



Jav Aziz, Executive Head Chef Azure at Rangers Football Club

Chef Jav has over 22 years experience working in the industry, and has had the pleasure of working with some of Scotland's finest chefs in that time. After starting his career on a YTS scheme at the North Rotunda, under the direction of Chef Mark Bulle, he then moved to the Turnberry Hotel along with Chef Bulle and joined the team headed up by Chef Stewart Cameron. Starting as a Commis Chef, he progressed to Chef de Partie and got a fantastic insight into working in a quality kitchen with a great team of dedicated chefs.

Following his time at Turnberry, he was fortunate enough to spend some time abroad at The Hermitage in France and the Beaver Club of the 5 star Queen Elizabeth Hotel in Montreal. Both kitchens gave him a great insight into classical French cookery and an understanding of kitchen discipline which he now instills into his own team. Jav has also trained with Nico Ladenis, Gordon Ramsay and Bruce Sangster, who is one of his great inspirations for his culinary excellence and creativity.

When Jav returned to the UK from Canada, he went to Gleddoch House before moving to his first Head Chef role under Executive Chef Ian Macdonald at the Hilton Dunkeld. He then moved to Rangers Football Club in 2001 as Head Chef and was promoted to Executive Head Chef in 2006 where he now head up a team of up to 60 chefs on a match day, across 10 kitchens.

During his time at Rangers he has won a number of accolades including 1st place in the Live Theatre Stadia Award at Hospitality Show in 2007. In 2010, he secured 2nd place in Elixir's Culinary Challenge, before going on to win the competition in 2011. He has also be competed and won awards at ScotHot in the Live Theatre.

In April this year, he had the pleasure of attending the Cost Sector Catering Awards in London to see Azure at Rangers Football Club, win the coveted title of Stadia Award for Best Hospitality Offer in the UK. Jav joined the board of the Federation of Chefs in 2011 as his is keen to be involved in recruiting new talent into our business and contributing to the professional development of chefs of all levels.