



THE 100 MOST INFLUENTIAL WOMEN IN HOSPITALITY



Welcome to CODE's inaugural list of the 100 most influential women working in British and Irish hospitality. With industry stalwarts Ewan Venters (CEO of Fortnum and Mason), legendary restaurateur Jeremy King of Corbin & King, highly respected author Diana Henry and Bloomberg food expert Richard Vines, Adam Hyman and Lisa Markwell have selected the women who are trailblazers, highly successful, inspirational, socially conscious ... and just damned good at their jobs.

From the young woman pushing at the staid world of sommeliers to the chief executive of a major drinks company; from the ex-chef transforming Britain's school canteens to the Michelin-starred patron at the height of her powers – the diversity and creativity is astonishing. The list is deliberately not ranked to reflect that influence is shown in many different ways.

As Ewan Venters said, on studying the list, "what's important here is relevance – it can be someone who's a long-standing success but are they still fresh, still influential? I'd put Fay Maschler firmly in that category –

she's mature but she stays relevant by knowing everything that's going on."

In the first category, chefs, judge Diana Henry noted that Pam Brunton is really ploughing her own furrow at Inver, and says of Angela Hartnett, "I have huge admiration for her – I think she's one woman who shows other women that you can be a successful female chef in what is mostly a male world." She also mentions the supportive kitchen environments run by Skye Gyngell and Asma Khan.

We believe this is a really powerful, positive list at a time when there are stories in the press about both struggles in the hospitality business to recruit and keep staff, and the difficulties women face in reaching its higher echelons (kitchens have long held the reputation for being brutish and inflexible). Talking candidly about mental health, running kitchens and front-of-house where there is zero-tolerance of abuse and either modelling or establishing customised working hours are all highly significant in 2018. There are many women on the list who show

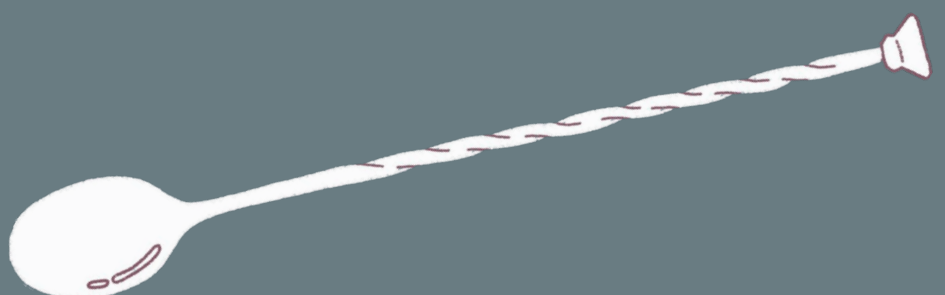
that despite the traditional view of it being a business too punishing for parents, it's possible to combine motherhood with a successful career.

Jeremy King came to the judging table with a carefully annotated list. His own company is well known for its initiative to keep women in the business, and to help those returning after career breaks. King had studied the candidates in detail. "These women are not only doing their jobs as well, or better, than any man – they are also inspiring others, making waves and are full of the innovation that singles them out as special."

There are lots of women who do brilliant work to produce and promote food and drink in Britain, but we had to keep the list strictly to hospitality – so authors of the myriad brilliant cookbooks have not been included, for instance.

And, as judge Richard Vines pointed out in his assessment of the list, "there are many more I could mention, but they fall into a 'rising stars' category, so they can be on the list next year!"

We look forward to it.



Chefs

Lisa Allen

Executive chef, Northcote

Allen joined Nigel Haworth's restaurant at Northcote Manor as a demi chef de partie in 2001 and by 2004 was named as executive chef of the restaurant, running the kitchen at just 24, and retaining the Michelin star that Haworth had won. In 2010, she reached the final of The Great British Menu; this year she created her own dinner at Northcote's prestigious annual Obsession event.

Jane Alty

Head chef and co-owner, The Begging Bowl

Before many of the Thai restaurants getting plaudits in London, there was The Begging Bowl. This Peckham trailblazer was opened by chef Jane Alty, with business partner Jamie Younger. Alty had previously worked at the some of the top restaurants in London including the Michelin-starred outpost of Nahm, where she spent four years working with chef David Thompson.

Melanie Arnold & Margot Henderson

Chefs and co-owners, Rochelle Canteen

Impressive, inspiring and inseparable, Arnold and Henderson first met at the French House in Soho (opened by their husbands, Fergus Henderson and Jon Spiteri). After taking over the fabled, tiny space, the pair then went on to launch their catering business Arnold and Henderson in 1995. They opened Rochelle Canteen in 2006 in east London and opened a second outpost at the ICA on Pall Mall last year.

Ravinder Bhogal

Chef patron, Jikoni

Bhogal has been described by Gordon Ramsay as his new Fanny Cradock. The accolade is interesting, for Bhogal's greatest strength is the warmth and vivacity she brings, with her cosy restaurant and multicultural dishes. The Kenyan-born chef and food writer has worked at Trishna, Le Café Anglais and for Mark Hix, wrote her first cookbook, Cook in Boots, in 2009 and has appeared on many TV shows. She opened her first restaurant, Jikoni, in 2016.

Nieves Barragán Mohacho

Chef and co-owner, Sabor

Sabor, in W1, is one of this year's most raved-about openings – thanks to the passion and skill of its co-creator Nieves Barragán Mohacho. She grew up in Bilbao and, after arriving in London in 1998, she worked for Nico Ladenis before joining Sam and Eddie Hart as sous chef at Fino in 2003. Four years later she became the group's executive chef and launched Barrafina, one branch of which was awarded a Michelin star in 2014.

Pam Brunton

Head chef and co-owner, Inver

Brunton is making waves on the shores of Loch Fyne with her seasonal, elegant Scottish menus. She abandoned her philosophy degree at Edinburgh and got a kitchen job to pay the rent. Later she moved to London in 1999 and cooked at Restaurant Tom Aikens and The Greenhouse. After returning to academia, and a part-time role as a cheesemonger at Neal's Yard Dairy, Brunton decided to leave London and open a restaurant. With her partner, she launched Inver – a favourite of critic Marina O'Loughlin – in 2015.



