

Sodexo Culinary Academy Focuses on Inspiring and Elevating Chefs at Every Level

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[Sodexo UK & Ireland](#)'s commitment to nurturing and developing talent within its culinary community is the focus of its Culinary Academy which has been refreshed and relaunched this year in celebration of the company's 60th anniversary.

Food has been at the heart of Sodexo's heritage since Pierre Bellon founded the company back in 1966. This year as Sodexo renews its focus on its rich heritage its Culinary Academy has been refreshed and forms a central part of Sodexo's senior culinary leadership's team efforts to support and empower its chefs at all stages of their careers.

Working in partnership with HIT Training the Academy provides a clear, structured pathway for chefs at different stages of their careers, from early-career commis chefs to experienced senior chefs ready to step into advanced culinary or leadership roles.

Currently Sodexo has one cohort of chefs undertaking their Level 2 commis chef qualification and two cohorts of chefs doing their Level 4 senior chef qualification.

The Academy programme combines hands-on learning, formal qualifications and on-the-job development, supporting chefs to build strong foundations in craft, consistency and modern food practices. Recently the culinary leadership team invited Jean Renton, CEO Sodexo UK & Ireland to visit Tewinbury Cookery School in Hertfordshire where 10 of the current level 4 cohort participated in a masterclass in bakery as part of their course.

Matt Hay, head of culinary, Sodexo UK & Ireland said: “In the UK and Ireland we have incredibly talented chefs and we are committed to providing them with clear career pathways and support. To inspire, develop, and empower the next generation of chefs we have an exciting programme of learning which includes providing world-class training, hands-on experience, and expert mentorship, we were delighted to welcome Jean to our recent bakery masterclass and showcase the Academy’s programme.”

With multiple cohorts starting throughout the year for each 18-month programme Sodexo sets out to inspire and develop the talent within its culinary community.

A new intake of chefs from the UK will start their level 2 commis chef qualification in May with chefs from Sodexo’s Ireland culinary community embarking on their level 2 from September.

Richard Learmount, Food Director, Sodexo UK & Ireland, added: “Working in partnership with HIT Training we have created a programme that is inspiring and elevating chefs at every stage of their journey. The Culinary Academy embodies our commitment to the talented chefs we have throughout our business and is a practical demonstration of how we are investing in our people, raising culinary standards and supporting chefs to build meaningful, long-term careers.”

For 60 years, Sodexo has delivered high quality, responsible [food services](#) at scale for some of the most complex and diverse environments – from offices, schools and hospitals to defence sites, offshore locations and world-class live events. Its commitment to culinary excellence is not new; it is something the business delivers day in and day out, rooted in craft, consistency and care.