

Chef de Partie Level 3

Agnieszka Bernaciak



Why did you choose to start an Apprenticeship?

I decided to start an apprenticeship course so I can work and learn at the same time. I would like to improve my culinary skills and knowledge which I can use in the future. Also I want to gain qualifications that can help me in my career as a chef.

What knowledge and skills have you acquired whilst completing your Apprenticeship?

I started my apprenticeship two months ago and in that time I was able to learn how to think creatively and create new recipes of my own.

What have you enjoyed the most about your Apprenticeship?

The most enjoyable part was cooking and writing new recipes in which I can show my imagination and culinary knowledge. I also enjoyed showing attention to small details within my dishes.

Why did you enter the Apprentice Chef of the Year Competition?

Because an apprenticeship is a great opportunity to show my character and my abilities further than what I can do in my own kitchen. I will also be able to manage to work under pressure and against time.

How do you hope your Apprenticeship will help you with your career journey?

I hope that this apprenticeship will help me gain proper qualifications that will be fully recognisable in a chef's environment.

What are your career ambitions?

Firstly, I would like to win this apprentice chef of the year competition, then pass my chefs final assessments and prove to myself that anything is possible if I try. I would also love to create my own new dish that would be served in one of the Compass Group's restaurants.

“ I would love to create my own dish that could be served in one of Compass Group's establishments. ”

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship?

It is one of the best ways to achieve your goals, so don't be afraid to try and do it, you will get full support and care.

Out of 10 how would you rate your Apprenticeship experience (10 being outstanding)

8/10



Production Chef *Level 2*

Tracy Breward

Distinction



“ I’m now looking forward to starting my Level 3 Senior Production Chef. ”

Why did you choose to start an Apprenticeship?

I chose to start an apprenticeship as I was keen to learn more skills, and open up opportunities to climb the ladder in my career.

What knowledge and skills have you acquired since completing your Apprenticeship?

I gained a wide range of knowledge and skills through my apprenticeship ranging from health and safety standards in the workplace, to how to prepare and cook food for a large number of personnel.

What have you enjoyed the most about your Apprenticeship?

I thoroughly enjoyed the entire course from beginning to end, but what I have taken away from the entire experience is learning new skills which have made me more confident professionally and personally and I now feel I am flourishing.

Why did you enter the Apprentice Chef of the Year Competition?

Honestly, I had no idea I'd even get a place, but I wanted to enter to showcase my new skills and knowledge, and really push my learning to the next level.

How do you hope your Apprenticeship will help you with your career journey?

I am hoping it will allow me to gain more hours in the kitchen and develop a wide range of healthy, affordable meals that leave the kitchen.

What are your career ambitions?

I'd like to have a full-time chef position.

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship?

Go for it! I was apprehensive at first as I didn't know what to expect but it was great, I learned so much and will continue to use all I learned in the future.

Out of 10 how would you rate your Apprenticeship experience (10 being outstanding)

An easy 10

Production Chef Level 2

Claire Clarke



“To me the best thing about my Apprenticeship is the feeling that I can do this.”

Why did you choose to start an Apprenticeship?

I decided to start my apprenticeship because I am now at the age where I began to think I needed to do something for me, I have raised 4 children and throughout their school lives I have encouraged them to constantly learn, to be passionate and gain qualifications, but this has made me a hypocrite, never doing it myself.

I have always been a very good cook and I'm passionate about food and cooking, but never to a chef's quality.

What knowledge and skills have you acquired since completing your Apprenticeship?

This apprenticeship has given me new skills and confidence to achieve a higher standard of cooking, and to safely deliver the best quality of food possible. It has given me the confidence to go one step further and encouraged the

passion I have for great customer service, there is nothing better than a customer coming to find me to thank me for making their day a whole lot brighter.

What have you enjoyed the most about your Apprenticeship?

To me the best thing about my apprenticeship is the feeling that I can do this, the knowledge I am gaining has enlightened me and made me thirsty to learn more.

Why did you enter the Apprentice Chef of the Competition?

That's a hard one, it took days of pondering and thinking am I good enough for this. And after a few sleepless nights I decided yes I was, so I took a big leap and entered, this is completely out of my comfort zone but you only live once and this is a once in a life time chance, am I pleased I did? Absolutely, I'm excited and nervous both at the same time. I will give 110% and I will enjoy every second of it.

continued

Production Chef Level 2

Claire Clarke



How do you hope your Apprenticeship will help you with your career journey?

I hope when my apprenticeship is over and I am qualified that I will no longer doubt myself and my abilities, I hope I always get to feel the joy and euphoria I do now when serving good quality food and I hope I always put a smile on someone's face.

What are your career ambitions?

To gain a full-time chef role with Compass Group.