Sam Clark

Chief proprietor, Moro and Morito

Clark met her husband Sam Clark in the early '90s (fascinatingly, her maiden name was Clarke). After a stint at The Eagle in Farringdon, they both joined The River Café, where they learned techniques and philosophies that would be the foundations for the cooking at their restaurant Moro. The Clarks have run Moro and Morito for more than 20 years and published four cookbooks.

Sally Clarke MBE

Chef patron, Clarke's

Sally Clarke is one of Britain's culinary legends. Cordon Bleu-trained, Clarke worked for Prue Leith, before moving to California in 1979, where she met Alice Waters of Chez Panisse, who became a friend and mentor. Back in London, she opened Clarke's Restaurant on Kensington Church Street in 1984 offering very simple, incredibly elegant fixed menus – artist Lucian Freud ate there almost every single day. Clarke can be found most days in the restaurant and shop.

Hélène Darroze

Chef proprietor, Hélène Darroze at The Connaught

Constantly travelling between her

restaurant in Paris and two-Michelin-star restaurant at the Connaught in London, and juggling motherhood too, Darroze is a brilliant role model for a full-time chef/restaurateur. In 2012, Darroze was admitted into the French Legion of Honour as a Chevalier (Knight) by President Sarkozy. She was also the inspiration for the character Colette in the film Ratatouille – much to the delight of her daughters, Charlotte and Quiterie.

Monica Galetti

Chef and TV presenter, co-owner of Mere

Galetti is to be applauded for her visibility both as a top-flight chef and as a woman of colour. Samoan-born, she moved to New Zealand at eight. After studying hospitality, in 1999 Galetti moved to England and got a job with Michel Roux Jr at Le Gavroche as a first commis – a role she didn't even know existed – and rose to senior sous. Since 2009 she has been a judge on MasterChef: The Professionals and last year, she opened her first restaurant, Mere, alongside her sommelier husband David Galetti.

Romy Gill MBE

Head chef and owner, Romy's Kitchen

British-Indian chef Gill opened her first restaurant, Romy's Kitchen in 2013 in Thornbury, South Gloucestershire. She was appointed an MBE in 2016, has a female-led kitchen and spends much time flying the flag for women in the industry. Gill is writing her first cookbook, to be published this year.



Helen Goh

Head pastry chef, Ottolenghi

Helen Goh was born in Malaysia. After seven years as head pastry chef at Donovans, a landmark Melbourne restaurant, she moved to London and soon joined Ottolenghi. She has worked closely with Yotam Ottolenghi as the lead product developer for the past ten years – and the pair published

‘Sweet’ last year. Helen draws widely on Asian, Western and Middle Eastern influences in her cooking – and is known as a perfectionist.

Skye Gyngell *Chef proprietor, Spring*

A stint in Skye Gyngell’s kitchen is a real education – she is supportive (particularly of women), forensically-detailed and creative. Her restaurant, Spring, has a strong focus on sustainability – fighting food waste and phasing out all plastics. Originally from Australia, Skye Gyngell came to her own restaurant by way of The French House and Petersham Nurseries – she is now one of Britain’s most respected and acclaimed chefs.

Anna Hansen MBE *Head chef, co-owner The Modern Pantry*

After moving from New Zealand in 1992, Hansen started working on the London restaurant being mentored by fellow New Zealander Peter Gordon at the Sugar Club before opening The Modern Pantry in Clerkenwell in 2008. In 2012 she was awarded an MBE for her contribution to the restaurant industry.

Angela Hartnett MBE *Chef restaurateur, Murano, Café Murano and Merchants Tavern*

One of the UK’s most loved chefs and restaurateurs, Hartnett’s love of cooking was inspired by her Italian ‘nonna’. After Aubergine, Zafferano and L’Oranger, Hartnett became head chef at Pétrus within seven short months, helping the restaurant to achieve a Michelin star. She went on to launch The Grill Room at The Connaught with Gordon Ramsay. She now runs Murano in Mayfair, Café Murano in St James’s and Covent Garden and Merchants Tavern in Shoreditch.

Rachel Humphrey *Executive chef, Le Gavroche*

Rachel Humphrey has a fascinating professional trajectory: she joined Le Gavroche as an apprentice in 1996. But between 2000 and 2003 she took a break to expand her culinary experience by working in the catering corps of the RAF. In 2008, Humphrey was appointed head chef at the Mayfair restaurant – the first woman to have the role.



Asma Khan *Chef patron, Darjeeling Express*

Asma Khan hit the headlines last year when the Michelin guide posted a patronising tweet about Darjeeling Express’s all-women kitchen coping well with a busy service. Cue fury, but not from Khan, who simply said “There are no all-women kitchens around,” she said. “I would like to see more women and women of colour in Michelin.” An elegant response from the restaurateur who had no cooking experience until she decided to open her own place – she got schooled by her family back in India on her royal Mughal heritage.

Selin Kiazim *Chef patron, Oklava*

About as far from a kebab-shop cook as you can imagine, Kiazim is doing her utmost to reinvent Turkish food – and having great success. After training, she worked with Peter Gordon at The Providores and Kopapa but her own Turkish Cypriot heritage is the inspiration for Oklava, opened in 2015, in Shoreditch, with business partner Laura Christie.

Marianne Lumb *Chef patron, Marianne*

Women reaching the final stages of Masterchef: The Professionals is rare enough, so it’s gratifying that Marianne Lumb is making the most of it. She was already an accomplished chef, dropping out of an architecture degree at UCL to train at the Michelin-starred Gravetye Manor. In 2013, Lumb opened her acclaimed eponymous 14-cover restaurant in Notting Hill.



Mary Ellen McTague *Chef restaurateur, The Creameries*

A powerful trio of women, headed by McTague, has just smashed the crowdfunding for a reinvention of Chorlton’s The Creameries. McTague has a strong CV – from cooking for bands at Manchester’s Roadhouse to Sharrow Bay and The Fat Duck. She then ran her own restaurant, Aumbry in Prestwich, from 2009 to 2014. Together with baker Sophie Yeoman and designer Soo Wilkinson, she’s working towards an April opening.

