



focus on chefs

aston recruitment

About Aston Recruitment

Aston Recruitment specialise in the Hospitality, Catering, Leisure, Retail, Food Management and Service Industry sectors. We recruit permanent, temporary and contract roles for our clients and candidates.

'Working in Partnership' – we successfully support and develop both our clients businesses and our candidate careers.

Aston Recruitment has established itself as the leading independent hospitality recruitment consultancy in Scotland with the ability to recruit throughout the UK.

We have five core values here at Aston Recruitment that we believe contribute to our continued growth and success. These attributes are not only at the heart of our business, but can also be found in the individuals that work at Aston and they are Fun, Integrity, Respect, Sense of Pride and Teamwork.

For chefs

Aston Recruitment is able to provide you with permanent, temporary and contract opportunities. We can recruit for all roles including:

- Executive Head Chef
- Head Chef
- Sous Chef
- Chef de Partie
- Pastry Chef
- Kitchen Manager
- Relief Chefs at all levels for bookings from a few days to several months

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NEWSLETTER

SEPTEMBER 2016

ADAM HANDLING APOLOGISES FOR TRPADVISOR OUTBURST BUT CALLS FEEDBACK "UNFAIR"



Chef Adam Handling has branded online criticism as "unfair, frustrating, and personal", but has apologised for replying to a negative TripAdvisor review by saying the customer was an "imbecile" who should "stick to McDonalds". Handling, who opened his first solo venture The Frog E1 in London's Shoreditch three months ago, responded to a review on ratings site TripAdvisor from a Piotr P, which described the restaurant as "overpriced, overhyped, too complicated, not tasty with average service" and called Handling's beetroot dish "just beetroot with a lot of sugar".

At the time, under The Frog E1's TripAdvisor account, Handling wrote: "You are the prime example of an imbecile. If you think that we are overpriced, you lead a very sad life. The food is sharing plates costing from £4...[you're] just stupid, as the beetroot is not just some beetroot with sugar on...please never come back or for that matter stick in McDonalds, I know it's a touch out of your price range, but try it." But the chef – who is appearing on the BBC's Great British Menu: The Great Britons' Banquet Scottish heat this week – has since apologised to the reviewer personally, and confirmed that he regretted writing the reply.

In a statement to BigHospitality today, Handling said: "In hindsight, I wouldn't have written this response at all, and I have since apologised for my use of language to the person concerned, but as chefs, particularly ones in the public eye, we open ourselves up to criticism and I'm fast learning that opinion can and will be divided at times."

"When I get amazing reviews, I feel incredible. When I get bad ones, and particularly if I feel they're unfair in some way, I feel horrible and so does the entire team."

He added that he and his team worked very hard, and that he had been cooking since he was 16, so it felt "personal". He said: "I'm so passionate about it and so determined to make the hours I put into it result in happy diners in my restaurant, [so] when I get a review such as the one I did, that passion can bubble over. At the end of the day, I'm a chef and not a politician and I will continue to deliver great food to my guests."

No opportunity "to put things right"

Handling also encouraged diners to be honest at the time of the meal, and ask questions about the dishes and food, to give the team a chance to explain or address any issues at the time. He said: "[Negative reviewers] don't give us the opportunity to put things right, instead they choose to take to the internet with their complaints once they have left. This is an issue all restaurants face. Whilst TripAdvisor is a great platform in terms of giving diners a voice and direct link to the restaurant, it can be frustrating when criticism is given in unconstructive ways."

He added: "I believe what we're doing here is amazing, and unlike other restaurants in London. Many well-respected food critics, trip advisor reviewers and guests agree." Handling, who previously operated his eponymous restaurant at Caxton at London's St. Ermin's hotel, before setting up The Frog E1, was a finalist on the BBC's MasterChef: The Professionals in 2013. He has also reached the finals in a number of chef competitions, including the Craft Guild of Chefs National Chef of the Year in 2014 and 2015, and in 2014 was named Chef of the Year by the British Culinary Association.

ACE READY STEADY COOK COMPETITION ADOPTS NEW FORMAT



This year's Association of Catering Excellence (ACE) Ready Steady Cook challenge will take on a new format at East Wintergarden in London's Canary Wharf on 22 September. As well as the new open plan venue, the event will focus on the next generation of foodservice chefs, with teams of two being required to include one chef under the age of 25.

It will also feature additional cooking facilities such as the use of an oven instead of just an induction hob. The audience will be able to watch the chefs as they progress through the two heats with a large screen placed above the cooking area. Organisers say the new format will offer better networking and extended supplier opportunities.

Street food stands will also be provided and the event will help support ACE's chosen charity, the Wiggly Worm, which aims to improve health, wellbeing and self-esteem among the vulnerable and disadvantaged. The ACE membership includes a cross section of managers, chefs, consultants, students and suppliers from the hospitality and foodservice sector.

