike Shields, 07.11.13

Just Eat, the world's leading online takeaway delivery service, is the official sponsor of the British Kebab Awards. The Awards are the work of the Centre for Turkey Studies and dozens of MPs who last year nominated takeaways in their constituencies and announced the winners in a ceremony in Parliament.

As the UK's main showcase for the

£2.2bn a year industry, the British Kebab Awards recognise the best in the business, and celebrate the stories behind the establishments, including the great cultural and economic contribution that restaurants, suppliers and workers make to the UK and their role in establishing kebab as a household food for more British families than ever before.

In view of the challenges that have beset the catering industry as a whole in recent years, this year's winners will be applauded not only for their catering prowess

but also their ability to keep an industry growing during tough times and to lay foundations for future generations of kebab restaurateurs.

Ibrahim Dogus, Director of the Centre for Turkey Studies, says: "We are proud that the British Kebab awards have a partner such as Just Eat, the leading online ordering service. The awards aim to applaud the contribution made to Britain by the kebab industry, and to continue raising standards. With partners such as Just Eat, this should not be too difficult."

Graham Corfield, UK Managing Director of Just Eat, says: "I am delighted that takeaway restaurants are being recognised for their hard work. We are extremely proud to be sponsoring this great event and we wish all nominees the very best of luck from Just Eat."

British Kebab Awards in the Regional Press

BurtonMail

Kebab firm skewers top gong to give town double

By Adrian Jenkins, 23.01.13

Not content to rest on its laurels as 'beer capital of Britain', Burton has reinforced its claim to be 'the drinker's best friend' after one of its businesses skewered a top kebab award. Veli's Doner Kebab Manufacturer (Wholesale) Ltd, of Anderstaff Industrial Estate, in Hawkins Lane, won 'best retail business within the catering industry' at the inaugural British Kebab and Retail Awards. Burton MP Andrew Griffiths, who

nominated the firm, presented a trophy and certificate to founder and managing director Halil Zurnacioglu during a ceremony at Portcullis House, by the Houses of Parliament.

Asked how it felt to have won the accolade, bestowed by an independent panel of industry peers and experts, director Halil Ahmet Veli said: "Over the moon – but it will sink in more tomorrow. "We are so chuffed with it and so appreciative. It's unbelievable."

Established in 1989, Veli's was among the first purpose-built

kebab factories in the UK. It was also the first in the country to be fully automated and the first to gain a licence from the European Union.

Mr Griffiths said: "Burton has always been known as the beer capital of Britain but it's now very clearly the kebab capital of the country. Beer and kebabs go very well together and I'm chuffed to bits that a successful Burton business has been recognised with this prestigious award."

Organised by Stratford on Avon MP Nadhim Zahawi and director of the Centre for Turkey studies, Ibrahim Dogus, the awards were designed to recognise and raise awareness of the industry's contribution to British society.

IslingtonTribune

Award-winner is cooking up tasty surprise... halal hotdogs

By Pavan Amara, 01.02.13

Hakan Topkaya – who says his shop brought the chicken doner to Britain – believes the secret of a good kebab is "never to touch cheap meat". The Junction Road kebab shop was nominated for the inaugural British Kebab and Retail Awards by Islington North

MP Jeremy Corbyn, who has been stopping off there for a late-night snack after a hard day in Parliament for the last 15 years.

A panel of experts named Archway Kebab as one of the top five kebab houses in London at an awards ceremony at the Houses of Parliament last week. Mr Topkaya, revealed to the Tribune the secret of a top kebab.

He said a relaxed attitude and

good kebab-making equipment were vital. "The raw material needs to be good," said the 40-year-old. "I'm no magician, but we never touch cheap meat, and we add very little fat or salt. We don't want to intervene in nature's great taste. "After three decades we know the perfect thickness, which comes from slow cooking. Many kebab houses make the mistake of cutting too thinly. It must be crispy on the outside and pillowy on the inside, it needs bite. "It can be a very sweaty business working in a kebab house, so I listen to my mother's advice – keep things clean."



Cumbrian take-away named best kebab shop in Britain

24.01.13

A Wigton takeaway has been crowned the best in the country

after picking up the 'Best Kebab Shop of the Year 2013' award. The Alternative Takeaway in High Street, Wigton, beat off competition from 86 nominees to be named the best in the business at the inaugural British Kebab Awards.

