



Flavour of Fifteen...

Chef apprentices in action

Autumn 2010

The newsletter for all the friends of Fifteen's Apprentice Programme, part of the Jamie Oliver Foundation, registered charity no. 1094536
For more information about Fifteen, and our work with young people, visit our website at www.fifteen.net

Where are they now?...

The Class of 2010 have fled the nest and started their professional careers. You'll find them at The Searcy's at the Barbican, Smiths in Paddington, the Pantechnicon Rooms in Knightsbridge, Cigala in Bloomsbury, Brasserie Joël in Westminster, Rococo in Essex and Wyboston Lakes Hotel in Cambridgeshire.

Graduation 2010

Fifteen's eighth graduation went off with a bang on Tuesday 28 September at Stoke Newington Town Hall.

Congratulations to our Class of 2010 graduates!



Foundation fundraisers take on the New York City Marathon!

These brave individuals trained, fundraised and on Sunday 7 November ran the New York City Marathon for the Jamie Oliver Foundation!

James Elliott	Shift Leader, Fifteen (5:17)
James Fisk	Demi Chef De Partie, Fifteen (4:14)
Oliver Gibson	Assistant General Manager, Fifteen Cornwall (2:48)
Dean McClumpha	Head Pastry Chef, Fifteen (5:15)
Andrew Parkinson	Executive Head Chef, Fifteen (3:45)
Lucy Smith	Demi Chef De Partie, Fifteen (4:45)
Johnny Waugh	Demi Chef De Partie, Fifteen (4:30)
Kristen Wilkin	Jme Buyer (4:16)

Andrew Parkinson said:

This year we have 8 runners in the team, the youngest being only 19. Any marathon is a huge challenge but New York really puts you to the test.

I've ran New York twice before and being able to raise money for the Jamie Oliver Foundation again put nothing but great pressure on me to complete the course and get a personal best.

Congratulations to all the team for a fantastic effort!

You can still donate and support the Jamie Oliver Foundation by visiting:

www.justgiving.com/fifteen



Progression & Outreach update

On 15 October the Jamie Oliver Foundation held a graduate reunion at the Giant Robot restaurant in Clerkenwell. The event was well attended and initiated discussion around sourcing-trip based reunions in 2011.

On 25 October we acknowledged National Care Leaver's Week by hosting *Banquets on a Budget*.



The event was a great success and gave ten Care Leavers from around the UK the opportunity to learn about cooking healthy meals on a budget. The group was expertly assisted by current apprentices Andrew Foster, Alaine Lemaire and Mercy Taembo.

Simon Kinder memorial prize...awarded to Lloyd Hayes

At this year's graduation the Simon Kinder award was introduced by Jamie in tribute to Simon, former Managing Director of Magimix Ltd. Simon was a loyal supporter of Fifteen since it opened in 2002, donating prizes and equipment for our kitchens and attending annual fundraising events and graduations.

The Simon Kinder prize acknowledges a Fifteen London graduate who has made an outstanding contribution to succeeding generations of apprentices and the Foundation's work in the community. It will be awarded each year at graduation. This year's winner is **Lloyd Hayes**, a Class of 2004 graduate. Congratulations Lloyd!

Class of 2011 apprentice Andrew Foster assists Care Leaver Paddy Brown to roll fresh pasta.

Introducing the Class of 2011...

					
Charles Aston 19 from Swiss Cottage	Adeline Boyd 23 from Tooting	Nathan Bradford 22 from Harlesden	Billy Brennan 20 from Plumstead	Vincent Fodderie 23 from Camden	Andrew Foster 24 from Ewell
					
Jai Harrower 19 from Rotherhithe	John Jones 21 from Ilford	Alaine Lemaire 20 from Cricklewood	Scott Mattock 23 from Leytonstone	Janek Flemyng 19 from Clapton	Emma Ogoe 20 from Ilford
					
Katie Opher 24 from Catford	Oliver Quelch 24 from Camden	James Richardson 23 from Tilbury	Mercy Taembo 19 from Custom House	Dong Tran 21 from Clapton	Jack Wells 20 from Camberwell

If you go down to the woods today...



...You'll be able to find these gorgeous mushrooms, if you're a Class of 2011 apprentice on their first 'sourcing trip' on 14 October to Aldershot woods with chef Gennaro Contaldo.

The group had a fantastic day, foraging mushrooms and cooking a giant risotto with Gennaro out in the open air.

Apprentice Oliver Quelch said:

The trip was a great experience and a real eye opener into the world of mushrooms.

A Big Night Out with Jamie 2010!



This year will be our sixth fundraising event in aid of the Fifteen Chef Apprentice Programme and it looks like it's going to be the best to date!

The event will be held on Thursday 11 November at the iconic St. Paul's Cathedral. Jamie will be co-hosting the event with presenter Ben Shephard.

The Fifteen chefs and apprentices will be creating a four-course menu, designed by Jamie and Executive Head Chef Andrew Parkinson. The evening will include auctions and attractions and Diana Vickers will be performing!

Huge thanks must go to Kate Northrop; Fifteen's Event Manager and her team.

