



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

JULY
2017

STUDY REVEALS A THIRD OF CHEFS SERVE MEAT 'ON THE TURN'



A study of over 200 chefs has revealed a third of chefs had worked in kitchens which served meat which is no longer fresh, or spoiled.

The research from the University of Manchester, Bangor University and the University of Liverpool – also known as the Enigma Project – published in in journal [Plos One](#) yesterday.

The project aims to determine the causes of food poisoning, particularly in connection with Campylobacter, a bacterium found in undercooked barbecue chicken. The research exposed 16% of chefs said they had served barbecue chicken when they weren't sure if it was fully cooked. Food poisoning outbreaks have also been credited to the chefs returning to work too soon after suffering from diarrhoea and vomiting. Over 30% of respondents said they had worked in a kitchen within 48 hours of suffering from a diarrhoeal disease.

In 2009, Heston Blumenthal's Fat Duck restaurant was hit by a food poisoning outbreak where over 500 people had gastroenteritis. It was linked to contaminated oysters after being handling of food by six infected members of staff. The outbreak led a change in the Food Standards Agency guidance regarding the management of staff illness. However the research found that 28% of chefs working in a restaurant that had received an accolade or award were more likely to have returned to work within 48 hours of suffering from diarrhoea and vomiting. It also found that 7.4% did not always wash their hands immediately after handling raw meat, poultry or fish. The probability of washing hands after handling meat and fish was increased by 18% if the chef was working in a fine-dining establishment.

The four behavioural statements presented to chefs and catering students were: "I always wash my hands immediately after handling raw meat, poultry or fish"; "I have worked in a kitchen within 48 hours of suffering from diarrhoea and/or vomiting"; "I have worked in a kitchen where meat that is 'on the turn' has been served"; and "I have served chicken at a barbecue when I wasn't totally sure that it was fully cooked."

Professor Dan Rigby from the University of Manchester, one of the lead authors of the study, said: "Foodborne illnesses impose a huge burden to the UK population, and these results indicate a high prevalence of behaviours which can give people food poisoning. Masking the smell and taste of meat on the turn is an old industry trick, and the ability to do it means restaurants can cut costs. Showing you can do it shows a potential employer you are experienced in the industry. "It is notable that chefs in fine dining establishments were more likely to have returned to work too soon after suffering diarrhoea and/or vomiting, contravening UK regulations – this may be that fear of losing a prestigious job, or a desire not to let the team down, is causing people to not to stay away for long enough, putting the public at risk."

DINERS GROWING TIRED OF HIPSTER FOOD TRENDS



Diners are tiring of food fads and nearly three quarters would avoid ordering the 'unusual' option on menus, according to Bookatable's quarterly dining trends report.

A survey of 2,000 British diners found that just five per cent would choose a restaurant based on whether trending dishes or ingredients were on the menu.

Those aged 18-24 were also less likely to choose a restaurant based on whether they served popular products than those aged 35-44. Bookatable says the survey showed diners were suffering from 'food fatigue' and turning their backs on fads such as freakshakes, green juices and chocolate avocado mousse.

Sustainability, local sourcing and handling of food waste were more important for the majority of people when choosing where to eat, the study found. "We're moving away from fad trends, and moving towards small, family-run restaurants with high quality products, or even restaurants that use local and sustainable ingredients," says Michal Markowski, manager at Cucina G&V in Edinburgh. "We change our menu at least once every season, making sure to add special menus based on popularity and guest feedback, which do tend to be more traditional dishes, all with a homemade twist." Bookatable found that the most popular restaurants booked through its platform in the last quarter tended to shy away from faddy dishes. Those topping the list include Aqua Shard, Hutong, OXO Tower Brasserie, Tredwells and Jamie's Italian. "Despite the countless predictions that the 'hipster' food trend is here to stay; we now know that we're growing tired of this 'trend', and most importantly, it isn't influencing menus as much as we first thought," says Josephine Ellis, head of communications at Bookatable Europe.



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CHEF VACANCIES

A SNAPSHOT OF OUR CURRENT VACANCIES.....