Saiphin Moore *Chef and co-founder, Rosa’s Thai, Lao Café and Saiphin’s Kitchen*

Saiphin Moore is a business inspiration: she’s taken her Laos/Thailand heritage and created a hugely successful mini-chain. Along with her husband, Moore now runs 10 Rosa’s Thai restaurants across London, as well as Lao Café and Saiphin’s Kitchen.

Chantelle Nicholson *Chef patron, Tredwells and Director, Marcus Wareing Restaurants*

Originally from New Zealand, Nicholson trained as a lawyer before entering into hospitality. Fast-tracking through restaurants, she is now Marcus Wareing’s business partner, involved in all aspects of the business and oversees The Gilbert Scott and Tredwell’s.

In addition, Nicholson does a huge amount of philanthropic work and is involved with the brilliant new Life Kitchen, helping those with cancer to prepare tasty, nutritious food.



Shuko Oda

Head chef and co-founder, Koya

When Koya first opened in London's Soho, the intimate noodle bar was an instant hit with the hospitality industry and consumers alike queueing on Frith Street for the handmade udon. Despite the original site closing in 2015, John Devitt and Oda – who brings her fashion and food backgrounds together to great effect - opened Koya Bar next door and last year opened a second outpost in the Bloomberg Arcade.



Sarit Packer

Co-owner, Honey & Co

Anyone who has heard Packer talk knows she is a force to be reckoned with. Not only has she made Honey & Co and its offshoots wildly successful, she is a great supporter of women in the industry. Packer started baking at

the age of five and went on to train at Butler's Wharf and the Orrery under Chris Galvin. She then worked at J Sheekey before moving on to head up pastry for Ottolenghi and was executive chef at Nopi during its first year. She runs Honey & Co with husband Itamar Srulovich.

Helena Puolakka

Head chef, Aster

Puolakka, a 21-year restaurant veteran, is executive chef for Aster, D&D London's newest restaurant, which opened in early 2017. She has worked in very male-dominated restaurants for years – bringing a different perspective to such fine-dining establishments as the three-Michelin-starred La Tante Claire as sous chef with Pierre Koffmann, and for Pierre Gagnaire at the Hotel Balzac in Paris. Her Finnish background matched with classic French technique has many fans.



Ruth Rogers MBE

Chef owner, The River Café

A total inspiration to chefs everywhere, and the conduit for many of our strongest talents, Ruth Rogers is as relevant today as when she opened the River Café with Rose Gray in 1987. She has held a Michelin star since 1997, brought out ten cookbooks and is always careful to share the credit for the restaurant's success. She still wears whites every day to the River Café kitchen.



Emily Scott

Director and executive chef, St Tudy Inn

Scott trained as a chef in France before moving to Cornwall in 2007, where she ran The Harbour Restaurant for more than six years. In 2014, Scott opened St Tudy Inn – a Cornish pub celebrating seasonal cooking and produce, which she runs alongside looking after her three children. It holds a Michelin Bib Gourmand and appears in this year's Top 50 Gastropubs awards.



Clare Smyth MBE

Chef owner, CORE by Clare Smyth

Authoritative and calm, Smyth is of the most recognisable female chefs in the UK, and is a standard-bearer for future generations of leaders. She worked her way up the ranks at Restaurant Gordon Ramsay – either side of a stint at Alain Ducasse's Le Louis XV in Monte Carlo - and became head chef at 29. Last year she opened her own, much-anticipated restaurant in Notting Hill.

Restaurateurs and operators

Sophie Bathgate *Co-owner, Sophie's Steakhouse*

Restaurants run in Bathgate's family. Her father, Roger Mogford, founded the Browns chain of restaurants. She had worked at Gaucho and run a pub prior to jumping into her own venture, Sophie's Steakhouse, in 2002, with childhood friend Rupert Power. Seen as a future industry leader, Bathgate runs two restaurants in central London, Fulham and Soho.



Joanna Brennan *Founder, Pump Street Bakery*

Brennan quit her job as a speech therapist in London to move to Suffolk to set up a bakery and café with her father, a self-taught baker. They opened Orford's Pump Street Bakery in 2010 and won Best Food Producer at the 2012 BBC Food and Farming Awards – it's now a Suffolk landmark.

Camilla Fayed *Owner, Farmacy*

The woman behind the 'veggan' restaurant has world domination on the agenda. Fayed founded Farmacy, in Notting Hill, west London after changing her diet following the birth of her first child. Farmacy champions the notion that 'food is medicine' and supports both local farming and sustainability. Following the release of the Farmacy Kitchen cookbook this summer, Fayed is keen to open more branches across London, and then internationally.



Sarah Gill *Restaurateur and co-owner, The Dairy and Sorella*

Whilst studying Business and Marketing in Dublin, Gill also worked in restaurants where she met her husband, chef Robin. She then moved to work at Le Manoir aux Quat'Saisons before setting up a private members' club at Arsenal FC. In 2013, the couple opened The Dairy on Clapham Common, with Gill running everything from FoH to PR. Gill is known for her attention to detail and her wicked laugh.



Nisha Katona *Founder, Mowgli*

An obsession to open a restaurant serving the kind of food Indians eat at home, promoted Katona to leave her career as a barrister to launch Mowgli in 2014. The Indian street-food restaurant - where the savvy Katona still insists on hand-picking 'curry virgins' as her chefs and training them - now has two sites in Liverpool, one each in both Birmingham and Manchester, along with new openings set for Leeds and Oxford this year.

Georgina Laing & Sanja Moll *Managing director; Co-founder and executive chair, Salt Yard Group*

If young restaurateurs are looking for mentors, Laing and Moll would be great examples. Moll co-founded Salt Yard in 2005, going on to open Dehesa, Opera Tavern and Ember Yard. After a period of time away from the company she returned as executive chair in late 2017. In her other base, Edinburgh, she invests in and mentors female-led businesses. Laing did management training at Carluccio's before starting her own successful City sandwich bars – since 2011 she's been with Salt Yard, moving last year from HR director to managing director.

