

<u>Colleagues recognised at Awards for</u> <u>Excellence</u>

2 years ago



Contract caterer <u>Elior UK</u> celebrated the talent and commitment of colleagues from across the business at its 18th Awards for Excellence ceremony held last week at St George's Hall in Liverpool.

Over 300 guests, including suppliers, clients and finalists, attended the ceremony which was hosted by author, journalist, adventurer and television presenter Simon Reeve. Guests were treated to a spectacular street food style lunch, designed by this year's nine Culinary Competition finalists, with guests having the opportunity to visit each finalist's food stand and select their favourite in a live vote.

HR director Justin Johnson said: "It was a fantastic day in Liverpool celebrating the success of all our finalists and winners at this year's Elior Awards for Excellence. Thanking and recognising our colleagues for a job well done is a key part of our People Promise and this day is a great example of how we bring this to life."

Taylor Shaw cook supervisor Angela Rawson, who won the You Made a Difference award for her positive contribution to school children's mealtimes, said: "It was amazing to be recognised and I feel so proud to have won the award for this category. I really love my job especially as I get a chance to contribute and make a difference to the children's lunchtime experience on a daily basis."

Winners of the 12 categories:

Business Development - Ben McEwen

Chef Award - Steven Snowdon



Culinary Competition - Jo Bishop

Innovation - Camille Rich

Inspiring Leadership - Angela MacIntyre

Operations Manager of the Year - Luan Telford

Safety Excellence - Julie Ross

Site Colleague of the Year - Sarah Wood

Support Services Colleague of the Year - Vicky Hope

Star Site - Linklaters

CSR & Social Value - Ildiko Sankhyan

You Made a Difference - Angela Rawson

The winner of the Culinary Competition, Jo Bishop from Lexington Catering, was decided by professional judges, which represented 75% of the vote, and by the live vote on the day. The judges were impressed by Jo's varied and imaginative menu and her attention to detail and the 'incredible taste' of her dishes was highlighted and praised both by the judges and guests at the event.