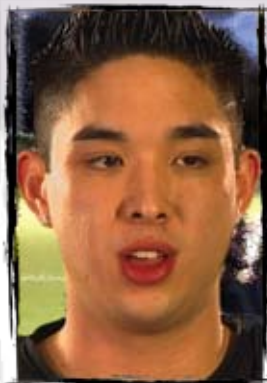


ROYSTON CLARK



TURNING A PASSION INTO A CAREER. PROFILE No 4



Course: **Certificate III Commercial Cookery**
GTO: **Hospitality Group Training WA**
Host Employer: **The Hyatt Regency**



What took you into your career choice and how did you specifically get into it?

At high school I had a real passion for food, so I did cooking classes. I left high school and searched on the Internet for career opportunities to do with food and found that Group Training offered some pretty good opportunities.

How did Group Training help you in the process of finding a job and later during your apprenticeship?

They offered me things like job security and rotation so I could try different areas of food. I signed up, they came out and checked on me to see how things were going and if I was doing well at work and things like that. They help me with things like competitions and doing paperwork so I don't have to do so much writing, which is really great, makes my life a lot easier.

What's the best thing about the career you've chosen, and where do you think it might take you?

After I finish my apprenticeship I'll hopefully sign on with the Hyatt and travel with them to places like China or Europe. You meet people and the teams that build, especially in a kitchen environment, you get very close, sort of family orientated.

What do you think is the best bit of advice anyone's ever given to you?

Work hard. I've always worked hard, especially in my apprenticeships. And just dream, whatever you're after, go for it, don't hesitate.

What's the best bit of advice you could give to someone who's looking at doing an apprenticeship?

Know if you really want to get into it. There are opportunities for traveling if you go into food. There's a very broad spectrum of jobs that are available after finishing an apprenticeship. You can take it to food sciences or nutrition, there's so many opportunities like owning a restaurant or managing a restaurant, you can go from there.

How important is a good work life balance to you?

You have to be able to go away and relax, spend time with loved ones and things like that. Don't get stressed, regroup your thoughts and get ready to go back to work. It can be a little bit hard being an apprentice chef, because you have odd hours.

What's been your most significant career achievement?

I've got a couple. The Nestle Golden Chef Hats competitions. I've done fairly well in a couple of those, won a few medals. I did a function for about 500 people where I was the executive chef, I was in charge of about fourteen to sixteen other apprentices and we did a function of four courses, that was really good.

What do you think participating in the Group Training Skills Leadership course is going to give you for the future?

Clarity. We've been covering what I want to do down the track and where my job can take me. Giving me more skills in leadership, it's been a real eye opener. Gaining a few more things like being able to plan and make it happen, which is not always an easy thing to do.

That's great. Thank you very much Royston and good luck with your future and travel.

Eager to step up to a challenge, Royston has taken on industry competitions and events with enthusiasm and commitment. In his role as acting Executive Chef for the 2007 Hospitality Skills Showcase, Royston led a team of apprentices who produced a formal dinner for 500 people at the Hyatt Regency, Perth. Royston has also taken opportunities outside the kitchen to promote the value of his apprenticeship experiences. He joined a GTA delegation to Canberra for meetings with 70 politicians.

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