



**Cameron McDermott**  
**Commis Chef**  
**Hilton Coventry**

As a commis chef, Cameron is an integral part of a large and busy team, preparing exceptional food for customers at Hilton Coventry's classic British restaurant, The Larder. Cameron works directly with the hotel's chef de partie, sous chef and executive chef, fine tuning his culinary skills.

**Aspiration**

To become a head chef and open my own restaurant one day

**Qualifications**

Hilton Worldwide National Apprenticeship Academy 2010/11  
NVQ level 3

**Profile**

After leaving secondary school in 2010, Cameron's careers advisor pointed him in the direction of Hilton Worldwide's Apprenticeship academy. His passion for all things food and cooking related saw him apply for an apprentice chef position where he sought to test the skills he had honed cooking for friends and family in a professional environment.

He was accepted as Hilton Coventry's first apprentice, going on to graduate with flying colours and land a permanent position as Commis Chef at the hotel. His training has seen him develop leadership skills along with his culinary talents, and he now combines his duties in the kitchen with mentoring other young apprentice chefs following in his footsteps.

**Awards**

Hilton Coventry Team Member of the Month in 2014

**How does this case study promote careers in hospitality?**

Having begun his time with Hilton as an apprentice, Cameron illustrates the potential for individuals to grow into a hospitality career through on the job training. With demonstrable interest in food and cookery, Cameron has thrived on the chance to receive mentorship from prestigious chefs and now imparts similar wisdom on young apprentices coming through.



### **Further information**

For further information on career opportunities at Hilton Worldwide please visit <http://jobs.hiltonworldwide.com>

For further information on careers in hospitality and tourism please visit [www.hospitalityguild.co.uk](http://www.hospitalityguild.co.uk)