Owner Matthew Morgan said: "It's really good to get an award, I couldn't believe it. I was happy enough to get a nomination

because we're a small town and often get overlooked."

The takeaway was nominated by the town's MP, Rory Stewart. Mr Stewart said: "I very much enjoyed a recent visit to Alternative Takeaway and found the kebabs of excellent quality. It's incredibly important to show that businesses in small, rural market towns are able to compete on a national level."



Istanbul Kebab House in Tooting the best in London

By Alexandra Rucki, 25.01.13

A takeaway in the borough has been deemed to sell the best kebabs in London. Istanbul Kebab House, in Upper Tooting Road, Tooting, scooped the Best Kebab in London Award during the British Kebab Awards.

It has been based in Tooting for 20 years, with owner Mustafa Mural and his staff receiving their award during an event at the House of Commons. The kebab house was nominated by MP Sadiq Khan, with a panel of restaurant owners, chefs and catering experts selecting it as the winner. It is the first time the awards have taken place, created to celebrate the £1.5bn kebab industry.

Mr Mural said: "We are honoured to receive this prestigious award. This award has been a great motivator for us which will make us concentrate on continuing to

provide quality food. "This award has also made our customers happy and we are not only accepting this award on behalf of Istanbul Kebab House but on behalf of our customers".

Mr Khan said: "I am over the moon that my nomination, Istanbul Kebab House in Tooting, has won this award. It is great to see a fantastic local business receive such great recognition. "This is now not only the best kebab in Tooting, as voted by local residents, but the best kebab in London."



The UK's best kebab shops and restaurants

By Simon Ward, 23.01.13

The winners of the British Kebab Awards have been revealed in a ceremony in Parliament. It was co-organised by Conservative MP for Stratford-upon-Avon, Nadhim Zahawi, and the Centre for Turkey

Studies (the country, not the bird). Mr Zahawi hopes it will become an annual event.

How it was judged
MPs were asked to enter the best restaurants and takeaways in their constituencies. Anonymous taste-testers then journeyed around the nation to create a shortlist. The winner was unveiled at a reception in Parliament.

Kebabs: the numbers
The kebab industry is estimated to employ 70,000 people, who run over 17,000 outlets around

the UK. It has a turnover of around £2.2 billion a year. Around 2,000 tonnes of lamb doner meat and 700 tonnes of chicken are cooked every week.

Mr Zahawi said one of the aims of the awards was to acknowledge that the industry is more than a snack provider to people on their way home from a boozy night out. He said: "The industry has developed, becoming more sophisticated and interesting – and bigger."

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BRITISH KEBAB AWARDS 2014

The inaugural British Kebab Awards held in January 2013 in the Houses of Parliament, was a great success, attended by hundreds of leading restaurateurs, business owners, politicians and celebrities within the industry. This year's award ceremony sponsored by the biggest takeaway website 'Justeat.co.uk' will be even a bigger event. Individuals and businesses from different constituencies will be awarded for their catering prowess, innovative business skills, as well as their ability to inspire the next generation. The awards will be given in the following categories:

Best Delivery Restaurant

Best Newcomer Restaurant

Best Kebab Restaurant (Regional Awards)

One regional winner, plus Highly Commended Awards in 10 regions as follows: London City, London Suburbs, South East, South West, Midlands, North East, North West, Wales, Northern Ireland, and Scotland

Young Restaurateur of the year 2013 (National Winner, plus Highly Commended awards)

Awarded to restaurant owners in the sector, aged under 35, for qualities of outstanding entrepreneurship, innovation and vision

Best Chef and Young Chef Awards (National Winner plus Highly Commended awards)

Awarded to chefs who show outstanding culinary skills, technical ability, originality, creativity, flair and innovation

Best-Related Business within the Catering Industry

Awarded to allied businesses who provide consistent high quality, first class service and support to the catering industry

Outstanding Contribution to the Kebab Industry

Awarded to the pioneers of the kebab industry who have contributed towards the success of the sector and act as role models for the next generation

Restaurants for Best Value

Customer Satisfaction

Fine Dining

Panel of Judges

An independent panel, comprising of industry peers and experts, will judge the awards. The panel is formed by these names;



Ali Matur



Hasan Candan



James Breslaw



Jonathan Reynolds-MP



Keith Vaz MP



Mark Evans



Mustafa Topkaya



Nural Ezel



Paul Luther



Dr Rami Ranger
MBE FRSA



Shany Gupta



Vinesh Patel

The voting procedure

The shortlist of the awards based on the points received by each nominee. A nomination made by MPs, Peers and Councillors is worth 250 points. They nominate the best businesses in their local borough or place of residence. For this year's awards the citizens and members of the industry was also able to nominate candidates. The public votes are worth 2 points each. The Food Hygiene Ratings was considered in the voting as each nominee received 50 points for each star rating (maximum 5). The members of the panel of judges had 100 points for each awards category.