Laura Harper-Hinton *Creative director and co-founder, Caravan Restaurants*

Originally from New Zealand, Harper-Hinton worked in the creative and food and coffee scenes in Wellington before moving to Europe in her early 20s to work as a photographer, and on to London to become managing director of a London events company. Harper-Hinton brings her expertise to the look and feel of Caravan's restaurants.



Claire Lattin

Co-owner of Ducksoup, Raw Duck and The Little Picklery and co-owner of 84 PR

Lattin has a veritable duck farm – she’s the founder and proprietor of Ducksoup and co-founder and proprietor of Rawduck, Little Duck and The Picklery. She is also the co-author of Ducksoup: The Wisdom of Simple Cooking. That might be enough for some; inspirational Lattin is also the co-founder of 84 PR – a restaurant communications agency.



Zoë Paskin

Managing director, The Palomar

Paskin has the eye for a smash-hit. With her brother Layo she owns and runs The Palomar – launched in 2014 - adding The Barbary, Jacob the Angel and – this year’s buzz pub – The Blue Posts. She began her career managing Browns restaurant in South Kensington, gaining experience at AKA, nightclub The End, and in 2011, she became manager of Hawksmoor Spitalfields.



Danielle Thompson

Managing director, HIX Restaurants

She started out in the kitchen, but Thompson has become one of the most recognisable front-of-house talents in London. It was a chance encounter with Matthew Hobbs, now MD of The Groucho Club, that cemented her hospitality career; working firstly at Scott’s, and became the first female GM in the history of Caprice Holdings. In 2016, she joined Mark Hix as managing director of his restaurant group.



Linda Lee

Chef restaurateur and owner, Koba, On the Bab, Mee Market and On the Dak

Dubbed “London’s queen of Korean food”, Seoul born Lee started off working in the fashion industry before moving into hospitality. A great example of the rule “do one thing well”, Lee focuses solely on one cuisine, opening fine-dining Koba in Fitzrovia in 2005 and adding the first of four On The Bab Korean street-food restaurants in 2013. Last year, Lee opened a Seoul-style rice-bowl deli – Mee Market – in Soho, closely followed by a sister fried-chicken brand for On The Bab, On The Dak.



Emma Reynolds

Restaurateur and co-owner, Tonkotsu

Tonkotsu is a great place to work, thanks to co-owner Emma Reynolds. Not just because she’s great fun and with boundless energy – employees are eligible for a two-week sabbatical after five years’ service, everyone can access Perkbox and the company is committed to a 50/50 gender split by 2020. Reynolds and Ken Yamada won the OFM Cheap Eats award in 2013 for the first ‘Tonk’ in Soho, now there are eight branches.

Wine and drink

Sandia Chang *Co-owner and sommelier, Bubbledogs and Kitchen Table*

We love seeing Chang giving wine advice on BBC's Saturday Kitchen – she's an ace mix of relaxed and authoritative. Originally from California, she first trained as a chef at internationally recognised Culinary Institute of America in New York and went on to work at Noma and Per Se, where she met her husband and business partner, James Knappett. She then became wine buyer at Roganic and worked at Marcus Wareing at the Berkeley. Chang is sommelier at both Bubbledogs and Michelin-starred Kitchen Table.

Denise Harris *Co-founder, Harris Vintners*

We've come a long way since ladies retired from the table when the brandy came out: now one of Britain's best suppliers of French brandies, digestifs and aperitifs is Denise Harris. She's worked in hospitality since 1986, with Simon Hopkinson at Hilaire and Rowley Leigh at Kensington Place. She helped Leigh open Le Café Anglais in Bayswater, and was a guiding force and 'voice of reason' at her husband Henry's restaurant Racine. Two years ago, Harris took over the family business Harris Vintners.

Diana Hunter *CEO, Conviviality*

With a market valuation of almost £700m, wine suppliers Conviviality serves more than 25,000 hospitality outlets and has a portfolio of around 6,500 wines. Its powerhouse CEO, Diana Hunter, joined in 2013 and has since listed the company on AIM and led the acquisitions of Matthew Clark for £200m and Bibendum for £60m.

Kate Hawkings *Restaurateur and wine consultant*

Hawkings is well known in both the Bristol and London hospitality scenes, through her role as a restaurant and wine consultant. Hawkings curates the wine lists at both Bell's Diner and Bellita in Bristol and regularly writes for a variety of newspapers and magazines. She is Chair of the Guild of Food Writers and is a strong champion for women in hospitality.

Anita Le Roy *Founder and owner, Monmouth Coffee*

Trailblazer Le Roy started Monmouth Coffee back in 1978 with the aim of buying coffee beans directly from farms. Despite this being practically impossible to start with, she has consistently supported coffee in London with her two shops in Borough Market and Covent Garden - they constantly have queues outside.



Henrietta Lovell *CEO, Rare Tea Company*

Eloquent, passionate Lovell is known around the world as Rare Tea Lady and founded the global brand Rare Tea Co. in 2004. She has been at the forefront of the tea revolution, working tirelessly to find service solutions, pair flavours and create bespoke blends for some of the best restaurants in the world including Noma, Eleven Madison Park and Claridge's. In 2017, Lovell founded Rare Charity to support tertiary education scholarships on their partner farms, donating a direct percentage of all the company's tea sales.

Laure Patry *Executive sommelier, The Social Company*

Patry caught the attention, and respect, of Jason Atherton while working as head sommelier at Maze. She joined Atherton's Pollen Street Social and after two years became executive head sommelier for the Social Company. Patry set up Social Wine and Tapas, her own wine bar with Atherton, focusing on small wine producers.



Jancis Robinson **OBE** *Wine critic, journalist and wine writer*

Described by *Decanter* magazine as 'the most respected wine critic and journalist in the world', in 1984 Robinson was the first person outside the wine trade to pass the Master of Wine exams. She travels the globe to conduct wine events and act as a wine judge. As well as her weekly wine column for the *Financial Times*, she has published a number of books on wine. She has been awarded four James Beard Awards and advises HM The Queen on her private cellar.

