

Connect Catering's Award Winning Chef Manager

Award winning Connect Catering's Nigel Simmonds from Royal Grammar School, won the prestigious award of Chef Manager Of The Year 2015 at the Foodservice Cateys, held at the Westminster Park Plaza Hotel in London.

During a sparkling evening of glitz and glamour, Nigel's well-deserved award was given for his passion for fresh food and high standards of service. The judges recognised that Nigel leads from the front and uses his craft skills to not only make bread rolls; also pizza bases, naan, pitta, garlic bread, bagels and sourdough too. As well as being cost effective, the freshly prepared bread items are also nutritionally better than bought-in products.

The school's "outstanding" rating from Ofsted made direct reference to the catering saying it was, "nutritious food of a very good standard."

One of the 70 judges for the Cateys commented, "Nigel is a real Chef Manager who makes his own bread, pasta, ice-cream and samosas from scratch. His individual teaching methods are inspirational."

"Congratulations must go to Nigel for his hard work, enthusiasm and high standards which have all contributed to him receiving this award. He has trained his team to cover each other and encourages helpful and friendly rapport with staff and pupils alike. At Connect we empower our Chef Managers to support and motivate their teams, and by training and developing our people we put them in a better position to face the day to day challenges of the catering industry."

Kate Bendall, Joint Managing Director

