

Academy launches search for 2011 UK Restaurant Manager of the Year

The Academy of Food and Wine Service (AFWS), the UK's professional body for front-of-house staff, is inviting the nation's top restaurant managers to enter its 2011 UK Restaurant Manager of the Year competition.

The competition, supported by Hospitality Benchmark through the National Skills Academy for Hospitality, the Savoy Educational Trust and sponsored by OpenTable.com, seeks to find a restaurant manager who excels front-of-house, has great people skills, the ability to manage and inspire a team and who can demonstrate a strong business acumen.

The winner will receive a week in New York to complete a stage at one of restaurateur Danny Mayer's Union Square Hospitality Group properties, staying in the top suite at trendy Manhattan boutique hotel The MAve, in the Flatiron District. The winners' restaurant will receive a 12-month subscription to the OpenTable reservation system.

Last year's UK Restaurant Manager of the Year David Hennigan of The Crown at Whitebrook and Celtic Manor in Monmouthshire, said of his week at New York's Michelin-starred Eleven Madison Park: "Travelling to the US was a fantastic experience. The focus at the restaurant was so much about communication and the sharing of knowledge. It was totally inspiring."

The line-up of judges for the 2011 competition includes the 2009 Hotelier of the Year Jonathan Raggett, managing director of Red Carnation Hotels, former Le Gavroche maitre d' Silvano Giralдин, now director of Roux Consulting, Rémy Lysé, managing director, Rex Restaurant Associates, and Conor O'Leary, director of F&B, Hyatt Regency London The Churchill.

"We had some very strong entries last year and for 2011 we hope restaurant managers from a broad spectrum of establishments will enter," said Academy executive director Sophie Roberts-Brown. "Entering is a good way of testing your skills against those of your peers, a great way of networking with others in the industry and a chance to raise your profile and that of your restaurant."

Entrants will initially be asked to complete a paper questionnaire from which the semi finalists will be chosen. On 28 February 2011 the semi finalists will compete at the Westbury Hotel, London, for one of the five places in the final, which takes place in London on 16 May 2011.

Entry forms can be downloaded from www.afws.co.uk. Alternatively call the Academy on 020 8661 4646. The deadline for entries is 18 February 2011.

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Editor's notes

About the Academy

The Academy of Food and Wine Service (AFWS) established in 1988, is the professional body for front-of-house service. It is dedicated to improving the status and awareness of food and beverage service as a viable career choice, raising standards across the industry, and by encouraging teamwork to foster good relations with other industry sectors. The Academy can offer advice and training to anyone following, or considering, a career as a sommelier, wine waiter, waiter, bar manager or restaurant manager.

About the competition

Following the submission of entry, CV, membership form, photo, reference and written answers to questions, the judges will select the best entrants to attend the semi final at the Wesbury Hotel, Mayfair on 28 February. Here they will be interviewed by the judges on their knowledge and expertise.

Five semi finalists and last year's runner-up will go forward to the final being held at the Corinthia Hotel, London, on 16 May 2011.

Entries are welcome from all restaurant managers working in a UK establishment, regardless of size and style. Entrants must be members of the Academy of Food and Wine Service or apply at the time of entering.

DOWNLOAD AN ENTRY FORM HERE [RMoty 2011 Entry form](#)