

# What jobs could you do?



## **JAKE STOKES**

### **Commis Chef at Belmond Le Manoir**

Jake left college in June 2017 after completing Levels 1, 2 & 3 in Professional Cookery. During Jake's studies he saw the importance of getting work experience and started off working in a pub whilst he studied, he then moved into a placement at Raymond Blanc's 2 Michelin starred restaurant Belmond Le Manoir. Whilst studying at Level 2, he won the Zest Quest Asia competition with a prize of a trip to Thailand. When studying at Level 3, he worked at the Michelin starred Mandarin Oriental Dinner by Heston Blumenthal. He now holds the Commis Chef role at Belmond Le Manoir. Jake's ambition is to own his own restaurant or to become a Head Chef at a Michelin starred restaurant.



## **HOLLY WOODMAN**

### **Patisserie Commis Chef at The Grove Hotel**

Holly started her studies at Milton Keynes college studying a Level 2 Diploma in Baking and Patisserie after becoming inspired when watching Bake Off The Professionals. Whilst studying she was lucky enough to get a placement at Pretty Sweet with Claire Clarke and Fortnum & Mason. Whilst at college, Holly also won the prestigious Masterchef of Great Britain competition, 'Young Pastry Chef of The Year'. Holly is now working as a Patisserie Commis Chef at The Grove, a 5 star hotel near Watford. She hopes to work her way up to Head Pastry Chef and eventually go into teaching and training so she can help other young people evolve their baking skills.



## **SUZANNE SANDERSON**

### **International Business Development Manager**

Suzanne has worked in hospitality since the age of 15. After completing her A levels, she decided to pursue a career in the industry and gained an HND in Hospitality and Catering Management at the University of Gloucestershire. Her career has taken her to work in 5 star hotels for the Compass Group and Michelin starred restaurants. After having children she decided that she wanted to pass on her experience and love of the industry to others. She gained a BSc Hons Degree and then a PGCE and taught in a college for 12 years. During this time, she also worked for VTCT developing the suite of hospitality qualifications. She became a senior EQA soon after. Suzanne now works full time in the International Business Development Team, which takes her all over the world.



# Choose your career in Hospitality & Catering



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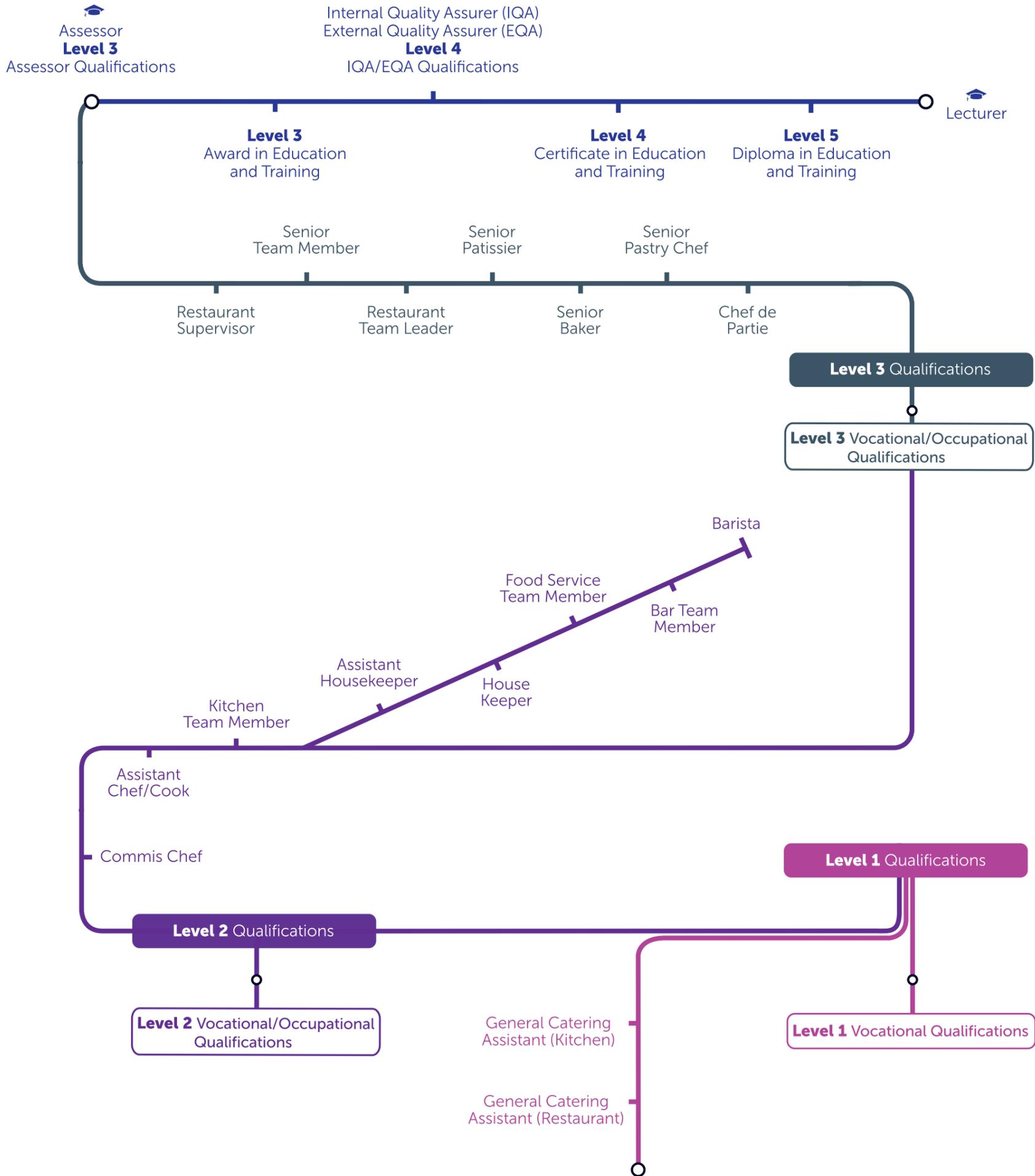
# Why choose a career in the Hospitality & Catering Industry?

## Do you enjoy being creative and working with your hands?

A career in Hospitality and Catering may not be something you've thought about before, but a job in this industry can take you around the world with work on cruise ships, in hotels and you could even find yourself running your own restaurant.

By working your way from Level 1 to Level 3, you'll learn all about preparing food, food safety and customer care, as well as crucial business studies and management skills. If you're prepared to work hard and dedicate yourself to your studies, a career in Hospitality and Catering can be a very rewarding and often well-paid career choice.

See where a career in the industry could take you...



- Key**
- Level 1
  - Level 2
  - Level 3
  - Progression qualifications

**“Ever wanted to run your own restaurant?”**