

IN MY VIEW

Inspired by people

Ian Grubb FCSI started his own company **iangrubbconsulting** in Southern Germany in October 2017. He talks to Michael Jones about his career and influences

My company specialises in the consultancy and design of professional kitchens for high-end hotels and restaurants. We also offer our knowledge in the additional hospitality sector of hotel laundries.

I am fortunate to work in a sector packed with amazing and interesting people. No matter what or where the project, I have always had the privilege of working with people from a wide range of occupational fields. One of the joys of the job is meeting and working with this diversity of professionals.

When I was a child I always wanted to be a stuntman. I am now rather relieved to have chosen a much safer profession.

I became a foodservice consultant by coincidence. I was working as an architect and the projects increasingly turned out to be in the hospitality sector.

I am very proud to be a professional member of a worldwide leading foodservice society. The FCSI is a hub full of know-how and expertise.

We are all profiting from the boom in the hospitality industry. People travel more and enjoy spending on good food. On the other hand, it has become harder, at least in Europe, to find qualified staff willing to work in tough kitchens.

We consultants not only have to focus on innovative and interesting concepts that will stimulate the paying guest, but we must also optimise working conditions for employees. This involves additional costs and we often need to enlighten our clients that the one side of a restaurant cannot function without the other. The quality of both sides should be in balance.

In my career I have learnt to listen, to be extremely flexible and always be open to new ideas and concepts – no matter how crazy they may seem.

It may sound like a cliché, but you do in fact learn from every project. The person who introduced me to the foodservice sector was Michael Flatow FCSI. I was fortunate to work with him for more than 10 years, before starting up my own kitchen consultancy.

Young consultants must be able to not only enthuse people but also be inspired by people.

I like to relax with a good book and running. However, never simultaneously. ■

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