



Scott Dimmock

Scott has been working at the Granary since August 2010 and most of you will have already met him in his capacity as Restaurant Manager. He brings a real enthusiasm and flair to the job.

Scott started working at the Manor Arms in Abberley where he discovered his love for the hustle and bustle of kitchens and restaurant life. He helped in all areas of the business including working as a Commis Chef. He subsequently studied at Worcester Tech and Cheltenham University achieving a 2.1 in Hospitality and Management as well as continuing to gain work experience both in the kitchen and front of house including Creations in Stourport and Cheltenham Racecourse amongst others

His experience broadened working in America for Hilton Hotels for a year (the Cocktail Bar was his particular favourite) and then moved to New Zealand for a period working for Langham Hotels in Banqueting, Conferences and Restaurant.

The hotel is thrilled to have Scott on board. If he goes all shy on you, it is false modesty! He is a hard worker, leads by example and has gained enormous respect from his staff and from the kitchen team.