BRITISH KEBAB AWARDS 2014 NOMINATIONS SHORTLIST

JUST EAT BEST DELIVERY RESTAURANT

(2 awards will be presented)

Ali Baba's 198 Central Drive, Blackpool, Lancashire, FY1 5EB,
Mozz Restaurant 887 Green Lanes, London, N21 2QS
Roma Pizza and Kebab 21 High St, Herne Bay, Kent CT6 5LJ
Munchies 15 St Peters Street, Canterbury
Best Kebab 8 Union Street, Plymouth, Devon, PL1 2SR

BEST NEWCOMER KEBAB RESTAURANT

Holloway Kebab House 326 Holloway Road, London N7 6NJ
Morden Fish and Kebab 86 London Road, SM4 5AZ
Mozz Restaurant 887 Green Lanes, London, N21 2QS
Kebab Revolution 80 Stokes Croft, Bristol BS1 3QY
Kervan Gokyuzu 183 High Road, Wood Green, London, N22 6BA
Efes Restaurant 230 Commercial Rd, London E1 2NB

YOUNG RESTAURANTEUR OF THE YEAR

Haydar Guler of Mozz Restaurant
887 Green Lanes, London, N21 2QS
Mazlum and Serdar Demir Brothers of Skewd Kitchen
12 Cockfosters Parade, London, EN4 0BX
Tony Manconi of EastEnd Kitchen
59 Broadway Market, E8 4PH
Sait Uzun of EFES Restaurant
230 Commercial Road, London E1 2NB

BEST CHEF & BEST YOUNG CHEF AWARD OF THE YEAR

Ali Dirik of Mangal 2
4 Stoke Newington Road, London N16 8BH
Maz Demir of Skewd Kitchen
12 Cockfosters Parade, London, EN4 0BX
Niyazi Kirac of Mozz
887 Green Lanes, London, N21 2QS
Haydar Polat of Troia Restaurant
3F Belvedere Road, SE1 7GQ
Bulent Metin of Kazan
93-94 Wilton Road, Victoria, SW1V 1DW

BEST RELATED BUSINESS OF THE YEAR

QUIK CUT- quik-cut.com
73 Thurlstone Road, Penistone, Sheffield, S36 9EF
Andy Catering
376-380 High Road, Leyton, London E10 6QE
Ozden Catering
5 Green Lanes, London N8 0SJ

OUTSTANDING CONTRIBUTION TO THE KEBAB INDUSTRY

(3 awards will be presented)

Eden Valley
Union Park, 185 Manor Road, Erith, Kent, DA8 2AD
Vatan Catering
Mill Mead Road Unit 37-43 Mill Mead Industrial Centre, N17 9QU
Tees Ltd
Efes House, Unit 65, Cromwell Industrial Estate,
Staffa Road, E10 7QZ
Efes Navstar Ltd
76 Kilbirnie Street, Glasgow
Sultan Meat
Millmead Business Centre, Mill Mead Industrial Centre,
Mill Mead Rd, N17 9QU
Biltat Meat
Rosebery Industrial Park, Rosebery Ave, London N17 9SR
AA Meat 139 Ashfield Road N14 7PE

RESTAURANTS FOR BEST VALUE

Mangal 2 Restaurant
4 Stoke Newington Rd, London N16 8BH
Likya Ocakbasi Restaurant
68-70 Golders Green Rd, London NW11 8LN
Golden Grill
91 Church Rd, Town Centre, Hove BN3 2BA
FM Mangal
54 Camberwell Church Street, SE5 8QZ
Sofra Restaurant
18 Shepherd Street, W1 7JG
Tad Restaurant
261 Mare St, London E8 3NS
Efes Restaurant
230 Commercial Rd, London E1 2NB

BEST TAKEAWAY KEBAB SHOP OUTSIDE LONDON

Kings Kebab
23 Cowick St, Exeter EX4 1AL
Star Grill
291 Aylsham Road, Norwich NR3 2RY
Bullring Chippy
4 St Johns, Worcester, WR2 5AH
Sunats Kebab
Queensway, Bletchley, Milton Keynes, MK2 2DZ
Best Kebab
5 West St, Southend on Sea, Essex SS2 6HH

