
Alpha LSG picks former Royal Family chef for kitchen concept launch

By **Rick Lundstrom** on October, 28 2013 | Catering



Alpha LSG recently signed on a chef who has worked for Britain's Royal Family as specialist consultant to a new customer proposition being created for its unit at London-Heathrow.

Chef Chris Barber, will help implement a 'Premium Kitchen' concept developed by Alpha LSG and successfully trialed in a pilot project for British Airways at London-Gatwick.

The catering center, currently under construction at Heston, will incorporate an enhanced production and logistics center. It will also have a dedicated Halal area and an exclusive customer suite and center of culinary excellence.



"We are creating an industry-leading premium service for our customers offering the kind of choice and flair not seen at London-Heathrow before," said Alpha LSG's Chief Executive Officer Axel Bilstein.

"Chris has been brought on board to provide Alpha LSG with inspirational mentoring and training," Bilstein added. "His culinary insight and knowledge of premium food and beverage trends will be invaluable. Chris will also help the design team to ensure our customers enjoy a unique, premium experience when they visit us at LHR which will become the talk of the industry."

Barber started his career as a chef at London's Intercontinental Hotel before going on to work in the Royal household for more than a decade, first chef to the Queen and then to the Prince and Princess of Wales. He rose through the ranks to become head chef to Prince Charles, looking after his entire catering operation. He now works as a restaurant consultant and business development expert.

"Alpha LSG has an exciting and dynamic vision for the future of its catering operations and I'm delighted to be asked to advise them on turning their vision into reality," said Barber. "They will be

introducing an inspirational new premium service for their customers at Heathrow which will raise the bar in terms of culinary excellence.”

Work on the Premium Kitchen project started earlier this year with the new center due to be completed by December and fully operational early in 2014.