

## Compass Scotland partners with Scotland's most decorated Chef

3 years ago



Compass is partnering with Scotland's only two Michelin-starred Chef, Stephen McLaughlin as he becomes Culinary Ambassador for Compass Scotland.

This arrangement will see Stevie, head chef of the acclaimed Restaurant Andrew Fairlie, contributing as a consultant for Compass Scotland. He will play a central role in the esteemed Compass Scotland apprenticeship and training programme and will work alongside the culinary team to continue to drive innovation and develop the next generation of talent.

Core to this partnership is a four-month internship for one of Compass Scotland's apprentices, working alongside and learning from Stevie in the kitchen at Restaurant Andrew Fairlie, based at Gleneagles in Perthshire, Scotland. Stevie will also work with the wider network of Compass Scotland culinary apprentices through a series of workshops.

Stevie is one of Scotland's most respected chefs. He worked with Andrew Fairlie for 26 years, initially at One Devonshire Gardens and he then joined Restaurant Andrew Fairlie as a sous chef in 2001 when it first opened, before being made head chef in 2006.

Compass Scotland MD, David Hay, comments: "We're incredibly proud and excited to welcome Stevie on board as our culinary ambassador. The ethos at Restaurant Andrew Fairlie perfectly complements that at Compass Scotland, with a menu influenced by the very best of seasonal Scottish ingredients. We're thrilled that Stevie has agreed to work with us on our apprenticeship programme and we know he'll be an inspiration to all involved."

Stevie said: "The involvement in the Compass Scotland apprenticeship programme is something I feel

passionate about, having started my own career by securing a placement at One Devonshire Gardens. I was fortunate enough to work alongside my mentor Andrew Fairlie, and progressed through the ranks – so I truly understand how inspirational this kind of opportunity can be.

“There’s something very special about learning and refining your skills in a working kitchen environment, as you learn something new every day. I’m looking forward to working with Compass Scotland and getting to know the apprentices who will become the next generation of Scottish hospitality talent.”

Jonathan Foot, Head of Apprenticeships and Early Careers at Compass Group UK & Ireland, adds: “We offer many excellent opportunities through our apprenticeship programme, supporting the skills development of existing employees as well as attracting new talent. This partnership and four-month placement offers a once in a lifetime opportunity that we’re honoured to be able to facilitate, to support our commitment to providing learning and development opportunities for our people.”

Restaurant Andrew Fairlie was awarded a Michelin star in 2002, within a year of opening. The second star was added in 2006. In 2017, the restaurant became the first Scottish establishment included in Les Grandes Tables du Monde, a guide listing 170 of the most distinguished restaurants in the world.

For more information, please visit: [www.compass-group.co.uk/compass-scotland](http://www.compass-group.co.uk/compass-scotland)

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