

Andy Dennehy



During my time at City of Bath College I completed 4 kitchen qualifications and 2 restaurant qualifications. A VRQ L1 and L2 in Professional cookery, as well as an NVQ L3, an ABC L2 Pastry qualification during my second year and NVQ L1 and L2 in Food and drink service.

I am currently studying towards a BSc in Hospitality Management at the University of Plymouth and working part time as a pastry chef at Jury's Inn, Plymouth.

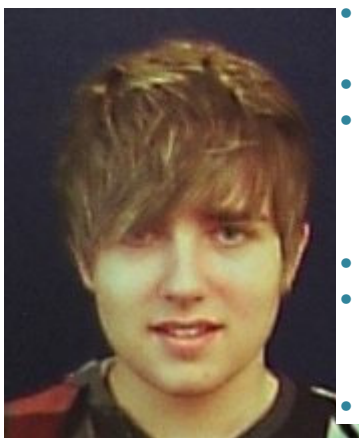
College helped me hugely as without gaining the qualifications I would have not been able to attend university to study. College was great and I enjoyed every minute of it. There was a brilliant mix of exceptionally trained teachers who know exactly what they are talking about. I went into college with a basic understanding of food and came out ten times more experience and knowledge.

There was a great bunch of people on my course and I got to know everyone really well. I still keep up with a select few even though we all have gone our separate ways.

The competitions were great at college. I entered in Rotary Young Chef of the Year and Chef v Chef. I came to the semi-finals in the Rotary competition, which was great and I got some really good work experiences out of them including 2 days at Richard Bertinet's Kitchen in Bath. Also I entered Chef v Chef 3 years in a row and got some really useful contacts out of it including Sam Moody, Head Chef at Bath Priory.

It was really good to study at College and I have great memories that I will remember forever.

Joel Pagett



- I studied both the NVQ 3 in hospitality supervision and professional cookery whilst at college.
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- I am currently working at the Winchester hotel as a reservations and revenue supervisor. College helped me gain the key knowledge I needed to start my trainee manager's job where I worked around each area of a hotel before settling in the current job.
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- I still speak to many of my friends from college and will always have fond memories of college that inspired me to do well and gave an average student a chance
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The college has also given me the qualifications to study on a hospitality management degree which I have started in September

Denise Gill



Last year Apetito sent me to City of Bath College to take NVQ2 in Professional Cookery. I thought this may be daunting after being out of education for 40 years. **How wrong I was!**

I never imagined I would enjoy it so much and learn such a lot. Since then Apetito has run a 'Chef of the Year' and guess what... **I won**, which was such an honour. All this has given me new excitement, confidence and more understanding with food.

New doors are opening as well. Our Head Chef, Phil Rimmer invited me to judge a competition at Frome college. I am so proud of what I've achieved. Think what you could do!"