Sunaina Sethi *Co-owner, operations director and wine buyer, JKS Restaurants*

Sethi, along with her two brothers, runs the hugely successful JKS Restaurants, a group which includes Trishna, Gymkhana, BAO and Hoppers. Sethi creates the wine lists at Trishna and Gymkhana and champions wines from lesser known regions such as Greece, Germany and India. Named *Imbibe's* 2016 Restaurant Personality of the Year, Sethi is currently working towards her Level IV Master Sommelier Diploma, and expecting her first baby.

Ruth Spivey *Wine consultant and founder, Wine Car Boot*

With a string of awards to her name including 2014 *Imbibe* Innovator of the Year, 2016 *GQ* Sommelier of the year and 2017 *YBF* Award for Drinks, Spivey has been at the forefront of the wine revolution in London. She founded Wine Car Boot, which promotes independent wine and wine shops. Spivey has also written and consulted on wine lists including Stevie Parle's Rotorino and Craft restaurants.

Influencers



Rosie Birkett
Chef, food writer and TV presenter

Someone who really understands social media and uses it brilliantly is Hackney-based Birkett. She works as a chef and food stylist, writes widely on food and has published her own cookbook, *A Lot On Her Plate*, as well as co-writing Alain Ducasse's foodie guide to London, *J'aime London*. She's currently *EasyJet Traveller's* food columnist.

Gizzi Erskine
Chef, food writer and TV presenter

What hasn't Erskine done? After graduating as student of the year from Leith's School of Food and Wine, she started running pop-ups, authored five cookbooks and has a successful career in TV with shows on Channel 4, Sky Living, Sky1 and Good Food. After a sell-out pop-up of her vegan fast-food enterprise Pure Filth, with nutritionist Rosemary Ferguson, she's working on rolling it out, as well as launching The Dining Room part of the new Mare Street Market later this year.

Charlotte Harbottle
Butcher and owner, Charlotte's Butchery

Theology may not be on most butchers' CVs, but then Harbottle is not most butchers. It was while reading Theology in York that she got a part time job in a butcher's shop. She then trained at O'Shea's of Knightsbridge and Lidgate's in Holland Park. In 2012, the same year she won a *YBF's* award, Harbottle discovered a butchers for sale in Gosford and after securing a start-up loan she, and her brother, opened Charlotte's Butchery in 2013.



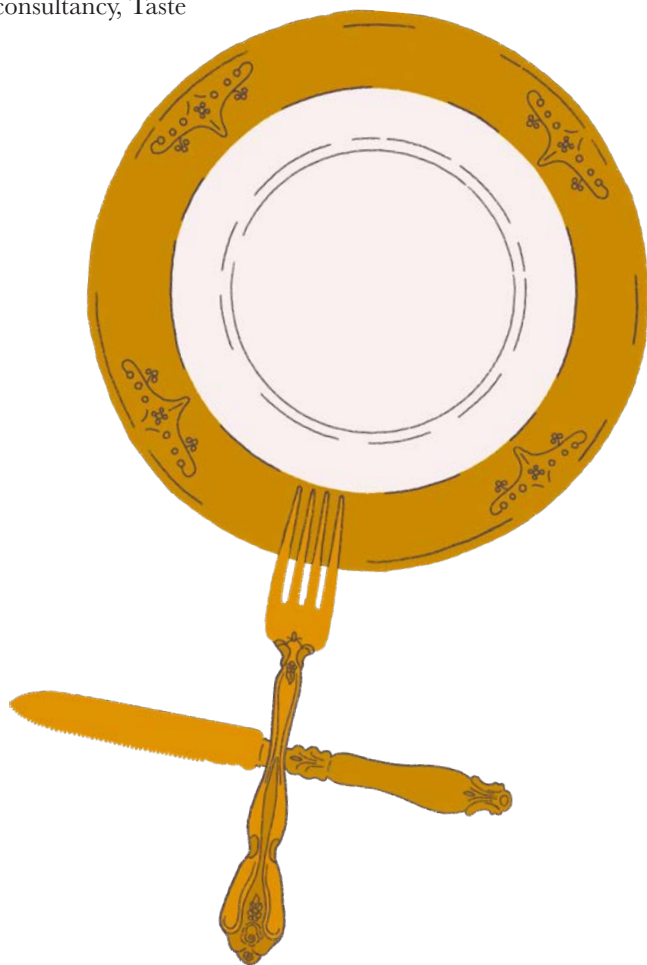
Lily Jones, Chloe Scott-Moncrieff and Amy Thorne
Co-founders of The YBFs

Jones, Scott-Moncrieff and Thorne created The YBFs seven years ago to shine a spotlight on the future stars of the British food and drink industry. Jones is a baker and owner of Lily Vanilli Bakery. She is currently working on a new baking book to support #BakeforSyria. Scott-Moncrieff is a food journalist who has written prolifically across the national newspapers and magazines for 15 years, and was food editor at Metro for seven years. Thorne has worked in food and drink for more than 15 years, setting up her own PR and communications consultancy, Taste PR, in 2009.



Jemma Wilson
Founder, Crumbs & Doilies

From upstairs at her bakery, Crumbs & Doilies in London's Soho, Wilson often hears her ardent fans in the shop asking if she's available for a picture. She has a huge following as Cupcake Jemma, with her YouTube videos getting more than 30 million views. The former art-school dropout began baking cupcakes and selling them from a market stall in 2004. Her towering bespoke cakes are showstoppers.



Leaders



Darina Allen
Chef, food writer and founder, Ballymaloe Cookery School

One of the best-known names in food, Allen owns and runs the Ballymaloe Cookery School in Shanagarry, Co. Cork. Students love the Allen experience. She is also a well-known cookbook author and television presenter. Allen set up the first farmers market in Ireland on the Coal Quay in Cork in 1996. As if all that wasn't enough, she is also President of the East Cork Slow Food Convivium.



Irha Atherton
Co-director, The Social Company

Philippines-born, Atherton has experience in accounting, broadcasting and hotels. So she's ideal for running the HQ of The Social Company, while husband Jason is its face. She oversees all back-office operations and supports multiple charities, while keeping family life with two daughters on track.



