

CREED

THE FOODSERVICE COMPANY

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April 5, 2019

BFFF Member, Creed Foodservice, new appointment

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Independent family-owned delivered wholesale company Creed Foodservice has expanded its business development team with the appointment of Millie Morgan as Business Development Chef.

Twenty-three-year-old Millie, who has worked at the two rosette L'amuse Bouche restaurant at the Cotford Hotel, Malvern and in various chef roles in Alicante, Spain will be working alongside Creed's Executive Business Development Chef, Rob Owen.

Creed's development kitchen and chef offering is a plus point for many customers as it gives them the chance to sound out new ideas or try recipes away from their own busy kitchens. In recent years the service has been much in demand with tasting and show case events for customers as well as insights into food trends and inspirational recipe ideas across all foodservice channels.

Millie will be working closely with Rob to deliver new menu innovations for customers and using her experience both in fine dining and in Spain, working with fresh produce, gluten-free, vegan and café style food.

Millie comments:

"After gaining experience in top end restaurants as well as more casual dining operations in Spain I was keen to push myself with a new challenge. Creed's ethos and the fact that the development chefs work so closely with customers really appealed. I'm keen to bring the experience I learned in Spain with 'grab and go' and street food style products to Creed's customers. I'm already working on some exciting new concepts for a destination leisure group!"