BEST TAKEAWAY KEBAB SHOP IN LONDON

The Best Turkish Kebab
25 Stoke Newington Road N16 8BT
Afghan Kebab House
82 Katherine Rd, London, E6 1EN
Charcoal Grill
12 Chase Side, Southgate, London, N14 5PA
Harran Restaurant
399 Green Lanes, London N4 1EU

CUSTOMER SATISFACTION

Mangal 1 Ocakbasi
10 Arcola St, London E8 2DJ
Constolia Restaurant
205-207 Holloway Rd, London N7 8DL
Cirrik Ocakbasi
106 Crown Lane, Southgate, London N14 5EN
Meze Mangal Restaurant
245 Lewisham Way, London SE4 1XF
Capital Restaurant
271 Fore St, London N9 0PD
Kusadasi Restaurant
151 Fortess Road, London, NW5 2HR
Kazan Restaurant
93-94 Wilton Road, Victoria, SW1V 1DW

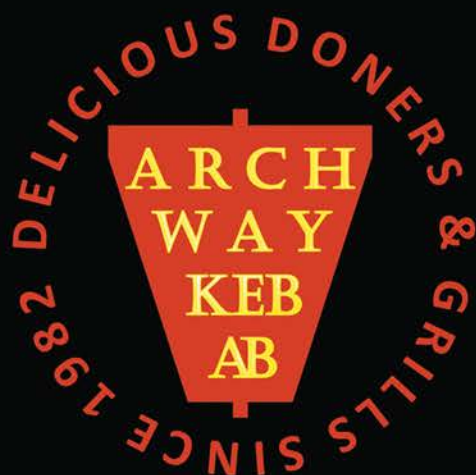
FINE DINING

Sheesh Chigwell
Ye Old Kings Head, High Road, Chigwell, Essex, IG7 6QA
Kazan Restaurant
93-94 Wilton Road, Victoria, SW1V 1DW
HazeV
Discovery Dock West, 2 S Quay Square, Greater London E14 9RT
Skewd Kitchen
12 Cockfosters Parade, London, EN4 0BX

