

Celebrating four successes at the Foodservice awards

2 years ago



National workplace caterer [Eurest](#) received four awards at the Foodservice Cateys event that took place in London on 13 October.

Part of Compass Group UK & Ireland, the company is dedicated to enhancing the workplace experience for a diverse range of businesses nationwide, with an array of household names like Royal Mail and Porsche among its client base.

It took home the Front of House Team of the Year while culinary lead Gemma Evans-Hurley was crowned Chef of the Year and Mark Price was named Chef Manager of the Year.

The company also picked up the CSER Award for the third year in a row.

It also stated that it is committed to achieving net zero carbon emissions by the end of 2030, halving food waste by 2025 and 60% plant-based menus by the end of 2024.

The Front of House award was presented to the company's catering team for its service at The Porsche Experience, where the team delivers a fine-dining food offer for VIP guests and large-scale launch events.

Chef of the Year winner Gemma Evans-Hurley was commended for launching the Women in Food Initiative, which aims to tackle the industry's shortage of female chefs, building a community of nearly 300 from just six in 2021.

Chef Manager of the Year Mark Price was praised for his success overseeing the food offer at Brakes (a Sysco company), a leading wholesaler of food which operates 24/7 serving drivers on tight deadlines.

The winners of this year's Foodservice Cateys were announced at the ceremony last week, held at the Royal Lancaster London hotel.

Eurest has won multiple awards this year, including Environmental Leadership at the FDF Awards, Foodservice Caterer at the Cateys, Best Food Waste Prevention Project at the Waste2Zero Awards, Sustainability Labelling at the Footprint Awards, and Health & Wellbeing at the Airport F&B + Hospitality Conference & Awards.