

FIFTEEN CORNWALL CELEBRATES SECOND BIRTHDAY

The second cohort of apprentice chefs at Fifteen Cornwall were part of a joint celebration on Sunday (18th May) as they completed their final shifts in the kitchen on the restaurant's second birthday.

The 10 male and two female chefs have spent the past twelve months working in the restaurant at Watergate Bay, now just weeks from graduation they have hung up their aprons in the Fifteen Cornwall kitchen for the last time to start placements in restaurants and hotels across the country and abroad.

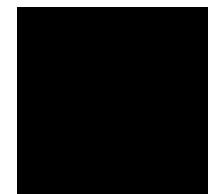
It has certainly been a busy two years for Fifteen Cornwall; the restaurant has been open every day of the year since it launched and has served more than 150,000 diners with high quality food, prepared by the apprentices and supporting team of professional chefs.

Employing almost 100 staff, Fifteen Cornwall has provided a boost to the local economy. As well as the apprentice positions and year-round jobs created, the restaurant has thrown the spotlight on the high quality local food and drink suppliers by sourcing more than 80% of their ingredients locally, spending more than £70,000 a year.

Dave Meneer, Chief Executive of Fifteen Cornwall said: *"The first group of our apprentice chefs were great pioneers, showing the world what could be achieved by giving young people from disadvantaged backgrounds a fresh start with a new career. I'm delighted that our second cohort have continued that legacy, they're a wonderful group of young people and if they continue the career momentum that they've started here with fifteen Cornwall I'm sure that they will go far.*

"Fifteen Cornwall has exceeded the expectations of everyone involved in bringing the social enterprise to Cornwall. We've made a difference not only to the lives of the youngsters we have trained but we've shown the world the very best of what Cornwall has to offer."

The second cohort of apprentices will spend 4 weeks on placement in order to get experience of working in other kitchens before they graduate from Fifteen Cornwall next month. Five



apprentices have remained in Cornwall for their placements, three are working in Devon, including the restaurant of Michelin starred Michael Caines at Gidleigh Park and apprentices Andrew Basso St Blazey and Gemma Davies Newquay have gone as far as New York.

Amongst the apprentice chefs finishing their time with Fifteen Cornwall is Donna Weston, 24, from Newquay who has just started her work placement at Fistril Blu. She said: *"Starting my placement at Fistril Blu has been exciting but a little nerve wracking because the only other restaurant I've worked in has been Fifteen Cornwall and the style of food and way of doing things is inevitably different. I'm enjoying learning new things and meeting new people and its really great working in another restaurant so close to the beach as the vibe is quite similar. Fifteen Cornwall has been great fun and it has set me up well and made me realise that I love cooking and I can't imaging doing anything else now."*

Scott Pascoe, 21, from Redruth is currently on work placement with the Penventon Park Hotel in Redruth. He said: *"Fifteen Cornwall has been an experience that I'll never forget, I'm gutted that it's over but looking forward to cracking on with my career. The chefs at Fifteen Cornwall have been trying to prepare us for life outside their kitchen by saying that we've got a lot more hard work ahead of us and now that I've started my placement I know what they mean - its certainly meant another upward turn on my learning curve, luckily my training has drilled-in some good core disciplines which I hope will impress my new boss."*

Now one year on from graduating from Fifteen Cornwall, last year's graduates have had time to settle into their new careers.

Sam Lounds, 23, from Newquay is one of Fifteen Cornwall's success stories, already working as a head chef at 'Lavish' on the Barbican in Plymouth. Sam was referred to the Fifteen programme from his probation officer and hasn't looked back since:

"Fifteen undoubtedly opened doors for me but it has been really hard work and a steep learning curve to get to be running my own kitchen so quickly. The last year has been really hectic, I've moved between a few jobs to end up with a position that I really enjoy.

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"The time I spent at Fifteen provided an excellent foundation in terms of cooking skills and understanding the importance of using the best local ingredients. Now with my own kitchen I'm hunting out new suppliers, going on sourcing trips and making sure that we use local, organic and free range where possible, not just because of the taste but because I appreciate the importance of helping the local economy.

"If I hadn't been a part of Fifteen Cornwall I'd probably be back in prison by now. It was an amazing opportunity and I hope to return the favour next year by taking on a graduate."

After graduating last May, Ashley Channon, 22 from Newquay worked in New York for three and a half months at a restaurant in the Hamptons before returning to the UK to find a permanent job as a newly qualified chef in Devon. He said:

"Being a part of Fifteen Cornwall has created so many great opportunities for me. I've worked in one of the most exclusive areas of New York and have even met the Queen and Gordon Ramsay at a reception at Buckingham Palace which was incredible and made my family extremely proud of what I was doing with my life. Before Fifteen I'd never been anywhere but our Italian sourcing trip and placement in New York has really given me a taste for travelling and experiencing new cultures and of course their tastes! I moved to Totnes to be close to family got a job at Rumours Wine Bar which is going well and I'm currently training an apprentice from the second cohort which shows how far I've come."

To make a reservation at the award winning Fifteen Cornwall call 01637 861000 (reservation lines are open from 9am-7pm, 7 days a week) or book online at www.fifteencornwall.co.uk

Ends
27th May 2008

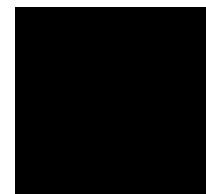
Notes to editors

Photography

Fifteen Cornwall opened on 18th May 2006 with an innovative menu of the best seasonal and local produce, a relaxed atmosphere, talented chefs and an incredible view over a beautiful two-mile beach.

The restaurant is dedicated to the same inspirational social enterprise goals as set out by Jamie Oliver and the team at Fifteen London. Each year the restaurant gives up to 20 trainee-chefs the once in a lifetime opportunity to turn their lives around.

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All profits from Fifteen Cornwall go to the registered charity, The Cornwall Foundation of Promise. The charity's purpose is the creation of fantastic career opportunities for disadvantaged, local, young people, helping them every step of the way to achieve their potential. The restaurant also provides a valuable boost to Cornwall's tourism industry and makes use of the abundance of high quality local food producers in the region.

The project has received more than £1 million in grants from Objective One and the South West Regional Development Agency (SWRDA), with additional support from Jobcentre Plus, the Learning and Skills Council (LSC), Cornwall College, Cornwall County Council, Restormel Borough Council, St Austell Brewery, HSBC Bank, Barclays Bank and The Hotel and Extreme Academy, Watergate Bay.

For Fifteen Cornwall reservations and menu information visit www.fifteencornwall.co.uk or call 01637 861000 (lines open between 9.00am and 7.00pm seven days a week).

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