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trouble-shooting at other kitchens and writing the *Café Rouge French Regional Cook Book*. Daglish's boss, managing director Karen Jones, describes him as "a wonderful example of an 1990s head chef, whose horizons extend far beyond the kitchen, and whose approach to the job embraces the best in modern management theory".

**JASON DANCIGER (29)**  
**MARKETING DIRECTOR, the Pelican Group**

Jason Danciger believes his experience in both the kitchen and front of house is a great bonus in his present job, which involves marketing 17 Cafés Rouges, four Mamma Amalfis, as well as three individual restaurants. "I can understand what kind of promotion will be practical in each restaurant," he says. Danciger trained as a waiter at Westminster College, then moved into the kitchen at Interlude de Tabailau, London, where he rose from apprentice to sous chef.

Danciger then moved on to Roux Restaurants and was appointed head chef at Salters Court for Kennedy Brookes, before becoming general manager for Justin de Blank at the National Gallery. Danciger joined the Pelican Group in 1990 as assistant manager at Café Rouge in Putney, and has since steadily progressed to operations manager, and eight months ago to marketing director – a job he earned in recognition of the successful promotional work he had undertaken for Café Rouge over the past four years. He has created two group-wide promotions – the French Regional Food Festival and Healthy Eating Week, which last year increased sales by 47%.

"There is a great deal of job satisfaction in being able to do something that has so much impact on turnover," he says. Danciger also contributes to the wider catering industry, through his work with the Craft Guild of Chefs, the Restaurant Services Guild and the Cookery and Food Association.

**CLIVE DIXON (26)**  
**HEAD CHEF, Lords of the Manor Hotel, Upper Slaughter, Gloucestershire**

In the one year that Clive Dixon has been head chef at Lords of the Manor, he has been awarded a Michelin star and the hotel's restaurant has been named County Restaurant of the Year in the *1994 Good Food Guide*. Such success is the result of sheer determination and total self-confidence from a person who has wanted to be a chef since he was a toddler.

His early career took him to the Stanneylands Hotel, Wilmslow, Cheshire; Tynley Hall, Rotherwick, Hampshire; Le Champignon Sauvage, Cheltenham (where chef-proprietor David Everitt-Matthias instilled in him a tremendous thirst for knowledge); Cliveden, Taplow, Berkshire, and his first head chef position at the Old Swan, Minster Lovell, Oxfordshire.

At Lords of the Manor, he has built up a sound brigade of six chefs, strongly believing every member of staff should be encouraged

and respected as an individual. "That is the way you get the best out of your staff," he says.

**CHRISTOPHER DUTTON (29)**  
**GENERAL MANAGER, Manor Hotel, Meriden, West Midlands**

At 26 years of age, Christopher Dutton became one of the youngest general managers within the 26-strong De Vere Group of hotels, when he was appointed to run the Ashley Hotel in Altrincham, Cheshire, three years ago.

Dutton joined the company's graduate management training programme in 1986, after completing a BTEC HND in hotel and catering management at Gloucestershire College. Fifteen months ago he moved to his present job at the 74-bedroom Manor Hotel, where he heads up a team of 56 full-time and 30 part-time staff – many of whom are much older than he is. "Hopefully I inspire them by understanding everyone's individual needs and involving them all in the day-to-day decision-making process," he says. Dutton's business acumen has helped considerably to increase the profit and popularity of the Manor Hotel. When last year De Vere became the first national hotel group to achieve the Investors In People standard, the Manor Hotel was upheld as one the best-prepared units.

**MARTIN GREEN (28)**  
**SOUS CHEF, Connaught Hotel, London**

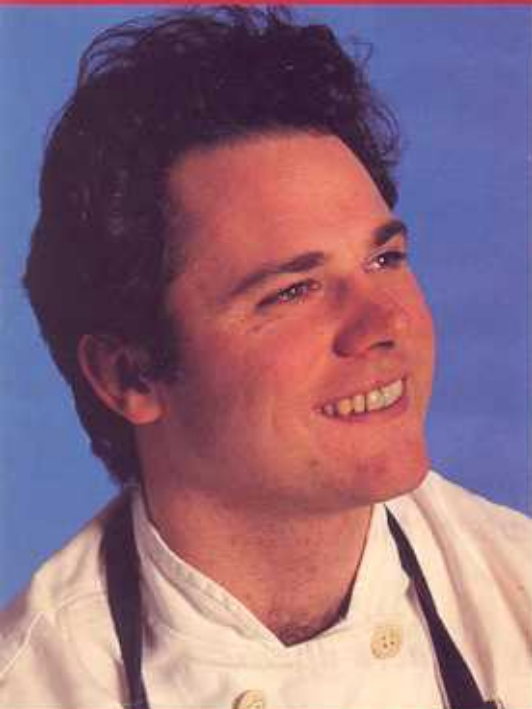
Martin Green undertook what he believes to be the best route to becoming a chef – a traditional five-year kitchen apprenticeship at the Hyde Park Hotel, London, where he worked his way through the sauce, larder, vegetable, fish and pâtisserie sections. He moved to the Connaught in 1987 as first commis and steadily progressed to chef de partie, eventually becoming one of the kitchen's two sous chefs, two years ago.

As well as being second in command to chef de cuisine, Michel Bourdin, every other weekend he is totally in charge of the 45-man kitchen, producing 250 to 300 covers, with some customers paying up to £200 per head.

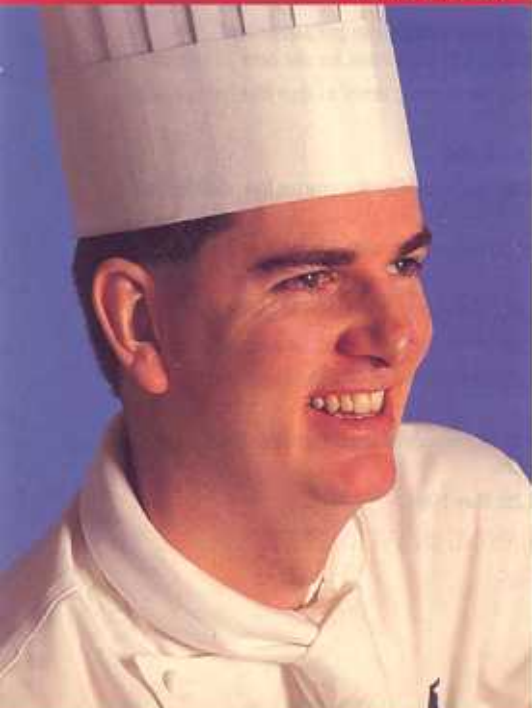
"Becoming sous chef at the Connaught by



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CLIVE DIXON



MARTIN GREEN



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