

PRESS RELEASE

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Sodexo wins Gold and Best in Class at IFEX Salon Culinaire

Three Sodexo NI chefs have scooped a gold and Best in Class as well as two bronze medals in the Salon Culinaire at IFEX, Northern Ireland's largest food, drink and hospitality showcase which took place at the Titanic Exhibition Centre in Belfast from 8-10 March 2016. The IFEX Salon Culinaire is one of Ireland's largest chef competitions with over 80 classes.

The gold medal and Best in Class was won by **Darran Benham, executive head chef at The Old Bushmills Distillery**, Antrim in the Salon's most prestigious class, the **Northern Ireland Year of Food Award**. This class was created to celebrate 2016 as Northern Ireland's Year of Food and Drink, competitors had to prepare a dish that reflects modern trends and represent the very best in exclusive local produce. His winning entry was a Bushmills 10-year whiskey-glazed Antrim venison loin, black pudding Ballinteer Farm quail scotch egg, pearl barley and mixed herb risotto, apple, baby vegetables and pickled beets and a milk chocolate scented jus.

Reggie Ralyte, hospitality chef at Almac in Craigavon, won bronze in the 'Senior Lamb Lifestyle' class, one of the show-stopping classes that attracted a large audience. Her dish was a canon of Lamb, with liquorice, wild garlic, potato bread and fennel crumb, served with heritage carrots and a hay jus.

Chef **Adam Stewart**, at Allstate in Belfast won bronze in the 'Northern Ireland Menu Cal Award' class, in which competitors had to prepare a nutritionally balanced main course not to exceed 600 calories. His medal-winning dish was a Roast fillet of Cod with spiced puy lentils and a tomato and chorizo tapenade wrapped in aubergine.

The team was supported by Cathy Adamson, development chef for Sodexo NI and, as a seasoned competitor and multiple winner of Sodexo's All-Ireland Chef of the Year competition, she provided valuable mentoring to the two bronze medal-winning chefs, Reggie Ralyte and Adam Stewart, in their first time to compete for the company

Julianne Forrestal, executive craft chef, Sodexo Ireland, commented *"Congratulations to our team on their excellent performance at IFEX and to Cathy Adamson for her support and mentoring. We're very proud and delighted with their achievements especially as 2016 is Northern Ireland's Year of Food & Drink."*

Darran joined us last November, this is his second medal-winning competition for Sodexo and a first for Reggie and Adam. I have a feeling it won't be their last time to compete for the company and the heat is on ahead of Sodexo's All-Ireland Chef of the Year competition in September."

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About Sodexo

Sodexo in the UK and Ireland

Sodexo employs around 34,000 people, and delivers services that improve the quality of life to clients at some 1,850 locations in the corporate, healthcare, education, leisure, justice and defence sectors.

With an annual turnover of more than £1bn, Sodexo delivers a range of services ranging from catering, cleaning, reception to asset management, security, laboratory and grounds maintenance services, enabling clients to focus on their core business.

Sodexo Benefits and Rewards Services in the UK provides benefit and reward services such as SayShopping vouchers; public benefits; and employee benefits such as childcare vouchers and engagement surveys.

Sodexo Group

Founded in 1966 by Pierre Bellon, Sodexo is the global leader in services that improve Quality of Life, an essential factor in individual and organisational performance. Operating in 80 countries, Sodexo serves 75 million consumers each day through its unique combination of On-site Services, Benefits and Rewards Services and Personal and Home Services. Through its more than 100 services, Sodexo provides clients an integrated offering developed over nearly 50 years of experience: from food services, reception, maintenance and cleaning, to facilities and equipment management; from Meal Pass, Gift Pass and Mobility Pass benefits for employees to in-home assistance and concierge services. Sodexo's success and performance are founded on its independence, its sustainable business model and its ability to continuously develop and engage its 420,000 employees throughout the world.

Key figures (as of August 31, 2015)

19.8 billion euro consolidated revenues

420,000 employees

19th largest employer worldwide

80 countries

32,000 sites

75 million consumers served daily

12.6 billion euro in market capitalisation (as of November 18, 2015)