

Scott Boden

Bodens London : Food & Drink - Projects & Products

Not so much a consultant as a hands-on contractor

I bring an outsiders perspective and an insiders expertise

I can help you with a systematic approach to information and organisation

We can work together developing and communicating your products - keeping things fresh

Further Training and Qualifications

- Diploma in IT Applications, University of London
 - Professional Selling & New Business Formation, UCLA
 - Principles of Accounting, London School of Economics
 - Jamon Carving Certificate, Joselito, Guijuelo
 - Coffee Shop Setup and Management, London School of Coffee
 - Communicating Food Writing, City Literary Institute
 - UK & USA Driving Licenses; Personal Licence Holder; UK & USA Citizen
-

and before Bodens London

Brindisa Spanish Foods : Importer & Retailer

[London]

- Brindisa pioneered quality Spanish food in Britain, shipping 500 products from 60 producers for 600 customers
 - As **Chief Operating Officer & Owner/Director** I had financial, purchasing and technical responsibility
 - I created the control systems, ran Product Development and twice relocated the business to larger premises
 - The company grew from two staff to forty and opened two retail outlets
 - During my 10 years sales grew from £0.3m to £3.8m and we made money every year
-

Porter Provisions and Chocolate, and The Chocolate Society : Importer & Producer

[London]

London Purchasing & Warehouse Manager: I opened the London depot - recruited the team, rolled out the service, and integrated a recently acquired competitor. We imported gourmet ingredients for restaurants, hotels & retailers.

L' Escargot Group : Restaurateurs

[London]

Purchasing & Credit Manager: I centralised Purchasing and sourced the best ingredients during the margin squeeze of a recession. I managed cashiers, receptionists, bar and cellar staff and created the Cash and Inventory controls.

Leathams Larder : Producer & Importer

[London]

Purchasing Manager: I bought game for processing, salmon for curing and smoking and chilled, frozen & ambient specialties. I reorganised Purchasing, Inventory & Sales Administration while we computerised the business.

Boden Foods : Producer & Distributor

[Devon]

Taking a break from London, I launched **Gamble and Cook** mail order foods. We produced a range of 15 own recipe preserves, three of which were then made under license for the National Trust.

Justin de Blank : Retailers & Caterers; Bakers to HM The Queen

[London]

Group Buyer: I sourced, selected and developed products. I created central stores and intra-company distribution. I worked my first three years managing food shops and restaurants.
