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**MANAGEMENT TEAM
BUYS FOLIO HOTELS**

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Defies Recession**

**Diary Date: 11/2/09:
HIT Scotland Emerging
Talent ...**

**HIT Christmas Party
Raises Over £8,500**

**Scottish Hotel
Occupancy & Revenues
Take a Dip**

**Streetsmart Eases Pain
of Homelessness**

**The Return of
Masterchef: The
Professionals**

**'Restaurants Need to
Discount,' Says Market
Analys...**

**Caterer.com Joins STF
in Support of Scottish
Touri...**

**Anderson Knight
Announce New Head of
Hospitality &...**

ARCHIVES

January 2009

December 2008

November 2008

October 2008

September 2008

August 2008

July 2008

June 2008

SCOTTISH CATERING AND HOSPITALITY NEWS IN SCOTLAND

Catering in Scotland magazine is published bi-monthly with in-depth features, views and news for the Scottish catering, hospitality and tourism industry. On this page we have the latest news to keep you constantly updated on the market. On the left hand side of the page you can search our archived news which is stored monthly.

WEDNESDAY, APRIL 30, 2008

Scottish Borders Launches Food-Tourism Drive

The Scottish Borders has launched a new initiative aimed at putting the region on Scotland's food-tourism map.

'Taste Scottish Borders,' is being funded by Scottish Borders Council and Scottish Enterprise, and brings together all of the area's food and drink offerings under one banner. Awards, food festivals, individual establishments and food producers will be showcased in a bid to highlight the area more effectively as a top destination for foodie travellers and enthusiasts.

The food and drink industry attracts revenues of around £144 million to the Borders economy each year, employing around 10% of the region's working population.

The area boasts some of the country's best hotels and restaurants, including the Horseshoe Inn at Eddleston, The Buccleuch Arms in St Boswells which and The Black Bull in Lauder.

'Current figures suggest that 22% of tourism spend is on food- and drink-related activities, and in the Borders this amounts to around £62 million annually,' says Nicola Watt from Scottish Enterprise.

The Taste Scottish Borders initiative involves support for a mix of existing and new elements to the Scottish Borders food calendar, including the well established Borders Banquet Food Festival, the Taste Scottish Borders Food Fair at the Border Union Show, and the Peebles Food Festival.

MONDAY, APRIL 28, 2008

HIT Scotland Charity Auction Offers Unique Prize on 1st May

Motor racing legends, Sir Jackie Stewart and Sir Frank Williams, have agreed to give the winner of a Hospitality Industry Trust (HIT) Scotland charity auction prize a unique experience at the British Grand Prix.

The Formula 1 stars will take the successful bidder and a partner on a personal tour of the Williams garage and pit area.

The lot includes two two-day Formula One Paddock Club passes and all day hospitality at the British Grand Prix at Silverstone from 4th-6th July, plus accommodation.

The lot will be auctioned at the HIT Scotland Industry Dinner, at the Hilton Glasgow on 1st May, and bids are acceptable in advance.

The HIT Scotland industry dinner raises money to help students studying towards a career in hospitality, tourism or catering. The charity also places up-and-coming talents on world-class scholarships to boost Scotland's hospitality industry.

Sir Jackie Stewart OBE said: 'Sir Frank and I are very pleased to be supporting HIT Scotland, and all the work they do, developing the emerging talent of the industry in Scotland. We

May 2008	promise to make sure the two winners have a very good time at the British Grand prix!
April 2008	For details on how to bid, visit the HIT Scotland website , or contact David Cochrane 01577 865 231.
March 2008	
February 2008	
January 2008	
December 2007	FRIDAY, APRIL 18, 2008
November 2007	Musselburgh Racecourse Awards 3 Catering and Bar Contracts
October 2007	The race to win catering and bar contracts at Musselburgh Racecourse has ended in a 3-way tie. The £1m-plus contracts covered corporate hospitality, fine dining, seven bars, a bistro and fast-food outlets at the East Lothian course.
September 2007	
August 2007	Heritage Portfolio has retained the corporate hospitality and fine dining concessions and will provide capital to open and run a designated Pommery Champagne Bar adjacent to the existing champagne lawn area. Heritage will also take over the running of Freddie's Bar and there are plans to introduce food in the grandstand bar for the first time.
July 2007	
June 2007	
May 2007	
April 2007	Rosie Cully has had her contract to run the Old Weighing Room Bistro renewed and will operate the Owners' and Members' Bar.
March 2007	
February 2007	Meanwhile, Countryside Refreshments will take over the running of several bars, including the Rockavon Bar, Dizzy's Bar and the Pinkie Bar, and will continue to provide the fast food mobile units dotted around the course.
January 2007	
December 2006	'We have changed from four to three operators and, as part of the new contract, Heritage Portfolio are financing improvements to certain facilities around the course,' says Musselburgh Racecourse General Manager, Bill Farnsworth.
November 2006	
October 2006	
September 2006	'The racing and leisure industry is extremely competitive and only by constantly refining and improving our services will we stay ahead of the field and protect our position as one of the UK's leading racecourses.'
August 2006	
July 2006	
June 2006	In addition to staging 25 flat and jump race days a year the East Lothian track hosts an additional 100 events each year which bring in an estimated 90,000 visitors.
May 2006	
April 2006	
March 2006	MONDAY, APRIL 14, 2008
February 2006	LAST CHANCE TO ENTER/NOMINATE FOR THE CIS EXCELLENCE AWARDS 2008
January 2006	Entries and nominations for the CIS Excellence Awards 2008 close this Friday 18th April , so make sure you get yours in beforehand.
December 2005	
November 2005	Organised in association with the Federation of Chefs Scotland and judged by a board of reknowned individuals from the Scottish industry, the awards are open to all types of established and emerging businesses, from chefs, contract caterers and colleges, to hotels, restaurants, event caterers and food-tourism organisations.
October 2005	The categories (see below) are FREE to enter and you may nominate as many individuals and/or companies as you wish, including your own business. The winners will be presented with their trophies at a ceremony at the Hilton Glasgow on 29th May 2008.
September 2005	Visit the CIS Excellence Awards website for judging criteria and guidelines, and booking forms for attending the event itself.
August 2005	
July 2005	
June 2005	
April 2005	
March 2005	
February 2005	Award Categories
January 2005	
December 2004	Restaurant of the Year
November 2004	Healthyliving Excellence Award
	Hotel of the Year

