



FIFTEEN CORNWALL NEW RECRUITS GET STUCK INTO COLLEGE LIFE

Fourteen young people from disadvantaged backgrounds have started their journey on a new career path with Fifteen Cornwall, with their initial training at Cornwall College Camborne now well underway.

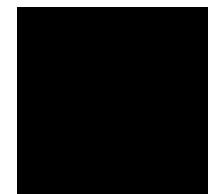
The group of ten young men and four young women between the ages of seventeen and twenty-four started their 12 week intensive training at Cornwall College at the start of February to set them up with the basic skills they'll need in food preparation, hygiene and health and safety. The third year's intake of apprentice chefs will take the places of the chefs graduating from the restaurant later this spring.

Although the latest intake of students are yet to start their work placements at Fifteen Cornwall, the Cornwall Foundation of Promise, the charitable foundation behind the social enterprise restaurant, is already starting the search for the next group of 20 students to start training in September and join the restaurant in January. By taking two groups of students on this year, the restaurant will realign the date that the apprentices start at the restaurant so they have time to settle into their new positions before the start of the busy summer season.

Last autumn more than 100 applications were received from young people living in Cornwall between the ages of 16 – 24 who were out of work and education and looking for the fresh start that the apprenticeship programme provides. Shortlisted candidates were invited to interviews before the final selection were tested on their group working skills at a team building adventure weekend at the youth activity centre Bishops Forum in Penryn.

Now just weeks away from starting the next phase of their training at Fifteen Cornwall in Watergate Bay, the new recruits are excited about the opportunities ahead of them:

Natalie Dale, 20 from Bodmin has recently moved to Newquay to share a house with other Fifteen Cornwall apprentices: *"Before Fifteen I wasn't doing anything with my life, I was looking for work but found it really difficult as I had a criminal record and was living in a hostel, I figured that I had nothing to lose by applying. I'm really enjoying college and learning new skills, I've already discovered lots of foods that I would have been too scared to try otherwise and I'm sure that I'll enjoy lots of other new experiences at the restaurant."*



Jenni Hopson, 19 from Wendron near Helston also moved to Newquay to live with other Fifteen Cornwall apprentices in January. She said: *"I've always been passionate about cooking and food and saw this as my last chance to start a career in the industry. I started a different college course before but didn't enjoy it but now I wake up and can't wait to get going, it's changed my life and I feel a better person for it."*

Colin Hague, 20 from Helston: *"I wasn't really doing a lot before Fifteen Cornwall. I was in and out of different jobs and had no prospect of making a successful career. I applied to give myself a new start in life and learn as much as possible about the catering industry. My time with the programme so far has been great, I've really enjoyed the training and everyone in the group is easy to get on with."*

Steven Todd, 21 from St Austell applied to join Fifteen to boost his employment prospects: *"At the end of last year I was an unemployed and unqualified chef and was too old to go to college for free. I applied to join Fifteen Cornwall because I thought that it would be a good opportunity to learn and get my NVQs to carry on my career. I've really enjoyed the time at college so far and have found it really interesting cooking foods that I hadn't seen before – it's certainly developing my taste buds!"*

Becky Evans, 17 from St Austell said: *"It was wicked getting into Fifteen Cornwall. The course has helped me out so much, not just by getting me on a career path but with some of my personal life as well. I'm really looking forward to the whole experience, it's a new chapter in my life and I'm enjoying every minute of it."*

Kieran Leverett, 24 from Launceston: *"Before Fifteen Cornwall I didn't have a job and was sleeping on a friend's sofa. I wanted to make sure that I wasn't bumming around for the rest of my life and saw Fifteen Cornwall as an opportunity to sort myself out. It has been excellent so far, I've learnt a lot and met some good people I will know for a long time."*

Ricky Lawlor, 21 from Bodmin explained his reason for applying: *"I found out about the places at Fifteen Cornwall from my probation officer who helped me to fill in the application form. Before I started the course, egg on toast was the limit of my cooking. I've learnt so much already and am especially looking forward to working in the restaurant and making customers happy."*



Jake Joynes, 16 from Newquay: *"Before Fifteen I wasn't really doing much, just messing around on the streets, drinking and getting in trouble. I started a carpentry course but it wasn't for me so I quickly dropped out. My time with Fifteen Cornwall has been amazing, I've never been abroad before so I'm really looking forward to going on the Italian sourcing trip."*

Lee Murray, 18 from Newquay: *"I've lived on my own since I was 16 but felt like my life wasn't going anywhere because I couldn't find a job that interested me. I hadn't even thought of the future until I started the course but now I feel like Fifteen Cornwall has been the best thing I have done because I can see where I want to be. All the other students are great; it's like a family where no one judges you."*

