EXCLUSIVE
Chefs' Academy

1. Start with a dash of culinary passion, add a sprinkle of excitement.

2. Stir in a plentiful amount of enthusiasm and simmer on a low heat.

3. Serve warm and enjoy the Chefs' Academy experience...
In addition to Andy Mackenzie who heads up our Chefs’ Academy, here are just a few of the other amazing chefs that you will work with and learn from:

Steven Edwards  
MasterChef: The Professionals 2013 Winner

Matt Gillan  
1 Michelin Star | 4 AA Rosettes

Richard Davies  
1 Michelin Star | 5 AA Rosettes  
Great British Menu Winner 2013

Ricki Weston  
Sussex Young Chef of the Year 2013

Michael Wignall  
2 Michelin Stars | 5 AA Rosettes  
Sunday Times Harden’s Top 100 Food List 2013

Lewis Hamlet  
Executive Chef South Lodge  
Winner: Royal Academy of Culinary Arts 1994

Denis Drame  
2013 Master of Culinary Arts

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Our Vision

The Exclusive Chefs’ Academy will develop the talented and passionate chefs of the future. Within our centre of excellence, our inspirational programme will elevate the best to become the exceptional.

The Exclusive Chefs’ Academy is a career development programme created to increase opportunities for chefs within the Exclusive Hotels and Venues group. The programme offers a wide range of experiences around our many diverse and award-winning restaurants, extensive conference, banqueting and pastry kitchens and draws on the vast experience of our talented chefs.
I take great pride in my work as a chef for Exclusive Hotels and Venues - there is a huge passion for dining and food using the finest, freshest ingredients, a philosophy very close to my heart. The Exclusive Chefs Academy is born out of our desire to develop the great chefs of the future and to have the opportunity to mentor, inspire and support the chefs on this programme, as I have been during my career here, it’s truly exciting - I feel honoured to be involved.

- Steven Edwards, Head Chef, The Camellia and winner of MasterChef: The Professionals 2013

The Chefs’ Academy is a unique opportunity to fine tune your cooking skills, develop your career and set yourself on the road to success and promotion.

The Academy is for commis chefs with at least a year of experience (preferable) and has been designed to equip you with the skills and experience needed to take you from commis to chef de Partie level. As a full time member of the kitchen team, you will be based at properties across the business; you will be exposed to the different cooking styles of our award-winning chefs, enjoy extensive off-the-job training away from your usual workplace involving masterclasses, visits to the producers of the quality ingredients used in the business and attend workshops led by experts in their field.

You will be issued with your own set of chef’s knives, a full uniform including chef’s whites, branded aprons and appropriate safety shoes. By committing to the two year programme you will enjoy complimentary meals during your working hours as well as staff discounts on accommodation and food and drinks at all Exclusive Hotels and Venues.

Exclusive Hotels and Venues’ commitment to development will ensure that the focus is balanced between your needs as a chef and the needs of the business and will cover team challenges and competitions involving rigorous assessment.

The first programme will commence in July 2014 and is a two year course.
As part of your journey you will have the opportunity to:

• Experience our extensive range of exclusive kitchens
• Learn from the very best banqueting professionals
• Practice advanced pastry techniques guided by our Master of Culinary Arts
• Work with our Michelin starred chefs
• Prepare dishes for our high profile clients
• Work with a wide range of eclectic, quality produce
• Visit our extensive range of suppliers
• Learn how to source quality ingredients
• Develop your kitchen management skills
• Enter external competitions and raise your profile
• Build your leadership skills

Your Exclusive Chefs’ Academy Journey

How passionate are you about food?

Our Academy Chefs will demonstrate:

Energy
Drive
Mobility
Innovation
Curiosity
Attention to detail
Commitment
Desire to learn
Stamina
Respect

How far are you prepared to stretch yourself?

Be prepared to:

• Learn something new every week
• Make yourself available to attend all the modules
• Travel to all our properties
• Be rigorously assessed
• Move around the business
• Work as part of a team
• Compete on behalf of the Exclusive Chefs’ Academy

Please refer to the online application form for full details of the level of commitment required to attend this programme.

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The first year of the programme will cover all the sections of the kitchen on rotation plus off-the-job training away from your usual workplace to include:

- Skills Development
- Product Knowledge
- Personal Development
- Financial Awareness
- Kitchen Management
- Health and Safety
- Food Hygiene
- Leadership Skills

You will be allocated a mentor and a buddy on the programme and given additional opportunities to participate in activities outside of the normal weekly schedule.

Sample itinerary:

Please refer to separate insert for further details.

