

**RE: - Mr. Roger Narbett, Draft Proposal for Live/Work Dwelling Field Lane, Clent, Stourbridge, Worcestershire, DY9 0JA**

I have been a well-known culinary figure on the Midlands and London restaurant scene for over four decades, having trained under the best chefs in the world, worked at leading establishments across the country and catered for heads of state, elite sporting athletes and world-famous musical artists.

I'm most well-known for the Meilleur Ouvrier de Grande Bretagne ("M.O.G.B"), Craft Guild of Chefs "Chef of The Year", being the Chef to the England Football Team and Football Association, and most recently the proprietor of one of Worcestershire's "best known and most popular gastro pubs", The Chequers at Cutnall Green.

As I bring to a close an extraordinary forty-year career, I would like to utilize my vast culinary knowledge and experience to explore a new commercial pathway and give back to the community that has acted as the platform from which I have built my life. Recognising that the current social and economic climate presents an optimal time for distance learning, I'm in the process of building a virtual cookery school and consultancy. I hope to use this project to train local budding amateur chefs and those seeking to embark on a professional career in the industry, as well as those from afar.

This proposal provides an overview of my career path, experience, awards and business plan, for which the Live/Work Dwelling Field Lane, Clent will act as my studio and commercial headquarters.

### **Personal Honours and Career Path**

#### ***Personal Honours***

My career and outstanding culinary skills have bestowed me with several major awards, finalist in the Académie Culinaire de France "Commis Chef of The Year 1983", winner of the Restaurateurs Association of Great Britain "Young Chef of The Year 1985", one of the winners of the Caterer and Hotelkeeper "30 under 30 Acorn Awards 1987", and winner of the Craft Guild of Chefs National "Chef of The Year" 1990. In 1991, I received my finest decoration, the M.O.G.B, which at the time I was one of only five awarded in the United Kingdom. The M.O.G.B rewards ability and achievement of the highest degree in culinary skills, pastry and restaurant management and service. It is seen as the ultimate accolade awarded.

#### ***Career Path***

My career path is equally glittering. I became part of The Savoy in 1979, as the First Commis Chef de Cuisine to the late Silvano Trompetto M.B.E.

A move then followed in 1981, which saw me work with the infamous Roux brothers for two years. Firstly, as Michel Roux's Chef de Partie (Saucier) at the Waterside Inn, Bray, working alongside a young Marco Pierre White, and secondly as Albert Roux's Chef de Partie (Poisson) at Le Gavroche in London.

In July 1983, after short spell at Les Frères Troisgros (Three Star Michelin Restaurant) in Roanne, France, working for the infamous Troisgros Brothers, I returned to United Kingdom to partner with my late father at The Bell Inn, Belbroughton in Worcestershire. The family business was expanded in 1986 to include Sloans Restaurant in Birmingham (the M&B brewery took back The Bell Inn, in the same year). Under the family's management, Sloans gained the recognition of Egon Ronay for its "outstanding wine list and notable desserts".

Having played an instrumental role in the development and growth of the family business, serving well known clientele, I was presented the opportunity to serve as the Chef for the England Football Team and Football Association. I joined the England Football Team in March 1989, venturing to Tirana, the People's Socialist Republic of Albania. My unique skills and expertise were sought after, due to the lack in availability for certain goods and a style of cooking that the western players were accustomed to, in Marxist-Leninist state.

I continued with the England Football Team and the Football Association for a further 21 years. During this time, I catered for well-known managers as Sir Bobby Robson, Graham Taylor, Glenn Hoddle, Kevin Keegan, Sven Goran-Eriksson, and Fabio Capello. I fueled the Three Lions in four World Cup campaigns and five European Championships. If an army marches on it stomach, I can surely lay claim to a decisive role in the team's successful victory in the 1997 Tournoi de France. This may also explain why I received a winner's medal alongside the likes of footballing heroes Alan Shearer and David Beckham. A young Michael Owen, upon scoring a hatrick in 5-1 victory against Germany in 2001, jokingly claimed "he may have scored four" if my food was "half decent"!

During my time with the England Football Team and the Football Association, I continued my work in the family business and in leading culinary establishments. Departing Sloans in 1992, I joined The Dorchester, on Park Lane in London, where I spent two years as Willi Elsener's Executive Sous Chef. During my time at The Dorchester, I acted as lead caterer for Hassanal Bolkiah, Sultan and Yang di-Pertuan of Brunei Darussalam, and Queen Elizabeth The Queen Mother, of the United Kingdom and the Dominions

In 1994, I joined the historic coach house and hotel, The Lygon Arms at Broadway, Worcestershire as Executive Chef. After a four-year spell, I joined the Hyatt in Birmingham, in 1998 as Executive Chef, where I catered for American rapper Sean Combs ("P. Diddy").

My wife Jo and I acquired a Worcestershire Pub the Bell and Cross at Clent, 2000. For a year I worked at both establishments simultaneously before leaving the Hyatt to fully concentrate on this new business.

The Bell and Cross at Clent, under my tenure, was named 'National Pub of the Year 2010' in the Good Pub Guide, and picked up the 'County Dining Pub of the Year' prize for Worcestershire for five years straight and was awarded The Best Out of Town Restaurant of the Year (Birmingham). The success of the Bell and Cross, inspired me to expand and acquire Worcestershire Pub The Chequers, in 2002. The two pubs were run in tandem for 14 years, with the lease on the Bell and Cross being sold in 2016.

The Chequers has been under my management for 18 years and has received such accolades such as Worcestershire Life Pub Restaurant of the Year and recognition from the

Birmingham Mail as one of Worcestershire's "best known and most popular gastro pubs". The gastro pub is frequented by well-known names such as former cricketer Ian Botham, football manager Aidy Boothroyd, Radio 5 Live presenter and sportswriter Pat Murphy and former two-time British Touring Car champion, Matt Neal.

Under my leadership the business now has a management team that is well versed and experienced to oversee the day to day operation. This has allowed me to look forward to my next challenge and venture.

### **Business Plan and Premises Requirements**

#### ***Business Plan***

Seeking to utilize my vast culinary knowledge, experience and reputation, while recognising people are spending more time in their homes than ever and eating out less, I've identified an opportunity in the market for a cookery school and consultancy.

Through social media channels such as YouTube, Instagram and Facebook, alongside video conferencing platforms such as Zoom, Skype and FaceTime, I hope to train budding amateur chefs and those seeking to embark on a professional career in the industry. Tutorials will cover basic preparatory and cooking procedures, while working through a repertoire of recipes and cultural dining experiences.

In time, if the online platform gains momentum and the current health crises has diminished to safer levels, I plan to expand the venture to include external home visits and outside catering services to local residents.

Recognising the importance of corporate social responsibility and sustainability, the business will use local suppliers for food produce and will strive to use local talent where necessary to ensure the sound growth and administration of the company.

#### ***Premises Requirements***

This business model requires a suitable working space, filming studio, food storage and open plan kitchen space. My current domestic arrangements do not allow for the implementation and successful execution of this business model. A Live/Work Dwelling in Field Lane, Clent, is proposed to serve this need. The current model will have little impact on the current environment in Field Lane, but I hope to improve and add to the local economy in a responsible and sustainable manner.

### **Proposal Request**

Your approval is requested in respect of the Live/Work Dwelling Field Lane, Clent, for me to use as my home, studio and commercial headquarters, for my virtual cookery school and consultancy. Your consideration of the matter is greatly appreciated.