

“Quote”

Working in Mullion has broadened my view on the world it has allowed me to become a better chef and has allowed me to work with a great bunch of people that I may never have had the opportunity to work with and also work in a great part of the world.



Image: Bradley Etherington-Yorke, Commis chef, Mullion Cove Hotel

How did you get started in your career?

My career at Mullion Cove Hotel started when I was at college in Halesowen and I was given the opportunity to move to and work in Cornwall, the opportunity of a lifetime

Can you outline a typical work day?

A typical work day starts by coming into the kitchen and checking our prep lists to see what we need to do for the day, next we will start working through them to complete the prep for the evening. At 5 o'clock we will start getting ready for our 6pm service. Once service is finished we will pack down our sections and clean down the kitchen then do the prep lists for the following day and shut down

What do you enjoy most about your job?

The thing I enjoy most about my job is the change from day to day with new dishes and new ways of presenting the food it's a constant change which is really exciting.

What skills are important for anyone wishing to start in your profession?

Being able to keep a cool head under pressure and being able to organise yourself. Also a passion for food is a definite trait someone wanting to start in this industry needs to have.

What main personal attributes do you think is important for your type of job?

Willingness to learn new skills and the ability to get excited about new produce and fresh produce and exciting ingredients.

Do you have any tips or suggestions on how young people and adults can enter your industry?

Never be afraid to approach kitchens, even just for a pot wash job as you will be able to progress up the ranks within the business and never be afraid to ask questions and try new things at home. Experiment with dishes and have fun.

What career progression opportunities are available in your business/sector?

There are many progression opportunities within cheffing. For example, you can go to work on cruise ships or cook for some high-end people and even own your own restaurant, it's all about trying new things and never being afraid to ask.

Why is it important for your sector to attract and train young people and new entrants?

So that the skills that have been passed down for generations will always keep moving down. The old classics will never die out and also young people will be able to learn a skill that will help them in the real world.

What trends do you predict for your industry within the next 10 years? E.g. is it a growing market requiring more young entrants?

In the next 10 years I can see this industry becoming more technical and appealing to a younger type of person. I can also see it taking off even more with the likes of more advanced machinery coming into the industry.

General words of advice

My advice for anyone wanting to be a chef is to get out there try different foods, get excited about ingredients, ask as many questions as you can about food. Overall, learn as much as you can from the very bottom of the kitchen to the very top. Take as much as you can from everyplace that you work in and push yourself to succeed.

Further contact/information

If you wish to speak to Bradley further about a career as a Chef then email Bradleydavid555@gmail.com

To find out more about what it's like to be a Chef and the qualifications you can work towards, search the job profiles on the National Careers Service website.