

Apprenticeship Journey

James Daniel Broomhall

What Is Your Role?

My name is James Daniel Broomhall and I work for Marston's pubs and bars at the Summerhouse pub in Weston Super Mare. I am a Line Chef and as such my duties include:

- Preparing and cooking food to high standards
- Cleaning and maintaining the kitchen, it's tools and utensil's
- Stocking and replenishing to ensure a high quality and efficient service
- Adhering to safety standards and guidelines set out by governing bodies and other agencies

How Did You Find Out About The Programme and What Made You Chose To Do An Apprenticeship?

My General Manager approached me and asked if I'd like to take a training course leading to a qualification that was applicable in "the real world" so to speak. I jumped at the chance to better myself because not only would it give me the opportunity to advance myself and become more qualified at my job but it is also company and government backed so at no extra cost to me personally, I mean who wouldn't want to be paid to learn and move forward in something they enjoy?

What Do You Hope To Achieve From Your Apprenticeship?

I would like to be confident in my decisions and even more competent in my abilities by the end of my course. My trainer Oliver Hunter is enabling me to do this by pushing my boundaries and pressing for me to work more out of my comfort zone. We aim as a collective for me to be at team manager status when I complete my apprenticeship before I finish my current curriculum and I truly feel now that I am more than capable of this because of the self-belief Oliver has managed to instill in me.

What Is The Most Useful Thing You've Learned During Your Apprenticeship?

The most useful thing I have learned is to never confine myself to "a box". I have always been a traditional cook that has used small amount of ingredients, however I now have the confidence to cook fish, my favourite is by Jose Pizzaro, a pan fried cod with a chorizo and chickpea stew.

How Do You Manage Your Time Between work and study?

I discipline myself to put a few hours aside each week to complete tasks at work and do some research in my own time, this helps to ensure that my home and work life are not too impacted. It's important to be dedicated to your studies, it's like the old saying "you reap what you sow" the more effort you put in and are willing to put in, the more you gain in return.

What Are Your Career Plans After You Have Completed Your Apprenticeship?

I plan to progress to the level 3, then level 4 to become the best version of myself, there will be something new to learn. My new knowledge and skills to benefit my workplace too, so I will continue to produce the best food and kitchen standards.

What Is One Piece Of Advice You'd Have For People Considering Starting An Apprenticeship?

My advice would be JUST DO IT! It's a great opportunity to better yourself, the most time efficient way, trust your trainer and have faith in yourself, anybody with the right mindset can and will succeed.



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