Carole Bamford
Founder, Daylesford Organic

These days, organic farm shops are everywhere, but it was more than 30 years ago that Bamford converted their farms to organic and the idea for Daylesford Organic was born. There are now three farm shops with cafés in London, the Wild Rabbit pub and restaurant in Kingham, and in May Bamford is releasing *Nurture*, a lifestyle and recipe book about her organic farm.

Petra Barran
Founder and creative director, Kerb

Barran founded Kerb in 2012. Starting with a chocolate van and a Masters in Urbanism, she created a collective of street-food traders which now has 90 active members. Her role as the 'Mother of Street Food' has inspired legions of women to work in the sector. She's known for free lunchtime talks, Kerb Crates, and her TED talk – *How Street Food Feeds The Soul*. She is currently on an extended research trip in New Orleans.

Lara Boglione
Managing director, Petersham Nurseries

From her parents' idea – the original Petersham Nurseries adjoins their Richmond property - Lara Boglione has ramped up the action. She will open two new restaurants in Covent Garden in April and, with her husband Giovanni Mazzei, has established Petersham Cellar, which promotes an ever-evolving selection of hand-picked Italian wines. Boglione has aspirations to take the brand international.

Alison Brittain
Chief executive, Whitbread

A huge industry figurehead, Brittain became one of just seven women heading FTSE 100 companies when she was appointed CEO of Whitbread PLC (which owns brands such as Premier Inn and Costa) in 2015. Brittain is also a non-executive director for Marks and Spencer Group PLC and a Council Member and Trustee at The Prince's Trust.

Alice Chadwyck-Healey
Executive director, The Arts Club

The Arts Club is on a massive growth spurt, and its executive director, Chadwyck-Healey is ready for the challenge. With a background in marketing and PR (plus a no-doubt helpful MA in philosophy), she joined the Birley Group and stayed when it was acquired by Richard Caring. Now, with The Arts Club, she oversees business development, memberships, events and marketing, as well as their global expansion programme.

Zuleika Fennell
Managing director, Corbin & King

In a company known for HR excellence, Fennell is a huge asset. She began her career at restaurants and hotels in Australasia, including Hyatt, Hilton and Radisson. Upon returning to the UK, she undertook a Masters in Human Resource Management. She joined Corbin & King in 2004, working as director of human resources and COO before being appointed managing director last year.

Cerys Furlong
Co-founder, Milkwood

The highly successful restaurateur Furlong was announced as the face of women's equality in Wales in 2016 and is chief executive of Chwarae Teg, a charity working in Wales to support the economic development of women and improve working practices. Furlong co-owns Milkwood, The Lansdowne and The Grange in Cardiff.



Jillian MacLean MBE

Managing director, Drake & Morgan

MacLean had the idea of creating an innovative new group of bars in London that were not only female-friendly but offered food and drink all-day. Backed by the Imbiba Partnership, she opened the first site, The Refinery, in Southwark in 2008. In 2013 she was awarded an OBE for her services to hospitality and there are now 22 sites in London, Manchester and Edinburgh.



Sinead Mallozzi

CEO, sketch

Despite a desire to study art, Mallozzi completed a degree in hospitality management. Following this, she won a place as a fast-track graduate trainee with Swallow Hotels. Seven years later, and after becoming a mother, she was the youngest and only female London hotel general manager. Before moving to sketch, Mallozzi worked for three years at Somerset House with Oliver Peyton, creating the first ice rink in London...

Tracey Matthews

Managing director, Gaucho Restaurants

An expert in chain restaurants, Matthews started in management at Gaucho in 2000, and was appointed managing director in 2014 and in addition, last year Matthews was also appointed as managing director of CAU, the sister restaurant business. She now oversees the running of 16 Gaucho restaurants and 22 CAU sites in the UK, alongside a handful of international venues.

Thomasina Miers

Chef, author and co-founder, Wahaca

Known for her warm and supportive attitude, Miers came to co-found Wahaca, the UK chain of Mexican street food restaurants, after appearing on BBC's Masterchef in 2005 and then working at Petersham Nurseries. The multi-site company celebrates its 10th anniversary this year. Miers, mother to three girls, also writes books, and articles for *The Guardian*.



Lilly Newell

Executive director, Caprice Holdings & The Birley Group

With a pedigree including Chanel and Harrods, Newell is well placed for her role as executive director of Richard Caring's operations. She works closely with Caring on the running of Caprice Holdings and The Birley Group, which includes Sexy Fish, Scott's and the recent, blockbuster opening of the new Annabel's. She's the mother of two young children too.

Nicole Pisani

Chef and co-founder, Chefs in Schools

See page 36.

Gillian Thomson

Chief operating officer, ACT Clean

Thomson's first taste of the industry came at the age of 12, when she started cleaning rooms at a local holiday park. She has some of the finest hospitality experience, having worked for luxury hotels all over the world and as head of global operations for Gordon Ramsay Holdings. Thomson is now COO for ACT Clean, which provides cleaning services for the hospitality industry.

Niki Kopcke

Founder, Mazi Mas

Inspired by her Greek godmother Maria Maroulis's dream of opening a bakery, Kopcke founded Mazi Mas to help other women achieve similar dreams. The social enterprise organises cooking nights for women from migrant and refugee backgrounds. Mazi Mas takes on six chefs at a time – but the kitchen is women-only. They've worked with such enterprises as Tate and The Prince's Trust and is growing fast.

Karen Jones

Founder, Food & Fuel Limited

Jones – an industry legend – says her passion for hospitality started at Betty's Tearoom in York. She teamed up with Roger Myers to open Peppermint Park, Coconut Grove and Fatso's Pasta Joint in London the 70s and 80s, before they went on to launch Café Rouge in 1989. Jones has also served as the CEO of Punch Taverns plc and Spirit Pub Company plc. She is currently chairman of Food & Fuel Limited as well as chair of Hawksmoor, Mowgli and sits on the board of Corbin & King

Monika Linton

Founder, Brindisa

Linton is a visionary of our food industry. She founded Brindisa in 1988 with an aim to not only sell Spanish products but to export the way of eating to the UK – at a time when the knowledge of Spanish gastronomy was non-existent in the UK. She later opened the first Tapas Brindisa restaurant in Borough Market in 2004 and now runs five restaurants and two shops in London.