Tickets cost £48 plus VAT for members and £68 plus VAT for non-members. To book email admin@acegb.org



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NEWSLETTER

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CHEF VACANCIES

A SNAPSHOT OF OUR CURRENT VACANCIES.....

CHEF DE PARTIE

Sector: Luxury Hotel
Up to 19.5K plus Benefits
Glasgow West End
[Contact: Michael Barton]

SOUS CHEF

Sector: Country House Hotel
Up to 25k plus LIVE IN
Argyll & Bute
[Contact: Michael Barton]

CHEF DE PARTIE

Sector: Boutique Hotel
Up to 19k plus LIVE IN
Cumbria
[Contact: Michael Barton]

SOUS CHEF

Sector: Bar & Restaurant
Up to 23k plus Benefits
Edinburgh
[Contact: Nik Chenery]

SOUS CHEF

Sector: Private members Bar
Up to 37k
Fife
[Contact: Nik Chenery]

CHEF DE PARTIE

Sector: Hotel
Up to 23k plus Benefits
Edinburgh
[Contact: Nik Chenery]

If you are interested in any of the above
Vacancies then please contact:

Nik Chenery
07776 256 057
nik@astonrecruit.co.uk

Michael Barton
07581 052 982
michael@astonrecruit.co.uk

GREEN TOURISM SHOWS SUPPORT FOR UK CHEFS IN POLYSTYRENE BAN CAMPAIGN



Following the article – Top UK chefs call for ban on polystyrene packaging – where a group of influential chefs and food experts wrote to the Mayor of London, Sadiq Khan, urging him to implement a London-wide ban on polystyrene packaging, citing environmental and health concerns, grows.

Today we received a reply from Martin Kersh, Executive Director of The Foodservice Packaging Association (FPA) – FPA Rejects Calls for Ban on Polystyrene Packaging – and a pretty robust reply it is too. Today we have now received a second reply from Jon Proctor CEO of Green Tourism, it is published below as received. “We wholeheartedly back the leading chefs in the UK and their efforts to remove polystyrene packaging from their supply chains,” said Jon Proctor CEO of Green Tourism.

“With genuine commitment, from both suppliers and chefs, it is possible for polystyrene packaging to be replaced with more sustainable options. As far back as the 1990s we were involved in trials in Shetland involving farmed salmon being delivered in returnable boxes with box washing equipment.

Jon continues, “We have been working with the QHotel’s Oxford Belfry, a Green Tourism GOLD award holder, and their efforts to recycle over 90% of their waste. One of the last areas has been polystyrene and they have worked with fish suppliers to deliver fish in returnable plastic and cardboard boxes that has been a great success.

“Fish suppliers can make a difference by switching from polystyrene to plastic and even waxed cardboard (with bubble wrap style linings) which can be returned and be used for at least 40 deliveries, in some cases suppliers can even use recycled plastic trays. As the Oxford Belfry have proved, it is eminently possible to switch from polystyrene and still keep the fish fresh.”

“It’s disappointing it’s taken so long to make this a reality but fantastic to see it now coming to the forefront with the much needed support from the top chefs in the country to demand this of their supply chain. We are also really pleased to see Green Tourism businesses leading the campaign.” Jon concludes.

The UK generates 2.2 million tonnes of plastic packaging waste per annum (source WRAP 2014) and a significant volume of this comes from polystyrene packaging. It can be recycled in some specialist facilities but its lightness and high volume to weight ratio makes this a real challenge.

NEWS IN BRIEF....

- **Mark Sargeant partners with American Airlines**
Mark Sargeant has partnered with American Airlines to design an exclusive menu for ‘flagship first class’ passengers travelling from London to the US.
- **Malcolm Shipton named Dysphagia Chef of the Year 2016**
Malcolm Shipton, a chef at Wren Hall Nursing Home in Nottinghamshire, has been crowned Dysphagia Chef of the Year 2016.
- **Bentley’s Oyster Bar & Grill celebrates centenary**
Bentley’s Oyster Bar & Grill in Mayfair, London, is celebrating its 100th birthday in September with a centenary tasting menu and series of promotions.
- **Claude Bosi to close Hibiscus after 16 years**
Chef Claude Bosi has announced the closure of his two-Michelin-starred restaurant Hibiscus, in Mayfair.
- **Gary Usher reveals opening date for Hispi**
Gary Usher has announced the opening date of his third site, Hispi, as Friday 7 October
- **Rob Cottam appointed chef tutor of Chewton Glen cookery school**
The Chewton Glen hotel, in Hampshire’s New Forest, has appointed Rob Cottam as chef tutor ahead of the opening of its new cookery school in December 2016.

QUOTE OF THE MONTH



Food for the body is not enough. There must be food for the soul.
Dorothy Day – American Activist



Aston Recruitment
Fleming House : 5 Fleming Road
Kirkton Campus : Livingston : EH54 7BN
01506 415 445
www.astonrecruit.co.uk