



Kevin MacGillivray, President Federation of Chefs Scotland

Kevin has worked for more than 25 years in the catering industry and received many prestigious awards including *Scottish Chef of the Year*, *Winner of Flavour of Scotland Award*, and the *Scottish Hotel Chef of the Year*.

Kevin has been on the board of the Federation of Chefs Scotland since 1999 and took up the office of President in June 2009. He has also taken part in many World Association of Chefs Societies (WACS) international competitions as both Manager of the Scottish Culinary Team (1999-2006) and as a judge at various competitions including the Federations' home competition The World Culinary Grand Prix at ScotHot

Kevin was Executive Chef at Ballathie House Hotel, Perthshire, one of Scotland's most acclaimed country House hotels where he and the hotel gained an enviable reputation for consistently achieving high standards and producing young talent for the Scottish catering industry.

Kevin was also the Director of Visit Scotland's, Eat Scotland Scheme, which is the Scottish Government's quality Assurance Scheme for catering establishments. During this time Kevin visited a broad spectrum of eating establishments, assessing and advising on standards, helping to make improvements.

Therefore it was a natural progression that Kevin set up his own business, MacGillivray's Culinary Consultants, to continue to provide this help and advice. The business provides a fresh modern approach to all establishments, whether seeking advice on menu construction, hands-on training, or development of a kitchen team.

Therefore it was a natural progression that Kevin set up his own business, MacGillivray's Culinary Consultants, to continue to provide this help and advice for chefs, which he ran until December 2009. At the beginning of 2010 he was tempted back into the kitchen to work at the renowned Marine Hotel in Troon, unable of resisting the challenge of developing it's culinary offering..

In his role both as chef and as President of the Federation Kevin feels strongly about the need for getting 'Back to Basics' and encouraging not only those already in the industry, but the younger generation to get cooking.