

Sodexo's Karl Griffiths wins Contract Catering Chef title at Craft Guild of Chefs awards

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Sodexo chef, Karl Griffiths was awarded the title of Contract Catering Chef of the Year at the 2022 Craft Guild of Chefs held on Thursday 9 June at Magazine London.

Karl is the head chef for Sodexo at a global pharmaceutical company. Karl is predominantly based in the northwest of England but supports in the strategic planning and menu development for all the client's sites in the UK and Sweden.

Karl oversees a team of 16 chefs who provided food services to over 4,000 of the client's employees and visitors through Sodexo's flagship Modern Recipe food offer. He also develops and supports Sodexo's chefs' culinary skills programme; project manages site openings and plays a key role in budget planning.

In addition to his busy day job Karl is also an ambassador for the hospitality charity Springboard sharing his experience with the local community by mentoring and supporting young aspiring chefs. He is also a regional judge and provides mentoring for Springboard's 'Future Chef' programme.

Karl has also organised and run an eight-week cookery course for 12 of his client's employees which culminated in the 12 joining Karl's team in the kitchen to prepare a five-course charity dinner, which raised £3,400 for East Cheshire Hospice and Sodexo's own charity the Stop Hunger Foundation.

Julie Ennis, CEO Corporate Services, Sodexo UK & Ireland said: "We are delighted that Karl has received this prestigious award. He is an outstanding chef who has excelled in his craft and beyond. His 'can-do' attitude, involvement with charitable events and ability to go above and beyond the call of duty both

inside and outside of work make him a true ambassador for our industry and a valued member of our team. Well done Karl.”

The Craft Guild of Chefs Awards are seen as the chefs’ Oscars recognising the exceptional talent across the whole of the hospitality industry – from apprentice and young chefs just starting out to chefs who are established in their careers in hospitality, pubs and restaurants.