



Prince's Trust

### Get into Hospitality

The Prince's Trust and Torbay Development Agency have been working in partnership to support disadvantaged young people from Torbay to progress into positive outcomes for both themselves and their local communities.

In the financial year 2013/2014, thanks to the renewed financial support of Torbay Development Agency, The Prince's Trust delivered a Get into Hospitality course for young people in Torbay.

Before being involved with The Prince's Trust, Bradley was going through a difficult time. He was long term unemployed and looking for work but also had family issues and was having problems with his benefits allowance. As a result of his negative relationship with his family he was also under threat of being made homeless.

Bradley has Aspergers and was bullied at school. This led to him leaving school early without any qualifications.

The Get into Hospitality programme helped to improve Brad's skills for the sector but more importantly his confidence. His Aspergers had always made socialising in groups difficult but he was glad he attended the programme and felt that his confidence improved massively as a result. He felt more able to approach employers and make contact with people regarding opportunities and says that he now has a 'sink or swim' approach: facing his challenges head on. The course confirmed Bradley's desire to take up cooking as a career and to become a chef.

Thanks to a long standing relationship with The Prince's Trust, Ashburton Cookery School offered a bursary worth £5,000 for one of our young people to attend their prestigious 6 week Culinary Certificate

(Level 2 QCF), which gives students the skills to cook to a professional level. As an award winning cookery school, Ashburton offers unrivalled training and references that can open doors with the most prestigious establishments.



Bradley had shown an interest to become a chef from his first contact and had excelled during the programme, which made him a deserving case for this opportunity. Provided with details, he made contact with the school and arranged to meet the head chef for an interview. He also met with JCP and successfully gained support with travel costs. His confidence had grown and this is reflected in his independence. He was offered an apprenticeship in a local hotel kitchen but felt that the Ashburton opportunity was too good to miss.

During his time at Ashburton, Bradley fully immersed himself in the course and was fully dedicated to making the most of the opportunity he had. He arrived 90 minutes early each day (the next bus would get him there 10 minutes late). The chefs have been very happy with his progress and have given him ideas for his future.

Bradley says he is the happiest he's been in years and is feeling really positive about the future. He still wants to be a chef and has been given a contact by his chef tutor, Phil, at Ashburton for the Michelin starred "The Elephant Restaurant" in Torquay. Chef Phil also has other ideas that Bradley may wish to take up.