

Grazing appoints head chef to oversee central production kitchen

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London-based, delivered-in office catering business Grazing has appointed Federica De Marchi head chef of its central production unit (CPU) in Bermondsey, a new role for the group.

Originally from Italy, De Marchi has been working in the London foodservice sector for more than 10 years. As well as two years with luxury event caterer Rhubarb Hospitality Collection, including as a kitchen manager, she spent the last seven years with Bovingdons Catering. This included two years as head chef, heading two of Bovingdons' CPUs and the group's delivery events kitchen in central London.

De Marchi will be managing the CPU and kitchen team, overseeing kitchen operations, maintaining food quality and hygiene standards, and controlling labour and purchasing budgets.

As well as being tasked with food preparation and dispatch, where required, she will also support onsite operations at client offices and events. She will also develop menus as well as manage and train team members.

Sam Hurst, CEO of Grazing, said: "We're thrilled to have Federica join the team. Her hands-on experience running busy kitchens and her passion for great food really stood out to us. She knows how to create fantastic menus while keeping the team motivated and operations running smoothly. We're excited to see the fresh ideas and energy she'll bring as we continue to deliver amazing food to our customers."

De Marchi, added: "I am thrilled to start this exciting journey and see where it takes me. I feel very lucky to be embracing this new role with endless possibilities."