

Rob Kennedy Biography 2018

As a Culinary Director for Compass Group, Rob's passion for Food is inspired and delivered across the UK Defence and Education Business.

Rob's career highlights included his previous role at the Prestige Royal Military Academy Sandhurst where he was Executive Chef for 10 years. As lead chef Rob managed the food service delivery at the highest British Forces culinary tier. Within the Academy the catering produced up to 3500 meals per day and over 700 hospitality events per year. Running a team of 27 chefs, Rob's food service operation was divided across eight different Kitchens.

During Rob's chef career, he has designed and served up "*Great British Menu's*" for Celebrities and Royal International dignitaries. Sandhurst provided Rob with the opportunity to cook for members of our own UK monarchy, including HM Queen, which he has achieved five times. This honourable experience was represented at the Sandhurst graduation of both Prince William and Prince Harry in 2006, The Royal jubilee in 2012 and the HMQ 90th Birthday celebrations in 2016, both events held in HM Castle grounds at Windsor.

Whilst at Sandhurst Rob was personally requested to cater for senior military hospitality. This involved menu design for world leaders and International Royalty from over 20 Countries.

In 2016, Chief of General Staff (CGS) Sir Nick Carter, personally requested Rob to deliver prestige dining for his UK international visits of France, Canada and Pakistan.

Following on from some memorable Royal dining events, Rob appeared on BBC1 in November 2017, filming with Royal recipes series 2. Presented by Michael Buerk. Rob re-created some of his favourite Royal dishes and participated on 3 episodes.

Rob supports many UK charities and over the last 10 years has individually raised over £55K. His passion for food is infectious and determination to succeed and support is commendable.

Now at the peak of his culinary career, Rob has travelled on three occasions to the Culinary Olympics in Erfurt, Germany, representing Compass Group and the National Culinary Team of England. Rob has been awarded four World Olympic medals which included two Golds. These accolades are part of a long line of 85 culinary awards Rob has achieved in the last ten years.

Rob has been nominated top three in the country five times, in four different categories at the prestigious UK Craft Guild of Chefs Awards, where he went on to win Cost Sector Chef of the Year in 2010 and Competition Chef of the year in 2016. Rob uses his culinary experience and expertise to judge at various cooking competitions throughout the UK, including London Excel, NEC Birmingham and The British Forces Exercise Joint Caterer (EJC)

Rob's Chef experience sees 25 years within UK restaurants, including International ventures to Kazakhstan and Sri Lanka. During this time Rob has delivered and managed the highest standard of restaurant food for private fine dining and large banqueting events

Rob has been described as one of the UK's most exciting and inspiring Chefs, leading the Prestige dining for HM British Forces.