

PEACEHAVEN COMMUNITY SCHOOL

Name: Terry Dudeney
Attended PCS: 2003-2008

Career/Life Journey since leaving PCS:

When I left PCS I didn't really know what I wanted to do career wise. When I left I attended Brighton and Hove metropolitan college and did a level 3 in computer games development which I finished with a distinction but unfortunately nothing became of it so I continued college and learnt a trade skill of plumbing. After a year of doing that I realised that IT was a way to go and trained under an IT college called Zenos where I learnt many Microsoft related qualifications and ended up building servers for Sega, Barclays Bank and many other major brands. After a year I found I wasn't enjoying it as much as thought I would, so I ended up working for Sainsbury's in Newhaven on the fresh fish counter, the butchers counter and the delicatessen. Yet again I was disappointed with how slow moving the retail industry was and wanted something 'faster pace'.

I got lucky and got an apprenticeship in catering working my first kitchen in Brighton at the Old Ship hotel. I thrived there and completed my apprenticeship early before any other apprentice and met some amazing chefs, one of which has been on Masterchef and one winning Chef of the Year 2022-23. Little did I know that my achievements would grab me apprentice of the year for the hotel chain and then being put through to the semi finals of the National Apprentice of the Year for the UK. I continued learning, crafting and dedicating myself to cooking and yet again after going for my professional Catering Level 3 Apprenticeship I finished that early too.

Those 2 years flew by from being an apprentice to a Chef de Partie, gaining respect from some amazing chefs and managers. I continued to thrive in the kitchen and went to Iceland to enjoy the country but also to cook. I've also cooked all over Italy, France and Japan. Experiencing the world through my trade has gained me so many memories and skills I would have never have thought I'd get, which allowed me to work within the outside catering industry. This gave me even more amazing experiences like cooking for Celine Dion, footballers from Southampton FC, Chelsea FC, Harry Styles, the cast from Stranger Things, Little Mix, to name a few.

I'm currently a Head Chef at a lovely country pub in Surrey. I've built up my team by giving them amazing 3 rosette/Michelin star training and making them the future of the industry.

Employability Skills:

Punctuality, Dedication, Knowledge, Quick learner, Team leader, Confidence

Future Career Aspirations:

As much as I love catering, my goal is to become a foster carer, and to give back to Brighton and Hove after all the amazing work they did for me as a child and giving me the chance to succeed as much as I have. I want to give any child the future they well and truly deserve, so they can also have a chance to have the success I have.

Career Advice:

My only advice is not to stress out about what you want to be and enjoy the experience of work. If you know what you want to do, then do everything you can to grab it, and if you don't, dip your toe into many industries and work hard. Success comes with a lot of sacrifices and dedication. One thing is for now, whilst you're at school, really apply yourself to studying, ask your teachers questions, focus and absorb as much knowledge as you can.

