

Sodexo Live! joins forces with Raymond Blanc to deliver apprenticeship academy

3 years ago



Sodexo Live! has launched a culinary apprenticeship programme in collaboration with Michelin-starred chef Raymond Blanc OBE.

The Sodexo Live! Academy with Raymond Blanc is a structured culinary programme that will give six apprentices the chance to achieve either a Commis Chef Level 2 or Level 3 Chef de Partie qualification. The programme comprises multiple practical experiences with the aim of attracting future culinary talent, who will be eligible for permanent culinary roles within Sodexo Live! upon completion of the Academy.

The Academy will provide apprentices with opportunities to take part in major events – such as the RHS Chelsea Flower Show and Royal Ascot – as well as rotation around four London venues including the Royal Academy of Arts, the Wallace Collection, RAF Museum at Hendon, and Sodexo Live!'s own river cruise dining experience, Bateaux London.

Blanc, who has two Michelin stars and his own television series 'Simply Raymond Blanc' on ITV, has collaborated with Sodexo Live! to devise the course. Topics to be studied include plant-based eating, patisserie, game and offal, food safety and menu planning. The programme also involves a two-month stage placement at Blanc's acclaimed hotel and restaurant in Oxfordshire, Le Manoir aux Quat'Saisons, a Belmond Hotel, to develop their skills in fine dining.

Raymond Blanc OBE, said: "I'm delighted to work in partnership with Sodexo Live! to launch the Academy. Our programme has been designed to give apprentices a unique and enriched development experience, which will hopefully take their careers to extraordinary places. The apprentices will be able to explore not only how a Michelin star restaurant works but also how to hone their fine dining and event skills with

guidance from myself.”

No two days will be the same at the Academy, with duties including mise en place preparation for service, plating and food presentation, and reducing wastage within the kitchen, with sustainability being a key initiative for both Blanc and Sodexo.

Ben Dutson, Food Innovation Director at Sodexo Live! said: “We are thrilled to launch our Academy during National Apprentice Week, and hope this experience will lead to a new generation of chefs at Sodexo Live! delivering fantastic food which will delight our customers.”

Sue Davison, Head of Apprenticeships at Sodexo UK & Ireland, adds: “The new Academy will undoubtedly inspire and nurture the next culinary talent, with the lucky six apprentices learning directly from one of the most acclaimed and innovative chefs. Helping people to thrive is the Sodexo way, and this programme will give apprentices the chance to learn from Raymond and our expert chefs to gain experience to boost their culinary careers.”

Find out more about [Sodexo Live! here](#)

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