

Sodexo UK & Ireland has revealed the seven chefs who will compete in its Chef of the Year 2025 grand finale

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The cooking competition spotlights the brightest talents within [Sodexo](#)'s culinary community across the UK and Ireland, showcasing their skill, creativity, and dedication to sustainable food.

The seven finalists, from across Sodexo's different business segments, are:

- Joshua Thompson, Government
- Paige Flynn, Sodexo Live!
- Dermot Staunton, Corporate Services, Ireland
- Chris Ormshaw, Energy & Resources
- Bruno Boris Bilota, Health & Care
- Anthony Dye, Corporate Services
- Andy Ridewood, Schools & Universities

A mentor day for the finalists will be held in November – where they will receive expert feedback to refine their skills and perfect their dishes ahead of the live final in February 2025.

At the live final each chef will be tasked with creating three plant-based dishes that highlight both creativity and sustainability:

- **Grab-and-Go Boxed Salad:** A tasty plant-based salad featuring at least two Future50 ingredients, combining sustainability with on-the-go convenience.
- **Main Course:** A plant-based main using fresh, locally sourced British or Irish ingredients, designed to impress as a chef's special or brasserie-style entrée.
- **Street Food:** A handheld, seasonal street food dish bursting with bold flavours, easy to eat and packed with innovation.

The finalists' creations will be judged not only on taste but also on their alignment with Sodexo's commitment to healthy, sustainable, and delicious food. The cumulative scores across all three dishes will determine who earns the coveted title of Chef of the Year 2025.

Matt Hay, Head of Culinary at Sodexo UK & Ireland, said: "Everyone at Sodexo is eagerly anticipating February's final. We are incredibly proud of our chefs for embracing our sustainability goals through their innovative culinary creations. The focus on delivering plant-based, great-tasting dishes perfectly aligns with Sodexo's food strategy and our commitment to achieving net zero. We wish all the finalists the very best of luck."

This announcement follows Sodexo's recent confirmation that Adam Collison, Head Chef at Alderley Park, will represent the UK and Ireland in the global Cook for Change! competition in November.

[Sustainable food](#) plays a key role in Sodexo's journey to net zero 2040. By 2030, Sodexo has pledged that 70% of main dishes across its UK and Ireland sites will be low-carbon, with a target carbon footprint of just 0.9 kg CO2e—well below the current average of 2-2.5 kg CO2e.