

JESSICA PATTON



GET THE CAREER YOU WANT. PROFILE No 2

Course: **Certificate III in Hospitality**
GTO: **MEGT, NSW**
Host Employer: **Wests Hospitality Group**



Jessica, you started your career a little bit later than a lot of people.

Yep, started my apprenticeship at 22. I was pleased I did because it gave me an opportunity to get out in the world and realise exactly what I wanted to do. My family owned restaurants so I was around food from around thirteen or fourteen. I used to fold boxes and once I was old enough, I washed dishes and waited table and got a love for food.

How did you get your actual career started?

I went to MEGT, they had an ad in the paper and I rang up and found out about Group Training and they got me a job. Which was my little 'in' to the hospitality industry.

You're obviously following a career that you're passionate about?

I absolutely love what I do. No one would put up with the hours and the not always pleasant conditions unless they absolutely loved what they did. Food and the experience of cooking and creating something and then the stress of the situation actually gives me an entire adrenaline rush. I love it!

What are your long term career opportunities through your apprenticeship?

I'm a month out. I got early completion, so I was very lucky. Through a lot of hard work and through the commitment of my work places, I'm actually finishing nine months early. I'm travelling overseas, which is one thing that everyone wants to do. I have an opportunity to take my trade anywhere. Australian chefs are highly praised overseas because of the four year apprenticeship. Well three and a half in my case.

You're obviously working full time, you didn't go to university and you don't have a HECS debt.

No, my husband does though. He's got three degrees and we're paying them off. I cannot express enough how wonderful apprenticeships are. I've come out of four years of training being paid, no debt and I've had all of this experience, so I can step into a job and that's

why apprenticeships work. Because you're giving back to the business at the same time as them giving to you. It's a win win situation.

Do you think you'll take your skills overseas?

I'm actually leaving on the twenty third of this month to go to London. I've been through a competition. I've got contacts overseas and I'll be doing twelve months in a restaurant called La Trompet. In one suburb, it's got a Michellen star. It's a very highly regarded restaurant. It's associated with The Leбри, which is another really wonderful company. I'll be working with both of those companies as much as possible and getting as much out of those people as I can.

If you've got enough enthusiasm that is.

Absolutely. And if you try hard. That's all you have to do is be positive and make sure you tell people around you what you want, all the time. People will find a way to give you what you need.

Thank you for your time Jessica and good luck.

Jessica began her apprenticeship with a definite goal, lots of ambition and a determination to achieve. Jessica took every opportunity to expand and enhance her skills throughout the Wests extensive range of hospitality outlets, accepting the challenges and handling them like an expert. Jessica was diagnosed with dyslexia at a young age, however she does not let this hold her back finishing with a distinction average and recognition from her peers. Jessica is always ready to share her knowledge and her passion for this industry can be felt every time she talks about what she does and how far she has come.

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