



**We grow our own chefs
for your dining pleasure**

APPLIED ABILITY AWARDS
Practical Exams for Professional Chefs, Designed and Delivered by Chefs

Employers participating in the Triple A can now display the above banner front-of-house.

National pilot for Wales gets underway

With backing from the Welsh Government, Triple A participants just over the border in North Wales will soon be able to take advantage of a range of pre-exam activities designed to best prepare candidates and their mentors for Triple A exams in Wales. The Welsh Culinary Association will launch the programme on the 12th of February at its Welsh International Culinary Championships. Project managers are Tourism Training for Wales, with delivery on the ground to be led by Arwyn Watkins of the WCA and Cambrian Training, who says: "Achieving the support and funding for this programme is clear evidence of the benefits of a partnership approach to developing the skills we need. We will establish four regional examination centres, develop a comprehensive mentor development programme, structure masterclasses to fill skills gaps and promote Workforce Development as a route to economic success."

Malmison rewards 'The Raw Stuff'

With over 100 candidates entering for Triple A exams, the Malmison and Hotel du Vin Group are wholeheartedly behind the scheme and have now launched a recruitment brochure (pictured) to demonstrate their commitment to helping their young chefs achieve full potential, whilst safeguarding the future of their business. AAA Mentor Tom Van Zeller, Head Chef at Hotel du Vin, Harrogate highlights the benefits for recruitment and retention of staff: "Young chefs like the idea of more training and qualifications, which provides a good incentive to work for Hotel du



Vin. Our college tutors/assessors recognise the clear benefit of on-the-job practical training. And I find its best when two chefs are working together towards the Award - support, team work and gentle competition between them give a sense of momentum."

Triple A news

- **First Examiners Workshop:** the inaugural, annual Examiners Workshop will be held on February in Luton with senior chefs, past and prospective Examiners, coming together from Scotland, England, Ireland and Wales to review progress, share best practice and continue to develop the working consensus that develops and defines common and consistent standards for both Triple A exams and Triple A mentors in their kitchens.
- **North West March Exam:** the first exam for candidates from the region is scheduled for March, with the venue being Liverpool College. A further NW exam is due in May, when the spread of exams expands to venues in Scotland, Ireland, Cornwall as well as the regular exams in London.

Kathryn Rowe shakes her way to AAA Chef



- **Northern Hospitality Awards - Best Chef Mentor:** having introduced this category last year, the AAA National Committee plans to again sponsor in April 2008. The Award aims to "identify, promote and reward the talent and contribution of someone who consistently communicates their knowledge and skills with enthusiasm and care to trainee chefs". If you'd like to nominate someone, for the Award, yourself included, please visit: www.northernhospitalityawards.co.uk/entry08.htm

• **Barcelo Hotels** (formerly Paramount Hotels) are amongst the latest recruits to the Triple A scheme. Participation will be available across all 20 sites of their sites, including their hotels in Blackpool and Buxton, as well as Shrigley Hall, Cheshire, where Head Chef Mark Skillcorn will mentor two candidates and be inducted as a Triple A Examiner.

• **Early-adopters in Scotland:** following a Chef's Forum called by the Federation of Chefs Scotland to promote the development of Triple A in Scotland, several senior chefs have swiftly joined the Triple A scheme, with participation now confirmed from MacDonald Hotels, Gleneagles Hotel and Sodexo as well as from Malmison Glasgow and Hotel du Vin Edinburgh.

The Applied Ability Awards is an independent qualification for professional chefs, overseen by the AAA Committee from the UK and Ireland chefs bodies with the collective aim of establishing consistent, chef-led standards that define, develop and promote craft skills. The Award is achieved at two levels: AAA Foundation Chef and AAA Chef Certificate; a third level pilots in the Spring, AAA Senior Chef. To participate or to find out more see the website:

www.greatbritishkitchen.co.uk/bft_aaa.htm