Chef of the Year

Contract Catering Chef of the Year Award

Food-Tourism Award

Restaurant Newcomer of the year Award

Excellence in Hospitality Education Award

Restaurant Manager of the Year

Independent Event Caterer of the Year

Innovation in Training Award

Lifetime Excellence Award

FRIDAY, APRIL 11, 2008

EDINBURGH CHEF THROUGH TO KNORR COTY GRAND FINAL

Brian Canale, Head Chef at Edinburgh-based Heritage Portfolio, has made it through to the grand final of the KNORR National Chef of the Year 2008 contest.

The biennial competition, run by the Craft Guild of Chefs and sponsored by KNORR, is one of the most highly respected culinary challenges in the industry today, with past winners including Eyck Zimmer, Steve Love, Mark Sargeant and Gordon Ramsay.

Brian will now take part in a live cook-off at the Grand Final on 7th October at the Restaurant Show in London. The eight finalists will compete over four hours to create a four-course meal from a selection of ingredients provided in a mystery basket.

The winner will receive a cheque for £10,000 and a selection of prizes including a trip to Italy.

MONDAY, APRIL 07, 2008

Ultimate Resourcing Expands into Glasgow

Ultimate Resourcing has announced the opening of new second office in Glasgow.

Headed by Roddy Watt, founder and former Chief Executive of the Berkeley Scott Group, the new business launched its first office in Edinburgh in October 2007.

The new office, in the city centre's Union Street, will focus on the hospitality & leisure sectors as well as accountancy & finance, and according to Chairman Mr Watt, it is anticipated that the business will double in size over the coming twelve months, expanding into sales & marketing and HR.

'Our vision is to be the Ultimate resourcing company in the territories and sectors in which we operates,' he says. 'Both our Glasgow and Edinburgh offices draw on the experience of a team of consultants who specialise in temporary, contract and permanent recruitment.

'Ultimate Resourcing has already had an impact on the hospitality & leisure and accounting & finance sectors, having recently been nominated as 'Newcomer of the Year' at the Scottish Recruitment Awards. I anticipate very rapid growth of the Ultimate brand over the next few years.'

Visit www.ultimate-resourcing.com for more information.

SUNDAY, APRIL 06, 2008

UNCHAINED RESTAURANTS TAKES OVER CLOVENFORDS

Oxton-based Unchained Restaurants has taken over the reins of Clovenfords, the country hotel near Galashiels.

The company also owns the nearby Goblin Ha' hotel and two Italian restaurants in their chain of Tutti Tuscan Grilles.

Managing Director Rob Reeley has big plans for the much loved local hotel: 'We want to keep the warm and friendly atmosphere customers enjoy here, but we are planning to refurbish key areas of the hotel,' he says. We're also looking forward to giving the menu a more contemporary yet traditional twist, and introducing the service standards that our customers have come to expect from our businesses.'

Meanwhile the Goblin Ha' in Gifford was shortlisted for the regional finals of the Punch Shine Award for Best Drinks Experience.

Visit www.clovenfordshotel.co.uk for more information.

WEDNESDAY, APRIL 02, 2008

Point Hotel Becomes Mercure Point

Edinburgh's Point Hotel has re-branded as the Mercure Point Hotel after signing a 20-year agreement with Accor.

The 139-bed hotel, located in the Grassmarket area of the city, joins the Mercure UK portfolio comprising a total of 28 hotels.

'The re-branding will not effect staffing or the day-to-day running of the hotel,' says Neil Ellis, General Manager at the Mercure Point Hotel.

Internet marketing and web design by Trinity Heriot

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