Junior chef wins award at Scotland's Modern Apprenticeship Awards



Junior chef trained up in record time at Edinburgh restaurant

Duncan Shaw, junior chef at Edinburgh restaurant Sylvesters, was named Level 2 Apprentice of the Year 2014 at Scotland's Modern Apprenticeship Awards last night.

The Level 2 Apprentice of the Year award is for those who have displayed dedication and commitment to developing their career through the Modern Apprenticeship programme. 18 year old Duncan had been put forward for the award due to his flair and passion while working at Sylvesters Restaurant. He started in May 2013 as a kitchen assistant and within weeks was enrolled into the Scottish Modern Day Apprenticeship programme which he completed in a record eight months, a first for the scheme.

Kieran Sylvester, head chef and owner of Sylvesters Restaurant, said: "Duncan is an extremely skilled chef and his star potential was obvious within days of joining us. He is a key team player and contributes to all areas of the restaurant including menu design, service and management."

Duncan Shaw, winner, adds: "I can't thank Sylvesters enough for supporting me and giving me this opportunity to develop my skills in the kitchen. I know that winning this award will help me going forward in my career as a successful chef."

Duncan is currently undertaking an SVQ in Management. And his passion for food doesn't stop once he leaves the restaurant; he keeps chickens at home, grows his own vegetables and

regularly fishes for crayfish.

Submitted by <u>Stacey Dent</u>

