

Robin C Stewart

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Currently studying Photography BA (hons) with OCA**Key experience:**

- Commended in Food Photographer of the Year 2014 & Highly Commended in Event Photographer of the Year 2014
- Interim FE & PCDL Lecturer
- Product management and launch
- Broad customer base – retail, food service & internal
- Development procedure implementation
- Concept development
- Fresh produce, ready meals, dips and dressings
- Workshops, internal and external
- Culinary demonstrations

Freelance Photographer and Cookery Instructor

July 2013

Bakkavor Welcome Foods

Senior Business Development Chef

June 2008 – July 2013

Accountabilities:

- Innovate new products and processes
- Motivate and inspire NPD team to required level of culinary excellence
- Creative development balanced with commercial awareness
- Develop lasting customer relationships to inspire and influence commercially
- Present ideas clearly, accurately, persuasively, train
- Qualified to teach (Level 4 PTTLs)

Saladworks (Samworth Brothers)

Head of Development (Tesco)

Leicester

May 2006 – May 2008

Accountabilities:

- Recruited to head small team and expand development *commercially* as well as creatively.

Achievements:

- Successful re-launch of Naturally Good Food range. Successful launch of new Finest to Cook range. Improved development procedures.

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Bakkavor – Geest

NPD Manager

Bakkavor, Birmingham

August 2005 – April 2006

Accountabilities:

- Secondment to install new development team and procedures.

Achievements:

- Successfully implemented the above. Developed innovative dressings using new manufacturing process. Managed small team of three working with over forty customers.

Geest PLC

Development Manager

Tilbrook, Bradbourne Drive, MK7 8AT

Feb 2005 – August 2005

Accountabilities:

- To develop food service product portfolio.

Achievements:

- Identified and put into action a development program for (and working with) our four main customers.

Geest PLC

Product Manager, Bourne Stir Fry

Tunnel Bank, Cherry Holt Rd, Bourne, PE10 0DJ

Aug 2003 – Jan 2005

Accountabilities:

- To develop products, and manage from concept to launch, for Waitrose, M & S and Somerfield

Achievements:

- Five launches across three retailers, developed a culture of food awareness across site, worked closely with customers to develop the right products.

Geest PLC

Concept Development Chef

Geest Culinary Academy, 12-13 Adam Court, Peterborough, PE1 5PP

Jan 2000 - Aug 2003

Accountabilities:

- Provide business support and innovation.

Achievements:

- Successful support provided internally, including key development work on Waitrose oriental ready meals, a recognized culinary authority, specialist workshops, training courses and demonstrations (S.E.Asia, Spain, Middle East).

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Bristol Hotel Group
Group Head Chef
Riverside House, Welsh Back, Bristol
1998 – 2000

Accountabilities:

- To set up, recruit, train staff, and develop menus, for new hotel group.

Achievements:

- Successful opening of restaurant in Bristol and Hotel in Sheffield

Lucy Stewart Event Caterers
The Bakehouse, Caversham, RG4 7SS
Partner / Proprietor
5 years

Corney & Barrow LTD
118 Moorgate, London, EC1
Head Chef
7 years

Connaught Hotel, London
Chef de Partie - all sections
2 years

Regent Hotel, Sydney
Chef de Partie, sauce
1 year

Connaught Hotel, London
1st Commis Chef / Chef de Partie

Kulm Hotel, St Moritz
Chef de Partie, sauce
Season

Dorchester Hotel, London
2nd Commis Chef, 1st Commis Chef, Chef de
Partie - sauce
2.5 years

Carlton Tower Hotel, London
1st Commis Chef

Gleneagles Hotel, Scotland
1st Commis Chef
Season

Carlton Tower Hotel, London
2nd Commis Chef, 1st Commis Chef
Cunard, QE2
Commis Waiter

Cookery Competition Achievements

- Gold Medal - Frankfurt Culinary Olympics
- Runner up, London and then UK, Chaine de Rotisseurs
- Certificates of Special Merit, London
- Certificate of Special Merit Torquay

Education

**PTTLS certificate Level 4 June 2012
(preparation to teach in the lifelong
learning sector)**

Open College of the Arts:

- Studying towards a BA photography (hons)
- Access certificate (2 'A' levels equivalent) 2002
- City and Guilds 706 / 2
- Level 2 award in food safety for manufacturing 2012