

TANTE MARIE

Culinary Academy

FORMER STUDENTS

Below are some examples of the exciting and wide ranging careers developed by a selection of our former Diploma and Certificate students

NAME	DETAILS
Ben Blake	Ben, the Absolute Taste Scholar of 2005, is now working at the McLaren Technology Centre in Woking in the corporate dining room kitchen for Absolute Taste and has been cooking for the Formula 1 team.
Prisna Boonsinsukh	Owns a small Cookery School in Thailand, as well as writing columns for both Thai and English Language Magazines over there.
Emily Brown (nee Scott)	After graduating in 1995 and working in a small hotel in France, Emily has now returned to the UK and has opened The Harbour restaurant in Port Isaac, Cornwall.
Will Buckley	Working for Lyndy Redding on the events team at Absolute Taste.
Yoo-Jean Cha	Returned to Korea and has written her own cookery book and runs cookery classes.
Simon Chabowski	Simon has returned to Dubai and is setting up a kitchen design company with his family. He is going to be involved in the health and hygiene aspect of kitchen design specialising in HACCP analysis and kitchen safety.
Gee Charman	Having done private work at Kensington Palace and cooked for an Independence Day party for an American film director, Gee has now secured a job with the production company that makes Saturday Kitchen, Great British Menu, and a number of other cookery shows, as a food technician.
Lucy Clapp	After working for Two Many Cooks catering company Lucy has returned to London to run The Pantry, a café in Clapham.
Sara Cowie (nee Hughesdon)	Sara now lives in Sydney. After leaving Tante Marie, she set up a successful business in East Grinstead called Sara's Pantry and the Coffee Pot over 9 years, before emigrating. She now runs one of Australia's top cake decorating businesses, and has won the New South Wales Annual Bridal Industry Awards several times, and been a finalist all other years.
Charmain Dadley	Completed a degree in Hotel and Catering Management, before working as a Restaurant Manager for Conran Restaurants, and later Leith's Management. Now runs her own Events and Parties Company called

	Charmain Dadley Ltd, with a client list that includes Lord Linley, Holland and Holland, Skibo Castle, Stella McCartney and many more.
Steph Dennis	Steph is working for the Royal Household in Bagshot.
Harriet Eastwood	Harriet moved into food styling for Waitrose magazine and others when she left Tante Marie. From there she has moved into TV work and is now working on Channel 4 as a presenter of Cook Yourself Thin. Harriet is also co-author of the cookery book of the same name.
Grace Elliott:	Grace secured a job through All In Hand, as an assistant chef in a private tennis club in Holland Park.
Fabienne Eymard	Fabiene left Tante Marie and did a course in Food Journalism, before doing freelance cooking work, and ultimately becoming an Event Co-ordinator for Henrietta Green's Food Lovers Fairs Ltd.
Kathy Goodrich	Kathy left Tante Marie to join the team at the Michelin starred restaurant Drakes on the Pond. She has now set up her own catering company in Surrey.
Helen Gray	Helen has had a successful career working for Gordon Ramsay at the Savoy Grill and the Royal Household at Buckingham Palace.
Jason Harris	Jason is working at Sally Clarke's restaurant in London.
Charlotte Heath-Bullock	Charlotte is in PR in the Wine Trade, working for clients including a number of top vineyards around the world. She has recently produced a book called Kitchen Charisma – a cook book for men to impress women!
Penny Ide-Smith	Penny left Tante Marie and set up a company called Occasional Cuisine, which now employs a number of Tante Marie graduates.
Jenny Kwak	Did work experience at Mju restaurant, Le Cercle (sister restaurant to Club Gascon) then Racine, Sketch, and is now working as a pastry chef at Yaucha.
Jamie Landale	Jamie set up a Catering Company in Scotland called Wild Thyme that recently won the Scottish Independent Caterer of the Year Award. It is a huge success and has become one of Scotland's foremost catering companies.
Dan Levy	Dan has been working at The Waterside Inn at Bray under Michel Roux for four years.
Holly Fisher	After completing the certificate course, Holly did a ski season with Ski Scott Dunn before setting up her own ski chalet company with a friend, called Ski Fish and Pips – now in it's fourth successful year, and continuing to grow.
James Middlehurst	James worked at Absolute Taste as second Sous Chef before setting up his own catering company called Kalm Kitchen in Surrey.
Edu Molina	Doing six months of work experience at El Bulli hotel in Spain.
Nell Murphy	Nell is running her own delicatessen called Spoon in Brixton.

Alaina Nosworthy	After working for Lemon Zest on the European motor bike racing circuit Alaina is now running The Design Café in Chelsea Harbour for Lyndy Redding of Absolute Taste.
Michael Nugent	Michael left Tante Marie and spent 6 months working for Angela Hartnett at the Connaught. After working for Absolute Taste's event management team he set up his own successful ski chalet business Ski à la Carte
Sarah Parker (nee Sarah Scriven)	Sarah left Tante Marie and had a family. Out of necessity, she has gained a wealth of knowledge about food allergies and intolerances and now runs her own business, Special Diet Consulting, educating people about these issues. Sarah has lectured to Tante Marie students and her company is going from strength to strength on the back of her extensive knowledge and experience.
Richard Piombini	Richard left Tante Marie and went to work on the South Coast in a hotel before moving to the AA Three Rosette Hennessy's Restaurant at the Dormy Hotel. He then worked for a patisserie that supplies Harvey Nichols, Harrods, The Belfry and Grosvenor House. He is now Head Chef at Salterns Harbourside Hotel.
Danielle Proctor	Danielle is now working in restaurant PR for Sauce Communications. Although she is not cooking, she is eating in all the best restaurants and says that it is hugely helpful to know what she is eating and how it was made!
Vicky Sampson	Vicky is now a chef at The Cavendish Hotel in north Derbyshire.
Jennifer Smith	Jenifer left Tante Marie and went to Morocco and set up a guest house called Dar Roumana, which has been voted Authors Choice by the Lonely Planet guide.
Paul Stachura	On leaving Tante Marie Paul went to The Academy at The Vineyard at Stockcross to do work experience with John Campbell for 6 weeks. Paul then worked for TV chef Mike Robinson at his new restaurant The Pot Kiln in Berkshire He is now working full time at The Vinyard in Stockcross.
Ryan Stafford	Ryan came to London and spent a day walking into restaurants handing out his CV and making contacts. He was offered a job on the spot by Maze and the Boxwood Café – both Gordon Ramsay restaurants. He spent a couple of days in the kitchens of each, along with a few other restaurants, and accepted a job at the Boxwood.
Nigel Stephens	Nigel is working at Trinity restaurant in Clapham under Head Chef Adam Byatt.
Kate Titford	Kate left Tante Marie and worked for a catering company in Henley before taking a job as a Food Assistant at Prima. She is now the Food Editor of the magazine.
Kaye Thompson	Kaye runs her own successful catering company in Winchester called The Creative Catering Company.
Luke Wheadon	Luke is involved in running and a business venture in Guernsey incorporating a restaurant bar called Hojo's and

	a cocktail bar called Laska's.
Kate Wright	Kate is cooking daily for a law firm in London whilst running her own successful small catering company called Kate & Co.
Sally Van der Steen	Sally now owns her own catering company called Gorgeous Gourmet.
Tim Zawada	Tim was working at The Rising Sun in St Mawes, Cornwall under Master Chef Ann Long, having spent a short time at The Academy at The Vineyard under John Campbell. He has now moved back up to Surrey and is head chef at The Three Horseshoes pub in Thursley.