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# En Route taps Gwendal Hamon as head of food

By **Jane Hobson** on January, 22 2020 | People



Gwendal Hamon has been named En Route's new head of food development

Onboard food service solutions provider [En Route International](#) has named Gwendal Hamon as its new head of food development. The appointment comes as the company continues to expand its commitment to culinary innovation. Leading the global New Product Development team, Hamon will be responsible for all food innovation within the business, focusing on the En Route's main product categories: cheese, bakery, snack boxes and handheld snacks.

Having trained as a chef at French catering college [Lycée Hôtelier de Dinard](#), Hamon went on to work at a number of top London hotels, including [Claridge's](#), [Jumeirah Carlton Tower](#) and [The Queensberry](#) before moving into the airline industry. He initially joined [British Airways](#) as cabin crew, gaining extensive passenger-facing experience in air travel hospitality, before combining this knowledge with his culinary expertise in a number of food development and marketing roles for the airline.

These included: inflight and lounge menu design manager; brand partnership & sponsorship executive; and global food and beverage manager. Most recently, Hamon headed business

development at [Monty's Bakehouse](#).

"[En Route] is known for its relentless pursuit of innovation and I am delighted to be able to drive this forward as we continue on our journey," said Hamon in a February 21 statement from En Route.

Hamon will report to Hamish Cook, Executive Director at En Route, who added: "As we continue to fast track our global growth, having an industry expert like Gwendal on our team allows us to further focus on creative and agile food solutions for our global clients. We're delighted to have him on board."