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship with Compass Group?

If I were to give anyone any advice on starting an apprenticeship it would be this:

Do it, don't doubt yourself you are more capable than you believe, young or old, this is an apprenticeship for anyone, when you learn something new it's an amazing feeling and everyone should experience it.

Out of 10 how would you rate your Apprenticeship experience? (10 being outstanding)

I would rate my apprenticeship experience as a 10. The support I have received from all parties including my work colleagues has been immense and I'm truly humbled and grateful for their encouragement.

“ Claire is an open honest apprentice, who lacks confidence in her own ability, but continuously strives to push herself out of her comfort zone to achieve. She is not afraid to give it a go and has already mastered the technology to be able to complete her work and visits remotely to progress her course. It has been a difficult start to her course due to COVID-19, but she is already proving that she is more than capable of achieving

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Quote from
Emma Hall –
Training
Consultant



David Costello



“ My advice to anyone thinking about an Apprenticeship is to grab it with both hands. ”

Why did you choose to start an Apprenticeship?

I chose the apprenticeship because I have huge passion for cooking, and being able to use my creativity, and express myself through cooking, whilst gaining my qualifications doing the job I love.

What knowledge and skills have you acquired whilst on your Apprenticeship?

Whilst being on the apprenticeship I have gained valuable experience producing a high standard of quality food consistently, working on my own innovative, and as part of a team, also being able to think on my feet.

What have you enjoyed the most about your Apprenticeship?

The thing I have enjoyed most about my apprenticeship is the people's reactions to the food I produce, how complimentary customers are.

Why did you enter the Apprentice Chef of the Year Competition?

I entered the apprenticeship of year competition because I wanted to push myself as much as possible, also being able to be in an environment of that calibre and gain the experience of being under pressure.

How do you hope your Apprenticeship will help you with your career journey?

The apprenticeship of the year competition will benefit my career by allowing me to be more confident in my work and capability as a chef. Potentially excelling myself up the working ladder to a higher position.

What are your career ambitions?

My career ambitions are to become head chef of an establishment which produces high standard of quality food, locally sourced, and to be able to create vibrant elegant dishes to customer satisfaction.

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship?

My advice to anybody wishing to fulfil apprenticeship with ESS Compass would take the option with both hands, you learn on the job and has great career goals through the company, also the training with Cambrian Training is second to none. The support from you get from colleagues and senior management is brilliant.

Out of 10 how would you rate your Apprenticeship experience (10 being outstanding)

I would rate my apprentice experience as 10/10 couldn't ask for anymore.

Professional Cookery Level 3

Sebastian Hobot



Compass Group

Apprenticeships

“ I wanted to increase my knowledge and learn new skills. ”

Why did you choose to start an Apprenticeship?

I started an Apprenticeship as I wanted to increase my knowledge and learn new skills and in particular presentation and fine dining as this would help me remember the little details in cooking and serving food one can be proud of.

What knowledge and skills have you acquired whilst completing your Apprenticeship?

Knowledge of game and how it is hopefully making a come back or at least will do in the future as it is so lean and has a robust flavour. Learning how to butcher game such as pheasant, rabbit and partridge was a “stand out” for me and how simple cooking is so important when cooking with game or any dish. My organisational skills and knife skills have certainly improved during my time on my Apprenticeship.

What have you enjoyed the most about your Apprenticeship?

What I enjoyed the most was the visits to learning centres such as when visiting Bulth Wells for the game module, learning about the history of food and where it comes from is as important as how it is prepared, cooked and served. It is so important to learn where our food comes from and have an appreciation of the hard work that goes into sourcing and producing our food.

Why did you enter the Apprentice Chef of the Competition?

I entered it as I see it as an opportunity to learn new skills, increase my confidence in cooking fine cuisine. It is an opportunity I did not want to pass up and it's important to put yourself out of your comfort zone as I believe that is the only way to learn.

continued

Sebastian Hobot

How do you hope your Apprenticeship will help you with your career journey?

Having a greater understanding of how food is costed and menu development will prove invaluable for me as this would provide more knowledge and more confidence in contributing to menu development and helps me learn and think about how food is paired together to complement each other

What are your career ambitions?

Well one never knows what is around the corner and that is one thing I have learnt in my life, however with a background in the environment, I have great interest in how humanity interacts with the environment. I would like to explore this avenue in how our relationship with food will develop in the future, with the many

environmental concerns of the day and food production it will be fascinating to see how food tastes could change over time as we adapt and change the way we live

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship with Compass Group?