Front of house



Plaxy Locatelli
Co-founder, Locanda Locatelli

Locatelli credits another strong woman, Eleanor Salvoni at L'Escargot, with teaching her FoH secrets. On meeting her-now husband Giorgio, they decided thanks to the brutal hours of hospitality, they'd have to work together to see each other... First they opened pizzeria Red Pepper, then Zefferano and – most famously - Locanda Locatelli, in 2002. Locatelli has balanced the complex health needs of one of her children with a very high-profile business with great aplomb.



Laura Montana
Restaurant consultant and co-founder, Montana Fogg

She may have worked for Richard Caring, Nick Jones and Graydon Carter, but Montana's experience running her own café and deli in central London was just as valuable

in preparation for starting her own restaurant consultancy last year with her husband, Sebastian Fogg. She's worked at the Monkey Bar in Manhattan and Soho House West Hollywood with Fogg, as well as on Dean Street House, 34 and Sexy Fish.

Gordana Sherriff
Senior maitre d', Scott's

Instantly recognisable, Sherriff's career started as a 17-year-old hat-check girl at Joe Allen restaurant in Covent Garden, spending hours opposite the maitre d', "subconsciously learning many tricks of the trade." Sherriff was general manager at 192 in the 80s and the Groucho Club in the 90s, before leaving the industry to have children. In 2006, she returned by joining Caprice Holdings working at The Ivy and J Sheekey, before moving to Le Café Anglais. She joined Scott's in 2014 as senior maitre d'.



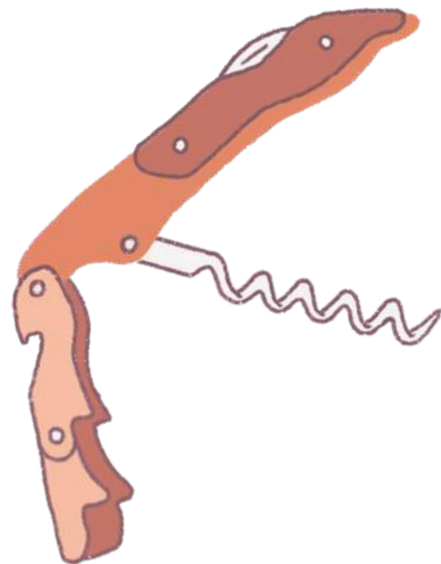
Emma Underwood
General manager, Where the Light Gets In and co-founder, The TMRW Project

Underwood has a tattoo on her arm, the letter A – which stands either for anarchist or arancini... She is a major rising star in hospitality, having been an integral part of the success of Gary Usher's first restaurants, and now as restaurant manager for acclaimed Stockport indie Where The Light Gets In. And in addition, she organises debates and events for The TMRW Project, which supports those making their way into hospitality.



Vanessa Xuereb
Member relations director, Soho House & Co

Twenty years after covering a friend's shift on reception at the original Soho House on Greek Street, Xuereb is now member relations director for the members' club business. Despite managing to cut-off founder Nick Jones three times on the phone when she first started, Xuereb now plays a central role in opening all the new houses globally, working alongside Jones and chief operating officer Martin Kuczmarski.



Communications



Gemma Bell

Founder, Gemma Bell & Company

Having worked in restaurants to pay the rent while at music college, Bell fell in love with the hospitality industry. She now runs her own hospitality PR agency working with chefs, restaurateurs and hoteliers across London, the rest of the UK and around the world. She manages the PR for Tom Kerridge, Angela Hartnett, Ottolenghi, Padella and Dishoom. Bell is also joint founder of #CookForSyria and trustee for charity Amos Trust.



Paula Fitzherbert

Group director of communications - Claridge's, The Connaught, The Berkeley - Maybourne Hotel Group

Universally loved and admired, Fitzherbert makes the job of managing press, celebrities, management and creatives at the prestigious Maybourne group look like a breeze. Underneath her unflappable, chummy demeanour lies huge attention to detail and hard graft – an amazing role model for communications. Fitzherbert first worked in hospitality at the Hyatt Carlton Tower before joining the Savoy group. She has been working at Maybourne for more than 20 years.



Maureen Mills

Founder, Network London

Canadian-born Mills worked in hotel PR in Toronto before moving to London 30 years ago to work in the PR department for British Airways. After a stint editing publications, Mills started her restaurant PR business, Network London, which celebrates its 21st anniversary this year. Current clients include Tom Sellers, Hotel Café Royal and Cliveden. Mills also supports the vitally important Gold Service Scholarship.



Jules Pearson

Partnerships and insights director, Ennismore; and co-founder, London On The Inside

Pearson is adept at juggling. As well as being co-founder of London On The Inside lifestyle website, which she started nine years ago, she works as partnership and insights director for Ennismore, working across The Hoxton, Gleneagles and the group's restaurants. Pearson is set to relocate to the US for the next six months, where she'll work on global partnerships for all the brands.



Tiffany Robinson

Marketing director, D&D London

Robinson trained as a chef at Ballymaloe when she was 17. After university, she published 'From Pasta to Pancakes, The Ultimate Student Cookbook' and 'The First Flat Cookbook'. She is now marketing director for D&D London. She has worked on the marketing and PR strategies for more than 10 new restaurant openings and refurbishments.

Media



Grace Dent
Food writer and Guardian restaurant critic

Originally from Cumbria, Dent has become one of the most recognisable faces in the world of food and restaurant media. From 2011 to 2017 she wrote her Grace and Flavour restaurant column for *ES* magazine, before recently moving to *The Guardian* as its restaurant critic. Last year Dent won Reviewer of the Year at the London Restaurant Festival and was the creative director for the *Evening Standard's* London Food Month.

Sheila Dillon
Journalist and presenter, The Food Programme

Dillon is known to Radio 4 listeners as the presenter of *The Food Programme* and is responsible for educating millions of listeners about food and drink in Britain. She also hosts the annual BBC Radio Food and Farming Awards.

Sarah Durdin Robertson
Series food producer, Optomen

Durdin Robertson has a specialist interest in food, which she brings to her work with independent TV production company Optomen. In an influential role, she finds the latest culinary talent to take part in the *Great British Menu* series.

