

## Grazing strengthens leadership team with two major appointments

1 year ago



Delivered-in office catering specialist [Grazing](#) has recruited two new members to its senior team, with a new culinary director and operations director joining the business.

Kerri Barrett has been appointed as Grazing's new operations director. An experienced operations professional in the food and beverage sector, she has worked for BaxterStorey for the last 25 years including the last three years as an accounts director. In her new role, she will be responsible for managing Grazing's extensive portfolio of clients across the Business & Industry (B&I) sector.

Meanwhile, Chris Ribaldo has joined the business as its new culinary director. He has more than 20 years' experience in the B&I catering sector and joins Grazing from Blue Apple Catering, where he held a similar role and during which time he won numerous awards and launched the caterer's culinary academy.

Ribaldo has extensive experience working with sales teams, supporting tender processes, presentations and re-bids; creating and launching food brands; and mobilising new contracts, including new builds and client relocations. He has been tasked with responsibility for Grazing's chef team, the company's food offer, and supporting business development.

Sam Hurst, CEO of Grazing, said: "I'm absolutely thrilled to have both Kerri and Chris on board to help drive our activity. We have never believed in standing still as a business and we're delighted to have appointed two hugely experienced and talented individuals to our team. Our growth has been incredible over the last two years, and with Kerri and Chris, it is just going to get even better."

Kerri Barrett, operations director at Grazing, said: "The world of work is changing, and Grazing's offer fills a real gap in the market: catering that functions at the periphery of businesses that operate out of

workspaces without large kitchens. We can offer this increasingly large group much-needed flexibility and a great business model that works for them.”

Chris Ribaud, culinary director at Grazing, said: “I’m really excited to start developing new, innovative dishes at Grazing’s central production unit, oversee the whole process from start to finish, from ingredient purchase to customer delivery, and all for a business that values innovation and has sustainability at its core.”