Go for it! Do not worry about what to expect as the reality is always different! Learning something new or strange is going to be hard, but it is the only way to develop not just in the workplace, but as a human being. Always ask questions and think about all that you learn, my previous experience in education has taught me to always keep an open mind and develop critical thinking. This is crucial in any learning environment and take charge of

your learning. During the current pandemic, and little chance of having practical observations, I came up with the idea of filming my practical's and uploading them to YouTube via my channel Sebalicious (shameless plug sorry). It has not gone viral, but certainly allowed me to continue my learning even during the pandemic and you never know! So, if you can do anything like that, then go for it! You just learnt to do something you may never have done before.

Out of 10 how would you rate your Apprenticeship experience? (10 being outstanding)

I would give it 9/10 as there is always room for improvement in anything we do or undertake. My apprenticeship experience has been positive, and I have certainly learnt a lot and it means a lot to me that I

have been encouraged to take part in Apprenticeship Chef of the Year. I certainly would not have the courage to do it without the support given to me. I do not mind confessing that, we are only human after all.

“ Learning something new or strange is going to be hard, but it is the only way to develop not just in the workplace, but as a human being ”

Hospitality Manager Level 4

Cheryl Huyton



“ I wanted to increase my knowledge and learn new skills. ”

Why did you choose to start an Apprenticeship?

Over my time in Compass I have come from a retail assistant to assistant retail manager to assistant site manager. Although these jumps have been hugely rewarding, there has been a lot to learn. During this time, I had identified gaps in my knowledge and wanted to learn everything I could for my own progression. My apprenticeship has helped me to expand on the knowledge I had, gave me the opportunity to learn new aspects and the confidence to perform well in my role as well as support others.

What new knowledge and skills have you acquired since starting your Apprenticeship?

I have learnt to manage more effectively using different methodologies, this has helped me to implement change, set achievable goals and has also made me a more conscientious manager. I have reaffirmed the importance of government legislation, why policies are in place

and how our operating procedures ensure our compliance.

What have you enjoyed the most about your Apprenticeship?

I have enjoyed having the opportunity to learn and to pass my knowledge onto my team and to have the resources to be able to answer their questions. I feel I have a large support network to help and support me throughout my qualification, my assessor Emily as well as Luke and all the Apprenticeship team have always been available to me for anything I have needed.

continued

Hospitality Manager Level 4

Cheryl Huyton



What do you think your next steps will be once you have completed your Apprenticeship?

After a short well earned break I would be interested in doing my level 5 in management and leadership. I think this would be a great next step to further my education and help me to achieve my career aspirations.

How do you hope your Apprenticeship will help you with your career journey?

I hope that the knowledge, skills and behaviours that I have learnt throughout my apprenticeship will help me within my job role and that my attitude towards my apprenticeship and job role has shown my commitment and passion.

What are your career ambitions?

Although I have lots of various aspirations for my future, my next goal is to become a general manager. I would like to achieve this goal by continued learning through the opportunities available to me through my management team and through Compass Group's offer.

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship with Compass Group?

Go for it! There are so many great opportunities within Compass for everyone, whether you are looking to expand your knowledge or reach your career goals an apprenticeship can help you achieve it.

Out of 10 how would you rate your Apprenticeship experience? (10 being outstanding)

10/10 I have found my course content interesting and enjoyable, I have been able to do my sessions with my assessor in a way that suits me and my work place has given me the support and time I need.

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Cheryl started her journey at Clive Barracks in February 2016 in a part-time retail assistant role, during her initial years Cheryl strived to learn as much as possible. She Tupe'd across to Compass Group in January 2018, in May 2018 Cheryl was appointed the Assistant Retail Manager.

Cheryl excelled in this role making positive changes and reflected great improvement in sales and GP in the shop, in April 2019 Cheryl moved into dual role as Facilities and Retail Manager.

She has embraced this challenge and decided to embark on the apprenticeship to develop herself further, as with everything she has put her all into the course and is providing results, excelling ahead of target. Cheryl is a huge asset to our team here at Clive Barracks and to Compass Group.

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Quote from Miranda Worth – General Manager

Chef de Partie Level 3

TAOME JONES
ESS Defence

Taome Jones



Compass Group

Apprenticeships



“ Doing the best in this moment puts you in the best place for the next moment. ”

Why did you choose to start an Apprenticeship?

I chose to start an Apprenticeship because I think it is the best way to learn and gain the new skills needed in the real working environment.

What knowledge and skills have you acquired whilst completing your Apprenticeship?

I have gained many new skills whilst doing my Apprenticeship, for example, how to create and cost a menu for functions. I received the base knowledge from the units and was then able to put into practice with my Catering Mess Manager.

What have you enjoyed the most about your Apprenticeship?

I have enjoyed my whole journey on the Apprenticeship, however I have enjoyed the different people I have met along the way the

most.

Why did you enter the Apprentice Chef of the Competition?

