

## New addition for Creed Foodservice



### New chef will deliver latest menu innovations

A new business development chef has joined family-owned wholesaler, Creed Foodservice. Working alongside the company's current Executive Development Chef, Rob Owen, twenty-three-year-old Millie Morgan has previously worked in a number of chef roles in Alicante, Spain and at the two rosette L'amuse Bouche restaurant at the Cotford Hotel, Malvern.

"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," commented Morgan. "Creed's ethos and the fact that the development chefs work so closely with customers really appealed."

Morgan and Owen will work side by side to develop Morgan's experience both in fine dining, and in Spain, working with fresh produce, gluten-free, vegan and café style food.

Morgan continued: "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!"