

The Old Forge Guesthouse

The Old Forge Guesthouse is a recently opened two-bedroomed Bed and Breakfast run by Cheryl and Chad Miller. The building was formerly an industrial unit which Chad has spent the last two years renovating to a very high standard. He and Cheryl now live in part of the building and accommodate a maximum of four guests per night in one double and one twin room both with en-suite bathrooms

History

The business is run by Cheryl and Chad as partners and they have recently registered as a food business with the local authority. They have not had many guests stay with them as yet but have received a number of bookings via their website for the summer months.

Food Business Operators

Both Cheryl and Chad are identified on the food registration form as food business operators. No other staff are employed.

Menu

The Old Forge Guesthouse offers a breakfast menu.

England, Northern Ireland and Wales

PDF

[View Old Forge breakfast menu as PDF\(Open in a new window\)](#) (94.73 KB)

System based on HACCP principles

There is no documented system based on HACCP principles in place.

Staff profiles

Chad Miller

Chad spent nearly 20 years in the Royal Navy as a steward and was discharged in 2008 by which time he had attained the rank of Chief Petty Officer (Hospitality). He served on a number of different ships and his duties ranged from the day to day preparation of meals for the crew but also cocktail and dinner parties for dignitaries around the world when in harbour.

During his time in the Navy, Chad gained a City & Guilds in Hospitality and Catering Principles (Hospitality Services) in 1992, an Advanced Food Hygiene Certificate in 1996 and attended

annual food refresher training sessions until he was discharged from the Navy in 2008.

He has spent the last 8 years as a building contractor and property developer and completely refurbished the Old Forge guesthouse from a previously derelict workshop.

He now lives in the property with his wife Cheryl and they intend to let out two rooms: a double and a twin as part of their Bed and Breakfast business.

Cheryl Miller

Cheryl has recently retired from a career in nursing where she specialised in diabetic care. She has never run a food business before or been involved in the hospitality industry. She has not received any formal food hygiene training but raised two children, who have both left home now, largely on her own as Chad was away for much of the time in the Navy.

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