Catherine Hanly
Editor and co-founder, Hot Dinners

The website *Hot Dinners* is quick and comprehensive, but some may not know that co-founder Hanly, up until earlier this year, worked full time as associate editor at *Mumsnet*, too. She founded the restaurant news website with her brother Gavin in 2008 and it has become one of the most influential sources of restaurant and hospitality news in London.

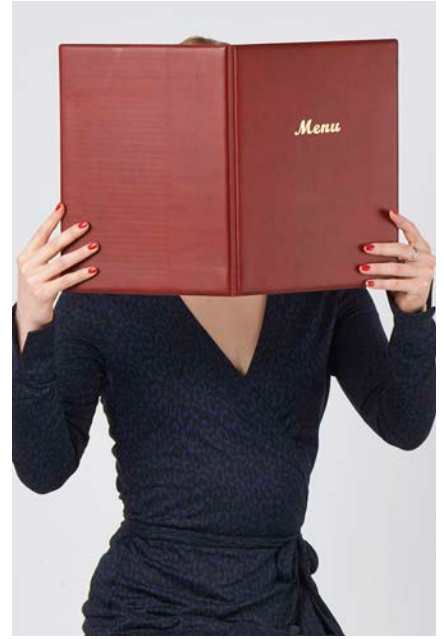


Nigella Lawson
Food writer and TV presenter

Lawson needs no introduction, having graced our TV screens for nearly 20 years. As well being an accomplished TV personality and broadcaster, Lawson is also a journalist and food writer. She published her first book in 1998... and the rest is history. As well as a role model, she champions women in food and journalism and shares her invaluable restaurant experiences on social media.

Fay Maschler
Food writer and The London Evening Standard restaurant critic

There aren't many people who can say they won their job in a competition - the *Evening Standard's* restaurant critic can. Maschler started her job at the London paper in 1972 and has held the position ever since. Despite a radically different restaurant industry now, Maschler has remained as relevant as ever - working tirelessly to eat out most days, usually with her sister Beth and husband Reg.



Marina O'Loughlin
Food writer and The Sunday Times restaurant critic

Despite managing to remain anonymous - quite some feat in the world of social media - O'Loughlin's prominence as a restaurant critic started at *Metro*, from 2006 to 2012, then at *The Guardian*. In 2017, she took over the late AA Gill's column at *The Sunday Times*. As well as winning innumerable awards for her work, she has made *The Sunday Times* "Britain's 500 Most Influential" list three years running.

Amanda Ross
Co-founder and CEO, Cactus TV

Any chef who's appeared on *Saturday Kitchen* will know Ross - who is always there, knowing exactly what she wants. *Cactus TV* is one of Britain's most prolific cookery show production studios. The long-running *Saturday Kitchen* is still one of the most watched food TV programmes and showcases the leading chefs in the UK. Ross is also an ambassador for *Wellbeing of Women*.

Hotels and interiors



Afrodit Krassa
Founder, Afrodit Krassa

In 2002, Krassa set up her own design studio and worked with Pret a Manger founder Julian Metcalfe to design Itsu's branding. Krassa also designed Heston Blumenthal's The Perfectionist Café and worked on the creation of Dishoom.



Tara Bernerd
Founder, Tara Bernerd & Partners

Connected and energetic after a long time in the design business, Bernerd left school at the age of 16 to follow a career in interiors. Having trained with designers and architects such as Philippe Starck, she went on to open her own architectural practice in London. Her latest project – The Principal London – opens later this year.

Isle Crawford
Founder, Studioisle

Crawford was the launch editor of Elle Decoration, before setting up her own design studio in 2001. Projects include Soho House New York, Babington House and Cecconi's in Mayfair. Crawford also designed Ett Hem hotel in Stockholm and Duddell's Arts Club in Hong Kong. She most recently redesigned St Cuthbert's community centre in London for Refettorio Felix, a community kitchen and non-profit organisation founded by Massimo Bottura.

Irene Forte & Lydia Forte

Group project director, Rocco Forte Hotels; Bar and restaurant development manager, Rocco Forte Hotels

Irene Forte joined her father's hotel business in January 2013. Since joining she has launched Rocco Forte Brand Standards, including a new service philosophy and values. Last year, she was appointed group project director which also has her overseeing the spa and fitness offerings across the group. She created a skincare line for the hotels called Forte Organics. She has also launched Map My Future careers and training app for the industry.

Lydia Forte is responsible for the concepts, management and performance of the hotel group's restaurant and bars across the portfolio. In 2015, Lydia opened Irene, a Tuscan bistro at the Hotel Savoy in Florence and in 2016, she re-launched Sophia's Restaurant and Bar at the Charles hotel in Munich. Most recently, she has worked on the five food and beverage offerings at the new Assila hotel in Jeddah.

Judy Hutson

Interior designer, Home Grown Hotels

Home Grown Hotels, operators of the group of Pig hotels in the UK, was founded by Hutson's husband, Robin but has Judy to thank for its idiosyncratic and welcoming feel. Hutson is working on the interiors for three new Pig hotels in the UK.



Kit Kemp
Co-owner and design director, Firmdale Hotels

Kit Kemp, along with her husband Tim Kemp, has created some of London's best hotels. Firmdale, which they founded in 1981, operates eight hotels in the capital including the Ham Yard hotel in Soho and the Dorset Square hotel in Marylebone. They also operate the Crosby Street hotel and Whitby hotel in New York. Kemp oversees all the interiors of the properties.

Jill Stein OBE

Restaurateur and interior designer

In 1975, Stein started The Seafood Restaurant with her then-husband, Rick. They've grown the business to now include a further nine restaurants and cookery school. After designing the interiors for her restaurants, she established Jill Stein Interior Design in 2009 and last year launched a range of natural toiletries – Porthdune - with Amanda Barlow.

Sue Williams

Hotelier and general manager, Whatley Manor

Williams has worked at Le Manoir aux Quat'Saisons, The Bath Priory, Sydney House, Gidleigh Park and Cliveden. She is now GM at Whatley Manor, won Hotelier of the Year in 2017 and is an ambassador for The Gold Service Scholarship Awards.



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