

## WHO ARE THE PEOPLE

The business owners have over 65 years of collective experience, working in both hospitality and foodservice at the highest levels including 5 star hotels and Michelin Starred Restaurants. More recently they were both part of the senior management team who set up from scratch an independently contract catering business, growing it in five years to £26m of profitable turnover.



Their combined strength is the robust skill sets each possess which complement each other perfectly providing for strong management focus on the business.

### **SIMON SILVESTER**

Simon is a highly motivated individual with a wealth of operational experience having worked both in the UK and internationally in a wide selection of hospitality and catering environments.

He has worked alongside many of the great chefs of our time including Albert Roux, Marco Pierre White, Gary Rhodes and Raymond Blanc.

### **IAN SUMMERS**

Ian has vast experience in this market. Craft trained as a chef in some of Europe's finest hotels and restaurants, he has subsequently worked and held senior positions and Directorships in operations, sales and marketing both in the UK and Internationally.

As a chef he has won international awards and in sales and marketing he won national sales awards.

He has worked in some of the world's finest hotels and restaurants including The Savoy, Maxim's de Paris and The Royal Crescent in Bath