Your chance to specialise within the kitchen or the hotel:

- Conference and Banqueting
- Casual Dining
- Fine Dining
- Pastry / Bakery

Further training in:

- Product Development
- Financial Awareness
- Sales and Marketing
- QuickSteps: People Management Programme
- Level 3 Food Safety
- Equipment and Maintenance

Sample itinerary:

Day 1: Mixture of supplier visits, supervisory skills workshops, team challenges and masterclasses

Days 2-5: Further development in kitchens:
- More specialised areas
- Exposure to Michelin star restaurants

Year 2

Andy Mackenzie has been a chef with Exclusive Hotels and Venues for over 27 years. During that time he has been Hampshire Chef of the Year multiple times, is on the board of Hampshire Fare and has performed hundreds of cooking demonstrations at schools, colleges, food festivals and even radio stations. He was instrumental in launching ‘Create & Cook’, a cookery competition aimed at showcasing the culinary skills of young people across Hampshire.

Andy Mackenzie: Leading the Chefs’ Academy
**Chef Position Property Awards and Accolades**

**Matt Gillan**
Head Chef, The Pass  
South Lodge  
- 1 Michelin Star  
- Great British Menu 2013  
- Sunday Times Harden’s Food List

**Jamie Brown**
Executive Chef, Fork  
Royal Berkshire  
- 2 Michelin Stars  
- 5 AA Rosettes  
- Judge on BBC 2’s MasterChef: The Professionals  
- Good Food Guide Top 50  
- Sunday Times Harden’s Food List

**Michael Wignall**
Head Chef, Michael Wignall at the Latymer  
Pennyhill Park  
- 2 Michelin Stars  
- 5 AA Rosettes  
- Judge on BBC 2’s MasterChef: The Professionals  
- Good Food Guide Top 50  
- Sunday Times Harden’s Food List

**Denis Drame**
Head Pastry Chef  
Pennyhill Park  
- Master of Culinary Arts, 2013

**Steven Edwards**
Head Chef, The Camellia  
South Lodge  
- 2 AA Rosettes  
- Winner (of BBC 2’s MasterChef: The Professionals) 2013

**Steve Hubbert**
Executive Chef  
Pennyhill Park  
- Winner: Royal Academy of Culinary Arts 1994

**Olly Rouse**
Head Chef, The Avenue  
Lainston House  
- 3 AA Rosettes

**Richard Davies**
Executive Chef, The Bybrook  
The Manor House  
- 1 Michelin Star  
- 3 AA Rosettes  
- Winner of BBC 2’s Great British Menu 2013

Read more about our award-winning chefs at exclusivechefsacademy.co.uk

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**Location**

Off-the-job training away from your usual workplace will take place in a variety of venues depending on the nature of the module. This will include: Hotel kitchens, hotel meeting rooms, off site suppliers/farms/markets/abattoirs and dedicated demonstration kitchens when required. The rest of the week will be in your base hotel.

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**Salary**

Starting salary of £14,500 per annum plus company benefits. In order to demonstrate your commitment to the programme, you will be asked to sign a promissory agreement. Full details can be viewed online.

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**Assessment**

Each Academy Chef will be assessed by their Manager and the Executive Chef of the Academy. Successful completion of year 1 will result in promotion to Demi Chef de Partie with the commensurate salary and upon successful completion of year 2 you will have the opportunity to apply for further promotion to Chef de Partie.

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**Certification**

Successful completion of the programme will be celebrated at the graduation dinner and Chefs will be awarded the ‘Exclusive Chefs’ Academy Diploma’.

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**How To Apply**

- To register your interest please email dawn.packham@exclusive.co.uk
- All candidates will be required to complete an online application form at exclusivechefsacademy.co.uk and attach a copy of your CV
- Those invited for an interview will be asked to attend an assessment day
- Final selection will involve a skills test and a working interview at one of our properties
A select group of stunning, beautifully situated country house hotels and venues dedicated to providing the ultimate guest experience. Offering a unique combination of personality, flair and innovation, our carefully chosen destinations offer exceptional service delivered by passionate and consummate professionals who place the customer at the heart of everything we do.

**PENNYHILL PARK**, an Exclusive Hotel & Spa, Surrey  
**SOUTH LODGE**, an Exclusive Hotel, Horsham, West Sussex  
**LAINSTON HOUSE**, an Exclusive Hotel, Hampshire  
**THE MANOR HOUSE**, an Exclusive Hotel & Golf Club, Wiltshire  
**MANNINGS HEATH**, an Exclusive Golf Club, West Sussex  
**FANHAMS HALL**, an Exclusive Venue, Hertfordshire  
**ROYAL BERKSHIRE**, an Exclusive Venue, Berkshire