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Congratulations!

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Work in the world's fastest growing industry

SEVENTEEN-years-ago, young Robert Shrewsbury had no idea which direction his career would take.

Today, at just 32-years-old, Robert, from Uxbridge Road, Slough, is head chef at the prestigious Grovefield Hotel in Burnham.

"When I left school I didn't really know what I wanted to do," he says. "I got a part-time job washing up in a restaurant and I enjoyed it."

Subsequently, Robert began two years full-time at college, while working every Friday night, Saturday and Sunday at a small hotel.

His first 'real' catering job involved working in the cold larder preparing salads and starters.

Robert freely admits it's been hard work, but appears to get a great deal of satisfaction out of his work.

He first started at the Grovefield Hotel about four years ago as a sous chef prior to promotion. "I've been head chef for nearly two years now," he says. "And I still enjoy it."

The range of training opportunities in catering are wide and varied. Thames Valley University in Slough is home to one

Looking at careers in catering, Richard Hill talks to two local leading authorities and connoisseurs in cuisine.

of the most highly regarded training institutions in the industry - The London School of Tourism, Hospitality & Leisure.

Both the prestigious Académie Culinaire de France and the Craft Guild of Chefs recognise the school as a centre of excellence, quality and innovation in culinary arts.

Professor David Foskett is associate dean at the school.

"Hospitality is the world's fastest growing industry," he says.

The school offers courses from NVQ Level 1 to a Masters Degree.

"We run the only Bachelor of Science in Culinary Arts in the whole country, which has been highly acclaimed by the Quality Assurance Agency," said Prof Foskett. "It

has a high rating in terms of its academic performance. We attract local students, students from London and a lot of international students."

With thousands of graduates working all over the world, the name of the school has an international currency.

"Many of our ex-students are now chief executives in the industry," he adds. "The head chef at the Hilton is an ex-student as is the head chef at the Mayfair Intercontinental and the chief executive of the Carlton Club."

Back at the Grovefield Hotel, Robert is a great advocate for catering as a career, and offers the following advice:

"If you want to try it go on work experience or work part-time in any hotel or restaurant, and if you enjoy it, carry on with it. It's hard work but if you have a passion for food and creating, it's definitely worth a go."

■ **FLAMBED:** Robert Shrewsbury, pictured right, head chef at the Grovefield Hotel in Burnham prepares a steak in flaming liquor.

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