

Academy launches Restaurant Manager of the Year 2012

The **Academy of Food and Wine Service** (AFWS), the UK's professional body for front-of-house staff, is inviting restaurant managers to enter its 2012 UK Restaurant Manager of the Year competition.

The competition is open to all restaurant managers, whether working in a high street chain, pub restaurant, fine dining establishment or independent outlet.

'We are looking for 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,' said AFWS executive director Sophie Roberts-Brown.

'Running a successful establishment in this environment is as much about controlling finances and retaining margins as managing a team and running front-of-house. There are some amazing, talented professionals working across the sector, particularly in high turnover, high street chains. This year we are hoping that more of those people will enter the competition and pit their skills against their peers.'

The winner will receive a stage in a top New York establishment, where they will gain a unique insight into the running of various departments.

Last year's UK Restaurant Manager of the Year was Michele Caggianese, the restaurant and bar manager of the Rib Room at London's Jumeirah Carlton Tower. At part of his prize he spent a week in New York at Danny Mayer's Union Square Hospitality Group properties, staying in the top suite at Manhattan boutique hotel The MAve, in the Flatiron District.

Visiting the Union Square restaurant was 'a fascinating insight', he commented. 'I learnt a huge amount about the ways very different sorts of establishments are run and picked up a lot of ideas and tips to take home with me.'

Entrants will initially be asked to complete a paper questionnaire from which the semi finalists will be selected. The semi-final will be held in London in early September.

From this, five finalists will be selected to attend the final, being held on 22 October 2012 at the Westbury, London W1. The winner will be announced at a Gala Dinner the same evening, in front of an audience of invited guests.

Entry forms can be downloaded from www.afws.co.uk or www.restaurantmanageroftheyear.co.uk. Alternatively call the Academy on 020 8661 4646. The deadline for entries is 31 August 2012.

(ends)

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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.