

PRESS RELEASE

Sodexo partners with Adam Handling for second year

26 June 2018

Sodexo, the world's largest services company, has announced that its corporate services business will continue to work with leading chef and restaurateur, Adam Handling for another year.

Adam will continue to support Sodexo's corporate services culinary teams, inspiring its chefs through masterclasses and providing Sodexo's clients with exquisite hospitality at special events and functions. Adam will also help develop a signature hospitality menu to complement Sodexo's workplace dining offer.

David Bailey, CEO Corporate Services, Sodexo UK & Ireland said, *"We are thrilled to have Adam join us again for another year. Adam's professionalism has earned him the reputation as one of London's leading chef restaurateurs. He will help our chefs develop their skills and his position as a consultant chef will undoubtedly demonstrate to our clients and customers our absolute commitment to delivering the very best in food services."*

Sodexo's corporate services business delivers integrated services to leading organisations around the world. In the UK & Ireland, the segment employs over 10,000 people working in a range of corporate environments including prestigious head office locations, research and design centres, manufacturing sites and laboratories.

David Mulcahy, Culinary Director, Sodexo UK & Ireland, adds *"In addition to his work with our corporate services team, Adam will also continue to support our National Craft Forum with bespoke training initiatives and judging at the annual Sodexo chef of the year competition and salon culinaire event later this year. In collaboration with Adam, we share a drive to encourage young people to look at the hospitality industry as a career choice, both working with and supporting professional bodies such as The Craft Guild of Chefs and Springboard's FutureChef programme."*

Adam Handling added, *"I am extremely pleased to continue my relationship with Sodexo. The company has a real drive for excellence in the food it delivers and its chefs are highly skilled. Last year I thoroughly enjoyed judging the company's internal culinary competition and its chef of the year competition. I am looking forward to working with the team again and meeting more of their talented chefs."*

Adam's culinary journey started at Gleneagles where he was the first ever trainee chef. His career from there includes winning Scottish Young Chef of the Year 2011, Scottish Chef of the Year 2015 and Newcomer Restaurant of the Year in the Food and Travel Reader Awards 2015. Adam was also awarded the British Culinary Federation's Chef of the Year in 2014, and was the youngest person to be tipped by the Caterer magazine as one of the '30 under 30 to watch' in the 2013 Acorn Awards.

The Adam Handling Restaurant Group now includes two restaurants, a deli and cocktail bar. Adam has just announced his largest venture yet, a brand new site in Hoxton, which will be the new location for his first restaurant, as well as another bar and deli opening in July. Adam was recently appointed as Executive Chef at the new Belmond Cadogan Hotel, which is due to open at the end of the year.