

BaxterStorey Chef Academy Celebrates Record-Breaking Year with Largest Ever Graduation Cohort

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The [BaxterStorey](#) Chef Academy has celebrated its biggest and most successful year to date - with a record-breaking 111 chefs graduating across its culinary development programmes.

Held at Church House, Dean's Yard, Westminster, the graduation event brought together graduates, industry leaders, chef partners and guests for an evening celebrating the next generation of culinary talent and leadership within the business.

Since its launch in 2007, the Chef Academy has become a cornerstone of culinary learning and development, championing craft, creativity, community, carbon-conscious cooking and cheer through its innovative training programmes.

The Academy supports chefs at every stage of their careers, from kitchen porters and commis chefs through to executive chefs and culinary leaders, with development pathways spanning Levels 2 to 5.

Level 2 and 3 programmes combine hands-on kitchen learning with industry-recognised apprenticeships, helping early-career chefs build core culinary skills, confidence and creativity while learning on the job. Supported by mentoring, e-learning and practical masterclasses, chefs gain expertise across everything from butchery and pastry to sustainable nutrition and seasonal cooking.

At Level 4, chefs develop advanced culinary and leadership capabilities, combining technical excellence with people management, business awareness and communication skills to prepare them for senior kitchen leadership roles.

The Academy's prestigious Level 5 Culinary Arts and Culinary Leadership programmes are designed for senior chefs and future industry leaders, offering immersive masterclasses, supplier study tours, chef partner collaborations and strategic leadership development. The programmes give chefs opportunities to work alongside some of the UK's leading culinary talent while driving innovation, sustainability and operational excellence across the business.

The event also marked the introduction of the business's first cohort of beverage influencers, reflecting the Academy's continued commitment to innovation across both food and beverage experiences.

Guests were welcomed with drinks ahead of an immersive canapé showcase led by FUEL Icon chefs Raine Sandi, Thuy Pham, Rinku Dutt and Opy Odutayo, each presenting dishes inspired by their authentic culinary heritage. The chefs were supported by Chef Academy alumni, showcasing the programme's strong culture of mentorship and progression.

The graduation ceremony recognised the achievements, growth and dedication of this year's graduates, celebrating the impact the Academy continues to have in developing future culinary leaders across the hospitality industry.

The evening concluded with an after-party collaboration with Lick Me I'm Delicious; featuring bowl food inspired by BaxterStorey chefs' Chris Terry, Academy graduate Sam Fisk and alumni Alex Pach canapé creations, cocktails from beverage partner Dan Fellows, and interactive food activations including edible cocktail bubbles.

Greg Bramwell, director of food and beverage, BaxterStorey, said: "We're celebrating more than a graduation, we're celebrating the future of hospitality.

"Our Chef Academy is built on the belief that when people are empowered to bring their individuality, energy and heart to the table, extraordinary things happen. Tonight, we celebrate 111 heroes in white jackets - chefs who have embraced growth, pushed boundaries and shown the power of people, planet and purpose in every step of their journey.

"We could not be prouder of our graduates, or of the culture that surrounds them: a community of mentors, alumni, chef partners and culinary leaders united by passion, purpose and the courage to create something exceptional."