

From thoroughbred horses to American footballs, Sodexo Live! Ascot duo join Super Bowl culinary team

11 months ago



Sodexo Live! a global leader in hospitality services in the sports and leisure industry, and the culinary partner to Ascot since 1998, has selected two staff members from the Berkshire racecourse to travel to the USA to be part of the culinary team at the Caesars Superdome in New Orleans for Super Bowl LIX, one of the most iconic sporting events in the world.

The pair are testament to the world-class culinary approach that Ascot Racecourse maintains all year-round. Gemma Amor, executive chef from Egham and Jo Smith, Head of Hospitality from Ascot, are the two who have been selected from more than 1,000 Sodexo Live! team members based in the UK to join more than 4,000 colleagues in the US who will bring to life an extraordinary culinary programme for more than 60,000 fans to enjoy on Sunday 9th February.

It's not the first time Sodexo Live! has sent its staff on exchange programmes across its global network. In the summer of 2024, 15 Sodexo Live! Experience Makers from the UK joined the French Sodexo Live! team at the Paris Olympics to work in the Athletes Village. This global exchange initiative is just one example of how Sodexo Live! is committed to career development for all its Experience Makers, and truly invests in the career trajectory of its people.

Gemma and Jo will be joining a brigade of more than 300 culinarians cooking an array of New Orleans and Louisiana inspired dishes. These include bread pudding, alligator sausage and lobster karagee, as well as a winning lineup of po'boys, ranging from soft shell crab to fried oysters and surf and turf. A full list of recipes/dishes can be found in the Super Bowl media kit – link below.

On the opportunity, Gemma said: “It’s a real highlight of my career at Sodexo Live! to be selected to go and work at the Super Bowl, which is one of the most high-profile sporting events in the world. I look forward to learning from my US counterparts but also sharing some of our British culinary and hospitality skills.”

Meanwhile, Jo added: “Sodexo Live! is dedicated to the career development of all its team members and I am so proud to be heading to New Orleans for this opportunity. Not many people can say they’ve had the chance to work at the Super Bowl, so I cannot wait to see what the experience has to offer and to bring that knowledge back to the UK.”

The pair will be working alongside the newly appointed Sodexo Live! Chief Flavour Officer, ex-NFL legend Marshall Faulk, who played for the Indianapolis Colts and St Louis Rams. As part of his role Marshall will help curate (and taste test) a special menu for the big game brimming with the essence of New Orleans.

Lenny Martinsen, Regional Executive Chef at the Caesars Superdome, commented: “Preparing for the Super Bowl is an incredible honour and a challenge everyone at Sodexo Live! takes seriously, and it is great to welcome Gemma and Jo to the team this year. Ascot Racecourse and especially Royal Ascot is known as the epitome of hospitality, so we are all looking forward to the skills and knowledge the pair will bring to New Orleans.”

Super LIX will be the 16th Super Bowl that Sodexo Live! has delivered the catering and hospitality for, with the last being in 2020 at the Hard Rock Stadium in Miami for Super Bowl LIV.

At Ascot Sodexo Live! staff operate under the 1711 by Ascot partnership, which provides world-class catering and hospitality options across the racecourse in a range of enclosures including retail options, restaurants, fine dining and boxes.

[Sodexo Live!](#) supports some of the UK’s most iconic music, cultural and sporting venues and events, plus conference centres, by delivering world class hospitality and food services. It helps deliver globally recognised live events with a proven track record of creating exceptional moments that bring people together. In addition to Ascot, clients in the UK include Brighton & Hove Albion FC, Newcastle United FC, Emirates Old Trafford, ACC Liverpool and Royal Botanic Garden Edinburgh to name but a few.