

# Food And Beverage Manager of the Year

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## Erick Kervaon

South Lodge hotel, Near Horsham, West Sussex

### THE JUDGES

**Paul Boyce**, group director of food and beverage, De Vere Collection and Deluxe Hotels

**Giovanna Grossi**, group area manager, the AA

**Harry Murray**, managing director, Lucknam Park hotel  
**Ewan Venters**, board director, food and restaurants, Selfridges

**Peter Hancock**, chief executive, Pride of Britain Hotels

**Ian Parkin**, commercial director, the Gorgeous Group

Throw the rule book out of the window. What Erick Kervaon demonstrates at the five-star South Lodge hotel is inspirational F&B management, experience and a lot of creative energy, all of which helps to make this a venue with personality.

The bottom line, however, is that in the past year, Kervaon has achieved growth in F&B where other parts of the business have seen losses. He is responsible for £2.8m turnover through the hotel's two three-AA-rossette restaurants – Camellia and the Pass – two bars, a large conference and banqueting operation and a busy room-service operation.

He has also repositioned the hotel as a food destination, following a £10m face-lift, all of which contributed to the property's new five-star status. His most notable achievement is the launch of the innovative Pass restaurant in the new kitchen. The concept is based on tasting menus, with wine flights matched to each course, a sense of kitchen drama and an engaging service style.

Among his other initiatives are the launch of a local dining club with promotional offers redeemable by members, and the introduction of an informal dining concept called "sunrise, sundown", which has been introduced in the bars, lounges and in room-service.

Of course, every F&B manager is judged on the performance of his team – and the evidence shows that Kervaon has led from the front. But perhaps most important of all, he takes time out to get to know the regular guests, finding out about their personal preferences and helping to make their stay at the hotel memorable.

### What the judges said...

● "Erick Kervaon has shown tremendous passion for food and wines. He manages to balance inspirational management skills, flair and innovation with responsible commercial awareness."

*Giovanna Grossi, group area manager, AA Hotel Services*

● "Any F&B manager could have used the disruption at South Lodge to excuse a lapse in standards but Erick and his team have clearly gone way beyond the normal call of duty."

*Peter Hancock, chief executive, Pride of Britain Hotels*

● "Erick was responsible for successfully repositioning the hotel as an F&B destination, including opening and setting the standards in a new second restaurant."

*Harry Murray, managing director, Lucknam Park hotel*

### THE SHORTLIST

**Andrew Bennett**, the Park Lane hotel, London

**Stefan Engl**, Cunard Line, Queen Mary 2

**Erick Kervaon**, South Lodge hotel, West Sussex

### FORMER WINNERS

**2007** Paul Boyce, Malmaison & Hotel du Vin, London

**2008** Richard Ellison, Old Course Hotel, Golf Resort & Spa, St Andrews