

Hotel Chef of the Year (more than 250 covers) Sponsored by Convotherm



Simon Young Executive head chef, Jumeirah Carlton Tower, London

THE JUDGES

Hywel Jones, executive chef, Lucknam Park hotel
Henry Brosi, executive chef, the Dorchester
John Campbell, executive head chef, Coworth Park, the Dorchester Collection
Anthony Marshall, executive head chef, London Hilton on Park Lane

Taking the helm at one of London's landmark hotel kitchens is no easy feat, but when Simon Young joined the Jumeirah Carlton Tower as executive head chef in September 2003 he hit the ground running. Under his leadership, the long-established Rib Room restaurant was awarded two AA Rosettes in 2005, the first time in its 40-year history.

Young has certainly made an impact on both the culinary direction and success of the F&B operation at the five-star hotel. His menus support British produce and he spends a lot of time sourcing the best seasonal ingredients. He also oversees several other F&B outlets, including the Chinoiserie and the Ballroom, which holds up to 400 people for a banquet and 700 for a reception.

It could be likened to running a small town, but Young is a talented manager, skilled in flexing the payroll as necessary. From 2005 to 2008, he helped to grow food revenues year on year, and although – unsurprisingly – 2009 is expected to see a decline, Young has deftly maintained food costs at an acceptable level. In fact, he even succeeded in managing costs during 2007 and 2008 when there were particularly dramatic price increases.

Despite running a high-octane kitchen, Young finds time to inspire his brigade. He encourages his junior chefs to demonstrate

their creativity in a “Dish of the Month” competition. And in 2008, he was team captain for the London Jumeirah Culinary Team at Hotelympia, which scooped 12 gold, three silver and four bronze medals.

Committed to improve the industry's image, he has become a patron of Thames Valley University. Similarly, every year a number of students from Richmond and Westminster colleges join him and his team for work experience. He is also diligent in continuing his own personal development, attending a business course at Cornell University in the USA in 2008.

And it doesn't stop there. A keen supporter of charities, Young's most recent contribution has been the organisation of a fundraising dinner for 550 guests on behalf of Help for Heroes at London's Guild Hall.

What the judges said ...

● “For some years now, Simon has been setting benchmarks in the London hotel dining scene. He has developed a highly motivated and talented team who, under his leadership, will continue to maintain the Jumeirah Carlton Tower's reputation as having some of London's finest hotel F&B outlets.”

*Hywel Jones, executive chef,
Lucknam Park hotel*

THE SHORTLIST

Nigel Boschetti,
The Lancaster, London
Steve Munkley,
Royal Garden hotel,
London
Simon Young,
Jumeirah Carlton
Tower, London

FORMER WINNERS

2007 Henry Brosi,
the Dorchester
2008 Anthony
Marshall, London
Hilton on Park Lane