San Patrignano, Rimini

In late October the Foundation team visited our friends at San Patrignano in Rimini, Italy. Since 1978, San Patrignano has taken in over 20,000 people who have had serious drug problems and supported them to turn their lives around. San Patrignano is an inspiration for Fifteen – Its scale and remit is much vaster offering its 1,500 residents a home, healthcare, legal assistance, and the opportunity to study, work and regain their status as full members of society.

One of San Patrignano's fundamental teachings is the importance of learning a trade or profession. From making cheese, wine or wallpaper, working on the land, in the restaurant or training horses, residents become experts in their fields. This not only develops their pride and self belief but bestows San Patrignano with a reputation for excellent quality produce, sold in Fifteen, Selfridges, Chanel and beyond and funds approximately 50% of the community's operations.

To find out more about San Patrignano, visit: www.sanpatrignano.org

Apprentices in the spotlight

Congratulations to Fifteen graduate **Dean McClumpha** who, in October won a Regional Award at the National Training Awards 2010 for his progression from Chef Apprentice in 2006 to Fifteen's Head Pastry Chef today!

On 17 October Fifteen and the Jamie Oliver Foundation featured in a seven page spread in the Sunday Times Magazine. To see the full article visit: www.thesundaytimes.co.uk

The Jamie Oliver Foundation graced the pages of the National Care Leavers' Week magazine, celebrating Class of 2010 graduates **Marc Barrett** and **Jeff Cresswell's** success.

What's coming up?

On 17 November the Class of 2011 apprentices will be receiving a master class on pizza making at Shoreditch house, demonstrated by the chef team from Pizza East!

On 25 November the group will be visiting Label Anglais chicken farm in Essex to learn about how these free range chickens are reared before they reach the restaurant.

On 2 December Lucy Carroll from Heritage Potatoes will be visiting the apprentices to teach them all about their specialist varieties of potatoes grown in Northumberland.

Graduate news...

John Relihan, a Fifteen Class of 2003 graduate has just started the role of Sous Chef at Jamie and Adam Perry Lang's new restaurant Barbecoa in the One New Change development in the heart of the City. Barbecoa specialises in barbecued meat cooked in open pits, robata grills, tandoors and wood-burning ovens. John is joined in the kitchen by **Sam Hickey**, Senior Chef de Partie and Class of 2008 graduate.

Congratulations to **Sandy Simmons**, Class of 2009 graduate who gave birth to baby Benjamin James on Saturday 2 October weighing 9lb 2oz.

Class of 2002 graduate **Tim Siadatan** has been named one of the *Top Young Chefs in Europe*, by the Wall Street Journal. Tim opened his Italian restaurant **Trullo** this year with business partner Jordan Frieda.

Following on from the successful international stages of **Ralph Johnson** (Class of 2003) and **Dwayne Joseph** (Class of 2006) who are now Head Chef and Sous Chef respectively of The Spotted Pig restaurant in New York, the Jamie Oliver Foundation will be offering a Fifteen graduate the opportunity of working in The Big Apple in the New Year.



Fifteen has just realised these D.I.Y Christmas pudding cards.

Inside each card is a delicious recipe, some calico cloth, twine and a Christmas ribbon.

The cards are priced at £6. Profits will go to Fifteen's Apprentice Programme

Good to meet you...

Katie Opher Class of 2011 Apprentice



Meet Katie Opher

She's 24 and from South London.

What were you doing before you came to Fifteen?

In the year before I came to Fifteen I wasn't working. I was on a court imposed curfew from 6pm to 6am. I had to take part in a community payback scheme which I did once a week and I spent the rest of my time doing very little that was positive.

How did you feel when you started?

I felt powerful emotions on my first day; fear and anxiety at all the new faces and information. I also felt excited and proud. I'd got through the recruitment and was beginning an amazing year, which will hopefully be the start of a long, successful career.

What's the thing you like the most about Fifteen?

Aside from all the brilliant experiences I'm going to have over the next year, I think one of the things I like most about Fifteen is the restaurant team and staff we're lucky to have looking after us. Everyone is patient, helpful and offers good advice. We are all made to feel part of the team.

In the short time you've been with Fifteen what effect has it had on your life?

So many already! I'm more positive, confident and patient. On the other hand I'm sleep deprived and my body aches! I am a lot happier and a nicer person now I have something so positive in my life.

And your future?

I'd like to gain experience and work with the most capable chefs across the different areas of the kitchen so I can carry on learning as much as possible. I'd also like to travel and to look into further training to guide my path from apprentice to top chef.

What's your favourite dish?

I really struggle to have a favourite dish when food tastes so damn good!

What's been the highlight so far?

I can't pick one. The course is a life-changing experience so all in all the highlight is just being an apprentice.

Fifteen London gets a makeover

Fifteen London was recently closed for a few days so that some impressive changes could be made to the restaurant. These included an interior overhaul, new menu designs and tweaks to the dishes on offer. If you fancy sampling our new menu and soaking up the new atmosphere, call the reservation's team on **0207 375 1515**.



Contact us...

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