

# A SWEET EXPERIENCE

*Kate gets a taste for the finer foods in life with the help of Vaughan's Kitchen, who saw her strength of character and passion for cooking*



**I**t's not every day that a student on work experience learns how to pluck a pheasant – but then Kingsbury Green Academy student Kate Rigby is no ordinary student.

Vaughan's Kitchen, the firm that took Kate on for the work placement, is no ordinary company either. Year 11 student Kate has long been interested in cooking so when Kate met Judy Dain, course director of Vaughan's Kitchen's cookery school, at one of Kingsbury Green Academy's regular careers fairs, she was keen to take up the offer of an interview to do a work placement there.

"I felt very nervous before the interview but took some photos of food I'd cooked, and after two minutes of talking I felt really comfortable," says Kate.

"I learned so much there – how to do the preparation for events, producing around 50 orange brownies that needed to look exactly the same, toasting taco shells on an open fire in front of all the guests – it was amazing. And of course I plucked a load of pheasants! The whole experience has made me realise I definitely want a career in catering."

Peter Vaughan, executive chef and managing director of Vaughan's Kitchen and Vaughan's Cookery School and a member of the prestigious Royal Academy of Culinary Arts, predicts that Kate will make a huge success of learning to be a chef. "On placement, Kate was absolutely fantastic," says Peter.

"She is very suited to the profession, because she's not only skilled and passionate

**'She is very suited to the profession, because she's not only skilled and passionate about her cooking'**



about her cooking, but she also has stamina and strength of character. It's very tough working in a commercial kitchen, but Kate was completely up to it. And prepping pheasants isn't for everyone, but she got on with it with a smile."

Kingsbury Green Academy, which is part of the Royal Wootton Bassett Academy Trust, was recently awarded an Area of Excellence badge by the educational organization Challenge Partners for its outstanding provision in careers education. Careers leader Catherine Young has established a careers programme involving local businesses that was described as "exceptional". Judy Dain



says Calne-based Kingsbury Green Academy is her first port of call for engaging with young people.

"Vaughan's Kitchen has linked up with Kingsbury Green Academy because, of all the schools we have had contact with, they are the very best at keeping in touch with employers," says Judy. "Catherine Young goes above and beyond to keep us updated and involved, so it was an added pleasure to see how one of her students acquitted herself!"

01380 530203  
careers@kingsburygreenacademy.com  
vaughanskitchen.co.uk