I entered the competition this year to challenge myself further as the style of cooking is very different to my day to day cooking.

How do you hope your Apprenticeship will help you with your career journey?

Chef de Partie Level 3 will further my career and help me to move up through the ranks within Compass with all of the knowledge and skills I have been acquiring.

What are your career ambitions?

My career ambition is to become an executive chef for Compass and to be able to spread my knowledge and help other sites.

continued

Chef de Partie *Level 3*

Taome Jones

What advice and guidance would you give to somebody who is thinking about starting an Apprenticeship with Compass Group?

My advice for future applicants would be to keep on top of your work and enjoy the learning process, it is worth it in the end.

Out of 10 how would you rate your Apprenticeship experience? (10 being outstanding)

I would rate my Apprenticeship as an 8 out of 10!



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Throughout the majority of Taome's career at Clive Barracks she has been enrolled on an Apprenticeship. Firstly, the Level 2 which she achieved with a Distinction, then swiftly engaged in the Level 3 Chef de Partie. Taome is achieving these with nothing less than determination, commitment and hard work, all whilst juggling the demands of her day to day job and especially in the current pandemic. It has been incredible to watch and be a part of Taome's learning Journey, she is one dedicated employee with so much more to give.

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Quote from
Miranda Worth –
General
Manager



Production Chef Level 2

Scott Pardy



“ I am a very keen individual who is always looking to develop new skills. ”

Why did you choose to start an Apprenticeship?

Working with food and in a kitchen has always been something I've wanted to do. I have always enjoyed experimenting with food at home and wanted to further my skills and knowledge. I started with ESS as a kitchen porter and was always working closely with the chefs and helping prepare simple dishes (soups, salad bars etc). I am a very keen individual who is always looking to develop new skills and thought that an apprenticeship would be a great starting block to build on my basic culinary knowledge.

What knowledge and skills have you acquired whilst completing your Apprenticeship?

Time management skills - Realising that I have more time available to me than I initially thought.
Organisational skills - Knowing what needs to be done when with regards to following specifications and creating a dish.

Asking for help - At the beginning of my apprenticeship I struggled with asking for help as I didn't want others to see me as a weak member of the kitchen team. Now I have understood that asking for help makes things a lot easier on me and helps me with my development.

Creative flair - The apprentice chef of the year competition has given me the chance to create, from scratch, my very own dish and present it with my own style to the head chefs and line managers here on camp.

What have I enjoyed the most about my Apprenticeship?

The things I have most enjoyed about my apprenticeship is the chances it has given me to work with different chefs, not only on my site but also across the Compass family, e.g. being given the opportunity to assist at the 2020 BRIT awards and working down at the Compass head office in Chertsey. Overall, I have enjoyed developing my basic culinary skills and increasing my food-based knowledge.

Compass Group

Apprenticeships

continued

Why did I enter the Apprentice Chef of the Year Competition?

To showcase my increasing knowledge and everything I have learnt over the past year working alongside some great chefs here on my site. Initially I was apprehensive about applying as I didn't think I was ready to enter a competition. I took the plunge and entered to increase my self-confidence and prove to myself that I have developed into strong chef.

How do I hope my Apprenticeship will help me with my career journey?

My apprenticeship has given me the basic building blocks and understanding on all things kitchen and food. It has allowed me to feel more confident in the kitchen and more stable working on my own. As I hopefully progress up the company ladder, I will be building on all skills given to me by the apprentice

scheme. Without this apprenticeship I feel I would still be in my kitchen porter role or worse, no longer with the company.

What are my career ambitions?

Within Compass, my ambition is to gain enough knowledge and skills to be on par with the Executive Chef here on my site. It is amazing to work alongside him and to watch him work and I want to see myself doing that in the future.

My long-term ambition has always been to open my own restaurant and I feel that Compass will provide me with all the training and tools necessary to get me to that level.

What advice and guidance would I give to somebody who is thinking about starting an Apprenticeship with Compass Group?

Go for it. Throw yourself at it. Don't leave any of your apprentice work until the last minute, I found this out the hard way. Ask for help. It is easier than what you think, don't let the year-long commitment put you off. The opportunities pay off for the hard work you put into it.

Out of 10 how would I rate my Apprenticeship experience? (10 being outstanding)

I would rate my Apprenticeship experience at a 7 or 8. The reason for this rate is mainly due to the Coronavirus outbreak. I received a few workplace visits at the beginning of the apprenticeship

but then COVID happened and it all went to zoom calls. I feel I am better at practically showcasing my abilities rather than verbally communicating them. Had COVID not happened it would have been a perfect experience for an apprentice and my rating would have been a 9 or a 10.

“ Go for it, throw yourself at it. Ask for help, and don't let the commitment put you off. ”