Arron Edwards, 20, from Redruth: *"I started catering college before but it didn't work out. I had a couple of kitchen jobs but they didn't last either then the White Gold project told me about Fifteen Cornwall to get me on the straight and narrow. Being back at College as part of Fifteen Cornwall is working out well because I have the support I need and am enjoying the course and am enjoying learning to be a better cook."*

Judith Bailey, 17, from Bodmin: *"I applied for Fifteen Cornwall because I enjoy cooking and wanted to achieve something good in my life. The people I work with are fantastic, we get along really well and work well as a team. This has changed my life and made me really happy."*

Lawrence Neale, 17 from Newquay: *"I moved to Newquay from Leicester in June and got a job as a commis chef but got laid off so I started college but it wasn't for me. I felt like my life wasn't going anywhere so when I saw about the jobs with Fifteen Cornwall I thought that it would put me on track and set me up for the future, I'm amazed at how much I've already learnt."*

Andrew Leslie Danks, 20 from Fowey: *"I had done jobs previously on building sites and in a warehouse but was fed up because I wasn't going anywhere. My time at college has given me more of an open mind on food whilst having fun at the same time. I'm looking forward to starting in the restaurant and going to Italy to find out what this course is all about."*

John Latham, principal of Cornwall College said: *"These young people have an exciting future ahead of them, they also have a tremendous opportunity to get qualifications and industry training in one of the country's leading restaurants. Like Fifteen, Cornwall College is all*



about potential, helping our students and trainees to realise their potential takes hard work and dedication, I have the utmost admiration for the staff who help change these young people's lives. We are absolutely delighted to be working with Fifteen Cornwall for a third year and will be watching the students' progress with great interest."

Over the next year the new students will take part in a varied training programme that includes working towards NVQ qualifications at Cornwall College, working in the Fifteen Cornwall kitchen as well as other restaurants in the South West, sourcing trips to local suppliers and producers as well as a trip to Italy.

Dave Meneer, Chief Executive of Fifteen Cornwall is pleased to see the next group of apprentices settling into their new careers: *"They are a smashing group of young people; we have a great mix of personalities and they are already starting to work well as a group which will stand them in good stead for when they start work in the restaurant and experience the realities of working in a busy kitchen which serves over 70,000 customers a year.*

"It isn't going to be easy. They've got a tough time ahead of them and some will need more support than others to see them through until the end but I hope that they will rise to the challenge and use Fifteen Cornwall as a springboard to go on and lead great lives, filled with optimism and new opportunities."

The third intake of students for Fifteen Cornwall includes:

Judith Bailey, 17 from Lostwithiel

Jacob Basher, 18 from Perranporth

Natalie Dale, 20 from Bodmin

Andrew Leslie Danks, 20 from Fowey

Arron Edwards, 20 from Redruth

Becky Evans, 17 from St Austell

Colin Hague, 20 from Helston

Jenni Hopson, 19 from Helston

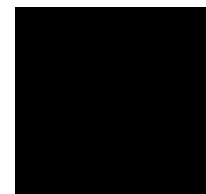
Jake Joynes, 16 from Newquay

Steven Todd, 21 from St Austell

Kieran Leverett, 24 from Launceston

Ricky Lawlor, 21 from Bodmin

Media Release



Lee Murray, 18 from Newquay
Lawrence Neale, 17 from Newquay

Straight forward and quick to complete application forms are available from May 1st from Jobcentre plus on 01872-355015 who can help individuals with their applications. Forms can also be completed online at: www.fifteencornwall.co.uk The closing date for applications is 30th June for the next group of apprentices who will start training in September 2008.

Ends

23 April 2008

Notes to editors

Photography

A photograph of the third Fifteen Cornwall cohort accompanies this press release, pictured from left to right the students are:

Jacob Basher, Colin Hague, Becky Evans, Andrew Danks, Judith Bailey, Arron Edwards, Jennie Hopson, Steven Todd, Natalie Dale, Ricky Lawlor, Kieran Leverett, Lawrence Neale, Jake Joynes, Lee Murray.

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.

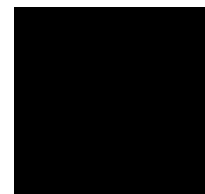
The restaurant is dedicated to the same inspirational social enterprise goals as set out by Jamie Oliver and the team at Fifteen London. Each year the restaurant gives up to 20 trainee-chefs the once in a lifetime opportunity to turn their lives around.

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).

Media Release



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