

“Working at the Mullion Cove Hotel has helped me to develop my skills and learn about working in catering in a more in depth way”

Introduction

My name is Zachary Kilmurray. I work in the kitchen at Mullion Cove Hotel as a Commis Chef. I was hired in 2016 as a trainee summer job. I was made into a full time employee and have worked here since.



*Image: **Zachary** Kilmurray, Commis Chef, Mullion Cove Hotel*

How did you get started in your career?

I started out with a college education in cookery. While at college I worked multiple paid and unpaid part time jobs.

Can you outline a typical work day?

A typical workday will be mostly focused on prepping food for the evening service. Including vegetables, carbohydrates, soups, meat and fish.

What do you enjoy most about your job?

The atmosphere of the kitchen. I like working with base ingredients and turning them into real dishes. I also really enjoy the teamwork of the kitchen, communicating and working with other people to produce a high quality experience for our guests.

What skills are important for anyone wishing to start in your profession?

Someone wanting to work in hospitality needs to have a good working ethic, because sometimes we have to work when we don't want to, and cover other peoples' shifts. They would also need to be well committed to their job at maintaining quality control.

What main personal attributes do you think is important for your type of job?

I think it is important to be able to learn quickly and retain a lot of information and to be adaptable to new or challenging situations.

Do you have any tips or suggestions on how young people and adults can enter your industry?

Start with gaining experience. The best way to learn in this industry is to jump in at the deep end and gain the experience and knowledge first hand. The qualifications will come as part of the learning process, but the best way to gain a foothold and to impress potential employers is to show them you have experience.

What career progression opportunities are available in your business/sector?

There are many opportunities to progress within catering, it is very dependent on what area you work within. E.g. within a kitchen the progression can work from trainee, to Commis Chef, Chef de Partie, Sous Chef and Head Chef. But there are even more within these ranks dependant on your workplace.

Why is it important for your sector to attract and train young people and new entrants?

The hospitality and catering industry makes for one of the largest employers in the UK, and it is in constant need of new and young people to fill jobs. So it's very important that people actually want to work in this industry and know how to do it.

What trends do you predict for your industry within the next 10 years? E.g. is it a growing market requiring more young entrants?

I think there will be a shift towards healthier eating soon. People want to eat out with their friends and colleagues but they also want to stay healthy. As such our industry will require younger people to be trained in that mindset from the get go so they can continue to work and develop within that mindset.

General words of advice

In the catering industry, its most important to work tidally and efficiently. Always complete your task exactly as specified.

Further contact/information

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Or, for more information about a range of jobs in the hospitality and catering sector, then search our job profiles on the National Careers Service website.