TEMP CHEFS REQUIRED

Sector: Hotel/Contract Catering
Salary DOE
Scotland
[Contact: Nik Chenery]

SOUS CHEF

Sector: UK Wide Hotel Group
Up to 28k plus Benefits
Glasgow
[Contact: Deborah Joy]

SOUS CHEF

Sector: Hotel
Up to 24.8k plus Live In
Jersey
[Contact: Mark Rawlings-Lloyd]

HEAD PASTRY CHEF

Sector: Hotel
Up to 24.7k plus Live In
Bath
[Contact: Mark Rawlings-Lloyd]

SOUS CHEF

Sector: Luxury Hotel
Up to 25k plus Benefits
Dundee Area
[Contact: Mark Lambson]

SOUS CHEF

Sector: High Volume Restaurant
Up to 22k plus benefits
Dundee
[Contact: Mark Lambson]

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

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Mark Rawlings-Lloyd
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Deborah Joy
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NEWSLETTER

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CRAFT GUILD OF CHEFS ANNOUNCE 15 GRADUATE AWARD FINALISTS



The Craft Guild of Chefs has announced that 15 chefs will compete in the finals of its annual Graduate Awards.

All aged under 23, 36 chefs battled for their place in the final at heats held simultaneously at the University of West London and Sheffield College.

The kitchen award final examination will feature:

- Ioannis Mexis, Elystan Street
- Bronwen Jenkins, the Royal Garden Hotel
- Jessica Deakin, the Compasses Inn
- Joe Payne, Andre Garrett restaurant, Cliveden House
- Gilles Varone, Petrus restaurant
- Raymond Steplin, House of Commons
- Chor Fai Shek, Restaurant Gordon Ramsay
- Vince Vermeulen, Belmond Le Manoir aux Quat'Saisons
- William Keeble, Belmond Le Manoir aux Quat'Saisons
- Adam Phillips, Colette's at the Grove
- Lewis Kuciers, the Black Bull at Blidworth
- Rory Seaman, Wiltons

Meanwhile, Amy Rose Plumb from Titchwell Manor, Lorenzo Fleurie from Islington county house hotel and Hannah Catley from Chiltern Firehouse were selected to take part in the pastry graduate awards final. It is the 15th anniversary of the Graduate Awards and this year's successful chefs will be announced at a celebration lunch cooked by former graduates Richard Edwards, Mark Froydenlund and Selin Kiazim.

Steve Munkley, vice-president of the Craft Guild of Chefs said "When you look at the list of chefs going through to the final exam, I think we've got our strongest one yet. "We really threw in a curveball as the chefs were asked to create a dish using Quorn, courtesy of our sponsor. It is an ingredient that very few will use regularly in their own workplaces but it was amazing to see the ideas and dishes they came up with." Russell Bateman, chair of examiners and head chef at Colette's at the Grove, added "My advice to all the finalists is put in the work over the next two months as on the day the chefs that stand out will be those who have practised, listened to advice at the mentor day and can show us how much they want this."

The final examination will take place at University College Birmingham on 22 August, 2017.

NEWS IN BRIEF....

- **Adam Handling launches deli based on offcuts in bid to be zero waste**
Adam Handling has announced the launch of a coffee shop and deli with dishes featuring otherwise wasted ingredients from his Frog restaurant Shoreditch.
- **Cheese prices rise by up to 30%**
The price of cheese has surged by up to 30% in some cases thanks to rising dairy costs and increasing demand in Europe.
- **Two Michelin-starred Hong Kong restaurant Duddell's to make UK debut**
The two Michelin-starred Hong Kong restaurant Duddell's will be coming to the UK this autumn, opening a restaurant at St Thomas' Church near London Bridge.
- **Alain Senderens dies aged 77**
French chef Alain Senderens, credited with being one of the founders of the Nouvelle Cuisine movement, has died aged 77.
- **Michelin-starred the Yorke Arms up for sale**
The 16-bedroom Yorke Arms hotel – holder of a Michelin star since 2003 – is being put on the market, with a price tag of around £1.75m.



QUOTE OF THE MONTH

Laughter is brightest where food is best
Irish Proverb



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