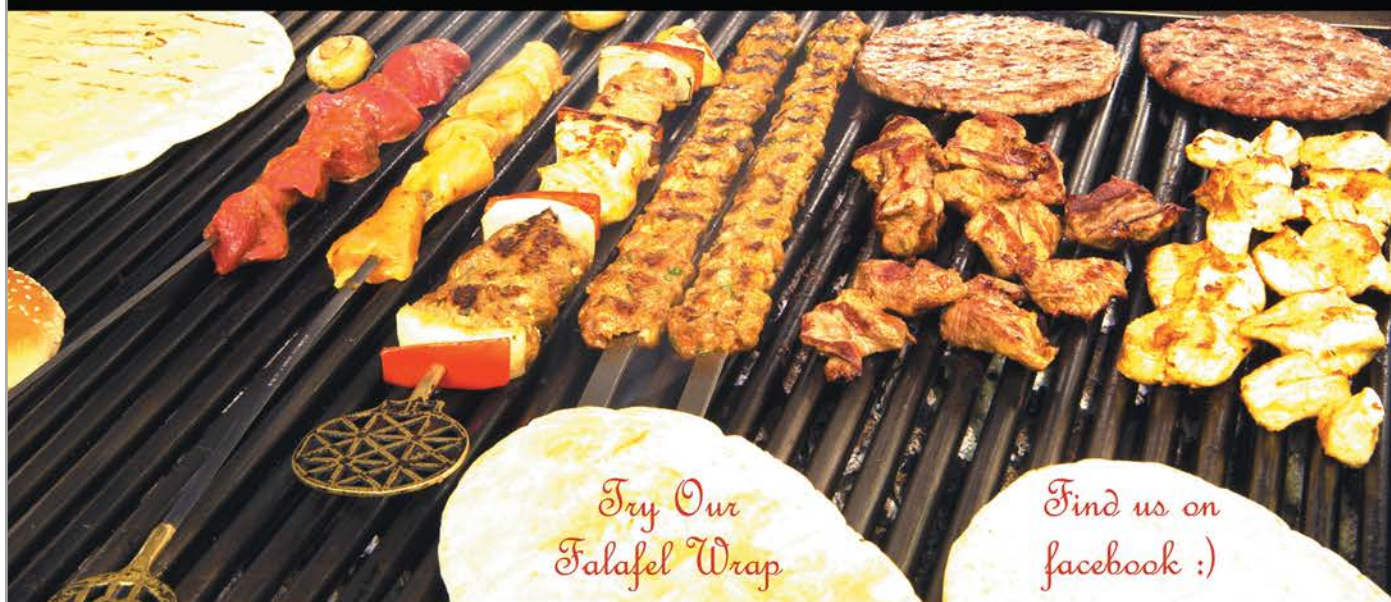


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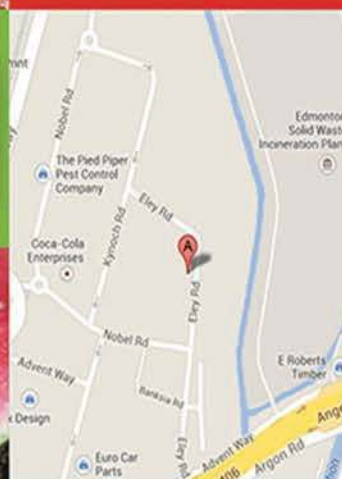
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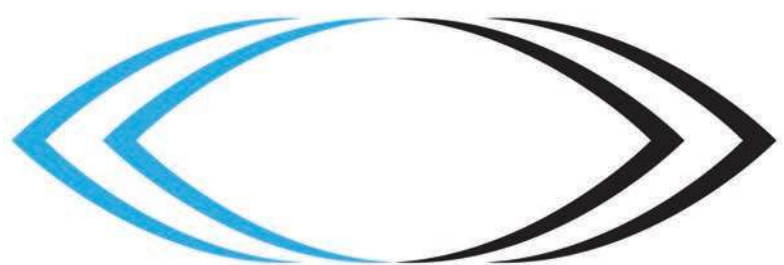
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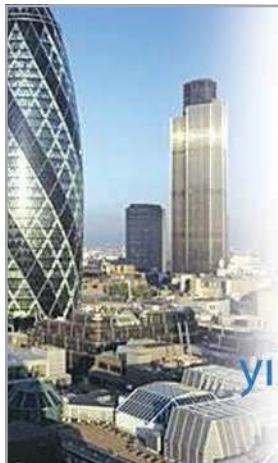




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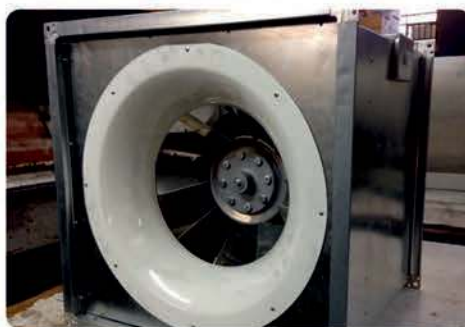
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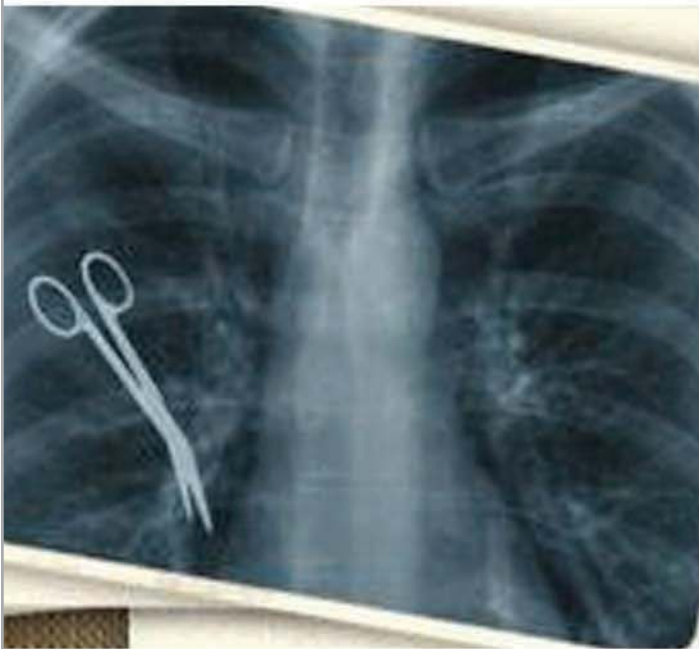
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