

AFWS announces UK Restaurant Manager of the Year semi-finalists

The Academy of Food & Wine Service has announced that nine restaurant managers have made it through to the semi-finals of this year's UK Restaurant Manager of the Year.

Amie Duncan, The Butchershop Bar & Grill, Glasgow

Daniel Harrison, De Vere Village Urban Resorts, Wirral

Dace Lace, Bat Globe House, London WC2

Karen Lee, The Cavendish Hotel, London SW1

Sunnil Panjabi, The Punch Tavern, London EC4

Ian Sturrock, The Arts Club, London W1

Amelia Thornhill, The Rockingham Arms, Hants

Carlos Villacanas, Hyatt Regency ? The Churchill, London W1

Alper Zan, Café Rouge, Ellesmere Port

The nine managers will now go through to the semi-final of the competition being held in London at the beginning of October. Here they will be interviewed by experts and tested on their knowledge as well as presenting a business proposal to a panel of judges. From this the top managers will go through to the final round.

Now in its sixth year, the competition will for the first time see members of the judging panel visiting the finalists in their own establishments to spend the day looking at service standards and training.

?Each candidate will have different challenges according to his or her area of work and we felt it was important to see how they dealt with typical issues that arise in their own establishments,? commented AFWS operations director Sheila Fraser-Whyte.

The UK Restaurant Manager of the Year competition aims to reward the best managers in the food service sector ? whether from fine-dining restaurants, gastropubs, high street dining operations, hotel restaurants or those run by contract caterers.

Judge Stephen Motion, sales director for sponsor Bookatable.com commented: ?I am looking forward to being a judge for the competition again this year. As an ex-operator myself with a background in the pub trade, hotels and casual dining; the competition allows me to gain valuable exposure to the candidates varying business needs. This insight helps Bookatable evolve its technology solutions to make life easier for restaurant managers.?

The winner will be announced at a Gala Dinner Awards Ceremony at London's Roof Gardens on 17 November 2014. Tickets are available for the event on the AFWS website at www.afws.co.uk.

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ABOUT AFWS

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 restaur