

## Sodexo Live! apprentice named HIT Chef Apprentice of the Year

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Tay-Jaun (TJ) Moore, an apprentice chef for [Sodexo Live!](#) has been awarded Chef Apprentice of the Year award at the [HIT Heroes](#) Apprentice Awards 2024.

The HIT Heroes Apprentice Awards celebrate the skills, passion and expertise of the industry's budding chefs.

TJ joined the Sodexo Live! academy with Raymond Blanc in September 2022 and has since worked at a number of Sodexo Live! venues in London as well as joining the chef brigade at Royal Ascot and at a number of Sodexo events including its annual awards ceremony held at ACC Liverpool.

Alexis Kennedy, HR Director - Sodexo Live! UK & Ireland said: "We are committed to ensuring that each and every one of our team members feel like they belong, that they can act with purpose and thrive in their career. Apprenticeships are just one way we are supporting our people hone their skills so they can grow their career the way they want to. We are so proud of TJ receiving this award, since joining us he has become a valuable member of our culinary team and we look forward to supporting him in realising his ambitions, he is definitely a star of the future."

The Sodexo Live! academy, delivered in partnership with HIT Training, was set up with the aim of discovering, fostering, and launching the next generation of chefs from the greater London area into rewarding careers in the kitchen. TJ joined the academy in September 2022 as a Level 2 Commis Chef apprentice and is currently working with Sodexo Live! at the Wallace Collection café and restaurant in London.

TJ says: "When I first started my apprenticeship, I was shadowing chefs and following pre-made prep lists.

Now, I am responsible for sections, meaning I ensure products are labelled, the section is clean and organised and we are always ready for service. I create my own prep list and communicate with other chefs who take over my section in my absence. I also assist others when I am free and frequently run services under the supervision of the head chef to help me develop even more skills. I have been thrown in the deep end a few times leading services and tasks which is an incredible accomplishment from where I started. My confidence has soared and I am always ready to try new things.”

TJ is looking to progress onto a Level 3 apprenticeship and hopes to move into event catering.

TJ adds: “The apprenticeship has opened my eyes to wonderful opportunities and I want to travel the world, experience venues in different cities and pass on my knowledge to a new generation of chefs after me. My next career goal is to be one of the youngest head chefs in London and build a reputation in the industry.”

The HIT Heroes Apprentice Award judges look for examples of how chef apprentices across five categories have applied their learning and skills development to enhance their role and place of work. Highly methodical organisational skills, energy, accuracy, attention to detail and an awareness of sustainability were also considered. You can read TJ’s and the other winners interviews [here](#).