

Catering Advisory Group

In recent weeks, the Board and Martin Halse, our General Manager, have received offers of help and advice from club members having extensive experience in a variety of catering operations. We are very grateful to them and want to take full advantage of their know-how for the benefit of all members, their guests and other visitors.

The Board is, therefore, setting up a new Catering Advisory Group with the following terms of reference:

“To act as a regular source of professional advice to the Board and management on the running and development of all aspects of our different catering operations; and to make recommendations as and when the Group thinks necessary or desirable.”

The Group will meet as and when it decides to; make its own agendas; and may be invited to take on requests from the Board and management for a review of particular catering areas or problems.

The open Catering Forum will continue on a quarterly basis for feedback and suggestions from club members generally. The next meeting of the Forum is on 3 February.

The Catering Advisory Group will be chaired by **Juliet Chenery**, a club director, and, in addition to **Martin Halse**, will have three volunteer members:

Marie Kent has a catering background in hotels, bars and restaurants both in the UK and in France, including the running of large outside catering operations. She managed the family business, Ferns Coffee Shop in the Guildhall Centre, Exeter, for several years. Now with her husband and two young sons, she is a frequent club user and is very committed to the Club and its future.

Paul Dukes has over 35 years of experience in the international hospitality and leisure industry. He spent 12 years with Trusthouse Forte in Sardinia and at the Hotel George V, Paris. Paul later became a divisional director of Grand Metropolitan after which, as managing director of La Manga Club Ltd, he developed and operated golf resorts in the UK and in Europe. Paul has held a number of industry positions, including non-executive director roles at Active Hotels, Golden Tulip and Dartington Hall. Paul has been chairman of the British Association of Hospitality Accountants since 2007.

Marc Millon is, amongst other things, a food, wine and travel writer. He is the author of twelve books published in the UK and abroad and writes regularly for numerous publications, including Food & Travel Magazine. He is the Editorial Consultant for Michael Caines and ABode Hotels. As such, he has an extensive knowledge about food, drink, and hospitality in Exeter and the West Country. He organised and ran the successful Slow Food Market in Topsham for two years, working with local producers, and he is one of the co-organisers of the bi-annual Topsham Food Festival.

Together with the new in-house team, the Board believes that this new group will help club catering go from strength to strength and keep it there.
