



World Skills UK Excellence at Work

Overview of WorldSkills UK Spotlight on Careers: Recipe for Career Success – Hospitality Apprenticeships Week w/c 2 October 2023

About this episode

In this episode celebrity maitre d'hotel Fred Sirieix and Chef Tom Kerridge explain what the sector means to them and why they chose it as a career.

We speak to new entrants who share their experiences and offer top tips to consider when starting out.

We outline routes into the industry from college courses through to apprenticeships and our industry partners Springboard and the UK Hospitality Group, share their insights into the latest industry trends and the variety of roles on offer, from joining large established brands, through to starting your own business.

Segment 1: Careers in the industry – 00:00

Includes:

- Overview of the catering and hospitality industry with facts from [Springboard](#)
- Interviews with Fred Sireix and Tom Kerridge
- Eleanor Rutherford, Interior Designer, Harp Commercial Interiors
- Charlie Johnston, Rooms Division graduate, The London Edition Hotel
- Charlie Brodie, L&D Manager, The London Edition Hotel
- Interviews with Hilton hotels apprentices



Segment 2: Learning from experience – 12:46

Includes:

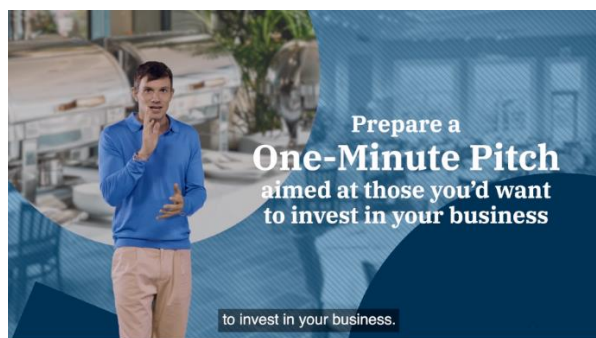
- Learn from Aiyeesha and Perran, apprentices in catering, who explain their role, how they got into their role, and what they have learnt.



Segment 3: Careers in the classroom- 28:47

Includes

- Challenge involves learners pitching their group's concept for a brand new hospitality venue. Pause the video and follow the flow after.



Segment 4: Getting into the industry

Includes:

- Interview with Amanda McDade - Springboard - National Head of Careers & Education
- Interview with Aiyeesha Barron-Clarke, Chef, Cegin Mon, who explains her route from apprenticeship to setting up her own business.

