

## Compass adds critically acclaimed Chef Ollie Dabbous to enhance Culinary Apprenticeships

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In an exciting chef collaboration, highly respected chef and restaurant owner, Ollie Dabbous is sharing his culinary expertise with a group of apprentices at Compass Group UK and Ireland.

His programme delivers dynamic sessions, each centred around a dedicated course. Ollie has been leading intense hands-on apprenticeship workshops, each aimed at nurturing the talents of the next generation of culinary professionals across all sectors at [Compass](#).

Under Ollie's guidance, the Compass apprenticeship workshops sees Level 2 and 3 apprentices learning skills, which include flavour combinations and presentation techniques, to create show-stopping starters, mains, and desserts. The first cohort consisted of nine Chefs, and Ollie plans to deliver the programme twice a year. It focuses on seasonal, locally sourced British ingredients, working on creating dishes that are more sustainable.

The first cohort has now completed the course, and some have been offered the opportunity to support at Ollie Dabbous' critically acclaimed restaurant, Hide. This first-hand experience will provide a rare glimpse into the inner workings of one of London's premier dining establishments.

Head of Apprenticeships and Early Careers at Compass Group UK and Ireland, Jonathan Foot, says: "The introduction of Ollie Dabbous' workshops is another example of how Compass places so much emphasis on enhancing our apprenticeships and ensuring we deliver an experience which is both educational and inspirational. Spending time with a chef of Ollie's experience is something we know our young chefs feel is

not only an incredible privilege, but also an opportunity to really hone their skills, as they start off on what we all hope will be their long and exciting culinary journeys.”

Ollie Dabbous says of this collaboration: “One thing I have always been passionate about is passing on my skills and knowledge to those who want to learn, so I am absolutely thrilled to be working with the talented apprentices from Compass. Sharing knowledge and skills is crucial in our industry, and these workshops are designed to inspire and empower the next generation of chefs.”

Ollie Joins a host of Culinary Ambassadors working with Compass, including Bryn Williams, Stevie McLaughlin and Dipna Anand. In 2021, Compass also introduced its industry leading ‘Forward with Marcus Wareing’ programme – now on its third cohort of participants with cohort 4 due to start in the Autumn.

This is in addition to Ollie’s partnership with the sports and entertainment arm of Compass, Levy UK + Ireland. This collaboration incorporates training sessions with Levy chefs, working closely with culinary leaders to elevate hospitality menus even further, and delivering specifically designed menus at sporting events throughout Levy partner venues.