

# LEITHSLIST

## AN AGENCY FOR COOKS

**Leiths List** is the agency and career guidance service for Leiths School of Food and Wine. The aim of the service is to provide a link between students and possible avenues for work experience during training and employment upon graduation. Leiths List provides ongoing careers support, often many years after students have graduated, for those seeking work and looking for career development opportunities.

Leiths List can provide wide-ranging opportunities and information. It offers permanent positions as well as shorter placements for those wanting to use their qualification to travel the world. For those looking for freelance work, short-term work is available throughout the year with periods of high demand. Information on all opportunities is posted on [www.leithslist.com](http://www.leithslist.com)

### **Student Support**

An introduction to Leiths List is given to Diploma students at the beginning of their training to alert them to ways we can help further their development, connect them to relevant work experience via our wide network of contacts and find them a job at the end of the course. Support is offered in a variety of flexible formats to suit the student timetable.

### **One-to-one meetings**

Students are able to request one-to-one meetings in order to inform us of their areas of interest, or access help with placements and networking. We will endeavour to see every student who wishes to have a meeting within the first term of the Diploma. Weekly appointments are available on request throughout the training. To take into account Social Distancing regulations, we are able to offer one-to-one video meetings as an alternative.

### **Phone appointments**

Students are also able to book a scheduled phone call at any time during the working week to discuss how we can support them.

### **Email support**

A great deal can be achieved via email contact. Students will be replied to promptly and can be provided with resources – for example help with building a new CV – as well as introductions to alumni and others in our network, who can help students to pursue their interests and establish their own networks.

### **Student Intranet**

The student intranet is used to alert students to career and work experience opportunities that are then organised and co-ordinated via Leiths List – for example, weekly placements on the set of Saturday Kitchen.

Student support is offered to Diploma, Essentials and Nutrition in Culinary Practice students.

### **Work Experience**

Diploma students are required to complete three work experience placements during their training. Using our network, Leiths List is able to help students find placements in a variety of fields including event catering, teaching, recipe development, food styling, magazine internships, new product development, private and professional kitchen work. We are active in maintaining and creating new links with businesses and individuals who can provide work experience relevant to our students' interests. There are also regular opportunities for paid work which are managed via Leiths List.

### **Careers Fair/Come & Meet**

Along with the Student Development and Events Manager we organise two careers events each year. The first provides an opportunity for students to meet alumni, expand their network and get advice on how to progress their careers; this event has now been extended to include a selection of restaurant groups and food businesses for those interested in going into professional kitchens.

Careers Fair 2020

- **Alumni Panel Discussion** – including broadsheet newspaper food editor; food stylist; cookery book author; family business entrepreneur; restaurant franchise manager
- **Restaurant Groups and Food Businesses** – including Soho House, Corbin and King, Mindful Chef, The Stafford Hotel, Rathfinny Vineyards, Fortnam and Mason, Code Hospitality, the Genuine Dining Company
- **Workshops** – including food media and styling demonstration; how to run a supperclub
- **Alumni Attendees** – including private caterer, food buyer, street food entrepreneur, food stylist, food writer, development chef, yacht chef, features editor, private chef

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LEITHS  
SCHOOL OF FOOD AND WINE

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The Careers Fair is open to Diploma, Essentials and Nutrition in Culinary Practice students. The second event, held in the Advanced Term, is aimed at those who may wish to start their own business or work as a freelancer.

We invite professionals from Environmental Health, Insurance, Accountancy, Law and Marketing to answer students' questions in an informal setting. Professionals can provide one-to-one advice for specific questions as well as talking to small groups if there are common areas on which students require advice.

### **CV Advice**

We are on hand to help with constructing a culinary CV or if the student is a career changer, advising on how to adapt the current one. We have resources to help with layout and design if required.

### **Private Client/Freelance Work**

During the course of training, opportunities arise for students to work either alone or in pairs for private clients, usually for one-off events. This will often be a celebration lunch or dinner for friends and family, or a Christmas canape party or hen-do. Leiths List is able to manage client expectations, while giving students the chance to put their skills to the test. This can also be valuable for gaining experience in costings, client communication, sourcing ingredients and overall planning and organisation. We are able to advise students on pay rates, terms and conditions, good working practice and managing client relations.

### **Restaurant Placement Scheme**

We run a work experience placement scheme for our Diploma students each year in the advanced term of their course. Over a period of 3 weeks, during weekday evenings, we offer our students the opportunity to experience working in a restaurant kitchen, for just one evening. We are fortunate to have some of London's finest restaurants involved in this scheme including Spring, Medlar, The Delaunay, The Glasshouse, Carousel, Elystan Street, Chez Bruce, Vanilla Black and The Game Bird. These placements frequently result in job offers from the restaurants.

### **Charity**

Leiths has lent its support to a number of charities over the years. We are always keen to get students involved. A regular and popular opportunity arises twice a year when we

support Action Against Hunger at the Taste of London festival. Students have the opportunity to put themselves forward to work in a 5 star restaurant, cooking menus designed by some of the world's top chefs.

Handing over the Leiths kitchens, along with student volunteers, to a variety of charity supper clubs has proved to be a great success in recent years. Working with charities like The Syrian Supper Club and Mike's Table has allowed us to give students experience in event-style catering while doing something really positive with their newly acquired culinary skills.

We have also been able to offer regular volunteer help at the lunch service at Refettorio Felix, the inspiration of Chef Massimo Bottura. The charity helps vulnerable people in the Food for Soul project.

### **Lunchtime Talks**

Leiths hosts a variety of after school and lunchtime talks from various sectors of the industry. These can range from the fantastic Head Chef from Claridges creating a Lobster Wellington in a 30 minute demonstration, to a Soho House Recruitment drive, to a Marks and Spencers product development talk. As well as being informative, these sessions provide a great networking opportunity for students. The guests are always happy to hand out their business cards and advice for future career opportunities.

### **After Graduation**

Leiths List is an agency for cooks. The majority of the cooks we place have been trained by us. The jobs we have available are posted on our website, but we are proactive in alerting students and graduates to opportunities relevant to their interests. We are available to all students and graduates for advice at any time during or after their training.

### **Keeping Connected**

Leiths List has always placed an emphasis on creating an atmosphere of family. There is great continuity, with relationships having been nurtured over many years. We like graduates to stay in touch and let us know what they are up to, and in what ways we can help. There are students who trained in the 1980s and 90s who still contact us for work and we are proud to be able to maintain a very personal level of service.