

Fifteen Compass Chefs Set to Experience Kitchen Life at Michelin-Starred 'Marcus'

3 years ago



Michelin-starred chef, Marcus Wareing, developed 'Forward', a cutting-edge culinary training programme in partnership with market-leading foodservice and support services company, Compass Group UK & Ireland.

A great supporter in helping chefs reach their potential, Marcus has generously offered each Forward chef an experience of a lifetime, working and dining in his exclusive restaurant.

Last year, 15 senior Compass chefs enrolled on 'Forward with Marcus Wareing', an enhanced culinary programme which runs alongside a Level 4 Senior Culinary Chef or Level 5 Operations Departmental Manager apprenticeship standard. Halfway through the 18-month course, Marcus wanted to test the flourishing chefs and put them through their paces in his busy kitchen.

Michelin-starred *Marcus*, set within The Berkeley Hotel in Knightsbridge, serves contemporary British food to evoke and create memories. Each cohort member will be working alongside the chefs in the restaurant to help prep food for one day of service. Marcus has also invited them to see life on the other side of the pass, with a meal for two to enjoy his fine-dining experience.

The tried-and-tested method of experiencing a Michelin-starred kitchen as part of a culinary development programme will enable the cohort to "take their skills to the next level," Marcus commented. "When we developed the 'Forward' programme, we were looking for ways to develop the chefs' skills, grow their knowledge, and expand their imagination. By offering them an opportunity to see a different way of cooking in the kitchen, we are letting the chefs take yet more new ideas and skills back to their day-to-day roles."

Head of Apprenticeships & Early Careers at Compass Group UK & Ireland, Jonathan Foot, commented:

“We’re delighted we can provide such an amazing opportunity for our cohort of chefs. The ‘Forward with Marcus Wareing’ programme is meant to give chefs experiences and lessons which take their skills to the next level; giving them time in a fine-dining kitchen, such as this, is fantastic way to advance and develop their skills during their apprenticeships, making the service they provide to their customers and clients even better.”

Image credit: Compass Group UK