

Compass celebrates 'Forward with Marcus Wareing' programme at collaborative celebration event

2 years ago



[Compass Group UK & Ireland](#) held a celebration event for its industry leading 'Forward with Marcus Wareing' programme, in an end of year culmination that has shared learnings and showcased the journey of all cohorts so far.

Held at Twickenham stadium, and attended by over 70 people, the event was opened by Jon Davies, Managing Director of Levy UK + Ireland and Ryan Holmes, Culinary Director B&I – Compass Group UK & Ireland, who spoke on a panel with Marcus Wareing. They talked through the Forward manifesto, how the journey began and how the programme has evolved since launch in 2021.

The event audience heard from the first, second and third cohorts of participants, which was an opportunity to hear how they have used their learnings to continue to progress and develop. They talked through the academic aspects, practical workshops, but also the cross-sector collaboration that the course has enhanced and the relationship with the course mentor Marcus.

Lunch was created by cohort 2 and based on learnings from away days. The themes included Mood Food, Net Zero, Hunter Gather Cook and Ground Up Cookery School. Dishes included botanical blend focaccia, served with lacto fermented butter; ground up sausages, smashed roots and a delicious, spiced plum, smoked mushroom crumble.

Jonathon Foot, Head of Apprenticeships and Early Careers, Compass Group UK & Ireland said: "The event has been a celebration of supporting our senior culinary talent and taking their skills to the next level. The

feedback we get from those that take part is so valuable and days like these are important in bringing us together, acknowledging the journey these participants have been on and celebrating their learnings.

“We are constantly innovative and evolve this programme and having heard from all three cohorts, it’s clear to see how we continue to make the experience different each time round. Thanks to all who attended.”

Marcus Wareing said: “Having all the Forward programme chefs in one place was so rewarding. It has been a pleasure to watch their talent develop and grow and I am very proud of them all.”

Sam Kent, Head Chef within Levy UK & I said: “What’s great about this programme is that we all work together to build each other up, which in turn builds Compass up and supports our customers and clients. There is no doubt that the programme has reignited our flair and creativity.”

The Forward with Marcus Wareing programme was masterminded by Marcus Wareing, alongside the Compass Apprenticeships team, its culinary leads and HIT training. It runs alongside a Level 4 Senior Culinary Chef or Level 5 Operations Departmental Manager apprenticeship standard.