

## BaxterStorey Chef named Rising Star at Industry Awards

3 years ago



Head pastry chef, Leanne De'ath, has been recognised as a Rising Star at the [Craft Guild of Chefs](#) Honours and Awards.

The culinary stars were nominated by peers and selected as winners at the Guild's annual general meeting on Sunday 3<sup>rd</sup> April, at the renowned Victory Services Club, in Marble Arch, London.

Recognised as a star of the future, Leanne was praised by judges for excelling in her craft, particularly the development of her in-house plant-based bakery across both sites in London and Manchester.

Leanne recently hosted a plant-based dessert culinary masterclass, showcasing a spiced orange parkin, alongside our chef partner and co-founder of Plates London, Kirk Haworth.

Commenting on her award, Leanne said: "It's amazing to have been nominated and recognised for my work since I joined BaxterStorey in May last year. It's an honour to be named Craft Guild of Chef's Rising Star and I look forward to what is to come for my journey as a pastry chef".

Head of wellness and nutrition, Andy Aston, was recognised with the Silver Award for his work and commitment to challenging the stigma of mental health and raising awareness by hosting wellness events with [The Burnt Chef Project](#), [Kelly's Cause](#) and [Beyond Food Foundation](#).

Andy was voted into the management committee for another year as Wellbeing Ambassador. He said: "I am delighted to have been elected as Wellbeing Ambassador for the second year running. The launch of our wellness evenings has given us great purpose to continue to support those who need us the most. It is a position I'm extremely proud to uphold as it means so much to me personally."