

Host joins forces with Gleneagles' Andrew Fairlie



Host, the national contract catering group based in Liss, Hampshire, has announced a formal working partnership with Gleneagles' Andrew Fairlie (left) which will see the two Michelin-starred chef become trainer and mentor to Host's growing team of head chefs.

Key staff from Host will visit the 50-cover Restaurant Andrew Fairlie at Gleneagles for a three to four-day training course, spending time in the kitchens with Andrew and his team in order to gain better knowledge and understanding of food and flavours and to provide inspiration and ideas for use in their own restaurants.

‘The chefs from Host will get involved in our normal day-to-day kitchen routine and will be working with my chef and myself. I’ll be looking at their techniques and they’ll be introduced to new ways of cooking and new ingredients,’ said Andrew Fairlie. ‘I’m certain they will go home inspired about food and cooking.’

Andrew Fairlie began his career aged 15 with a four-year apprenticeship in his hometown of Perth in central Scotland. Age 20 he was awarded the first ever Roux Scholarship, giving him the opportunity to train with legendary chef Michel Guérard at Les Prés d'Eugénie in Gascony. He went on to work at the prestigious Hôtel de Crillon in Paris before returning to Scotland to work on the Royal Scotsman train, and later as executive chef of One Devonshire Gardens in Glasgow.

In 2001 Andrew opened his eponymous restaurant at the Gleneagles Hotel and Resort, receiving a Michelin star in 2002 followed by a second star in 2006. His personal accolades include Chef’s Chef of the Year 2006 and Scottish Chef of the Year 2008.

‘We are delighted to be working with someone of Andrew’s calibre,’ commented Host chairman Bill Toner. ‘The idea is to inspire our chefs and reward them with a fantastic experience at Gleneagles. It will give our chefs a chance to really focus on food and flavours away from the day-to-day pressure of their jobs.’

The announcement coincides with the launch of Host’s Food Academy initiative which will operate from key service centres and provide a central focus for training, recipe development, ideas for special promotions and best practice across the business. The Food Academy will increase the profile, importance, understanding, standards and awareness of food and service within all aspects of the Host estate.

For further information, interviews or comment please contact Linda Pettit at Tilburstow Media Partners on 01737 823721/07973 789853 or email linda@tilburstowmedia.co.uk.

EDITOR’S NOTE

ABOUT HOST

Host is an independent, nationally based, environmentally friendly contract catering company, partly owned by the company

management through an EMI share option scheme. The company was founded in 2004 and is directed by award winning contractor and former restaurateur Jerry Brand.

Host has contracts in Scotland, Wales and mainland England including business & industry, directors and partners dining rooms, conference facilities, independent (prep, senior and 6th form) schools, Beacon state schools, further and higher education, and the healthcare industry in care homes, hospices and hospitals. The Host organisation looks after 75 contracts and employs over 550 staff.

(ends)