

Case Study - Springboard Quarter Two 2015 : Mayo Adeniyi – on the path to a career as a chef!



Mayo (real name Olumayowa Adeniyi) is 26 years old and met Springboard at a screening session at Hackney jobcentre. He then had a one to one session and explained that the two jobs he was interested in was being a school support worker or a chef. He had been a Reach Out mentor at a primary school but said in an ideal world he would want to combine his love of food and cooking with his ability to work with kids.

Something about Mayo's attitude shone through and he had a "spark". Springboard told him that unlike what he thought; he could become a chef without years and years of college training; as he could get learning and skills "on the job". He felt he was too old for an apprenticeship as these usually are funded for 18 – 24 year olds– however Springboard said that many employers wanted the right person for the job despite the age and were more than willing to take someone who was eager to learn on work experience initially and that often could lead to paid employment.

The first thing that happened was that Mayo was invited to a "taster day" at Four Seasons hotel in Hyde Park. He had the opportunity to speak to the Sous Chef and this encouraged him further and gave him inspiration. Following this Springboard set up a two week work experience placement in the kitchen at The Lancaster London hotel which Mayo completed. The feedback was from Ben Purton the Head Chef "I would be more than willing to give Mayo a reference and happy to invite him in for a chat and help him make contacts for his career."



Mayo decided that The Lancaster was a great learning curve; that he wanted to carry on to become a chef but felt that The Lancaster was just not the right environment for him – he really wanted a role where he could have more time to learn rather than thrown “in the deep end” so Springboard put him forward for a traineeship commis chef role at Ace Hotel in Shoreditch; also closer to where he lives.

On Friday 2nd October Mayo had an interview with the Exec chef at Ace hotel Simon Gregory; and despite having very little experience really showed knowledge and enthusiasm and has been asked back to do a trial on Monday 12th October.

Christofi Christou from Hackney Ways to Work sat in on the interview “ Mayo came across really well”