

BUSINESS & FOOD DEVELOPMENT



Kristin Nicol
Business Development
Manager

Role:
Operating bar/restaurant/
entertainment venues in Glasgow
and surrounding areas

Pre G1:
Progressed through the ranks at
venues across Glasgow before
starting as trainee assistant manager
in Babaza, G1's first hybrid venue ten
years ago. Has developed within G1
to his current position



Julie Thompson
Business Development
Manager

Qualifications:
HND Accounts and Financial
Record Keeping

Role:
Providing full operational
management to a range of venues
including monitoring the business
performance and setting and
achieving profit targets.

Pre G1:
Worked in the same role for
CMT (Scotland) Ltd



Jennie Dodd
Business Development
Manager

Qualifications:
HND Business Studies

Role:
Overseeing the GMs in each unit and
ensure the smooth running of the
business while driving profits

Pre G1:
Worked for Big Beat, Glasgow before
joining G1 and following a career
path through the group



Conor Miskimmin
Business Development
Manager

Qualifications:
MA St Andrews University

Role:
Overseeing a number of busy units
to ensure profitability and overall
business performance

Pre G1:
Worked for companies such as
Guinness, Urbium and Saltire Taverns
over the past 13 years



Adriano Trebbi
Assistant Food
Development Manager

Qualifications:
Degree Marine Design Engineering
(BEng)

Role:
Menu & Product Development, Food
Safety, Kitchen Administration, New
Menu Support

Pre G1:
GM for 6 years with Whitbread Inns,
ran own Gastro Country Pub in
Guildford, Catering Operations with
JD Wetherspoons for 2 years



Robert Pew
Catering Support Manager

Qualifications:
City & Guilds Level 3, HCIMA,
Food Hygiene, Stock & Audit
Qualifications

Role:
Responsible for the purchasing of
food and consumables, recruiting of
senior chefs, liaising with colleges,
kitchens design and product
improvement

Pre G1:
Worked as a procurement and stock
advisor to a purchasing company and
before this an operations manager
with a multi-site restaurant company
in Lanarkshire



Stuart Wilson
Catering Support Manager

Qualifications:
7061/2, Advanced First Aid and
Intermediate Food Hygiene

Role:
Advising on Head Chef recruitment,
EHO issues, menu development,
overseeing many of the kitchens in
the estate and the Head Chefs forum

Pre G1:
Opened Cafe Andaluz in West End
for Di Maggios Group. Head Chef at
78 St Vincent St received Rossette
standard. Pastry chef at Royal Scottish
Automobile Club Blytheswood Square