I started my Apprenticeship shortly after moving into a new recruitment based job role. Prior to my Apprenticeship, I had no previous experience in recruitment. This Apprenticeship has given me the core skills and knowledge of recruitment to help me progress in my role. The best part of the Apprenticeship is being able to apply the knowledge and skills you learn to your job with immediate effect – this helps you to easily retain the knowledge you learn by implementing it into your normal working routine.

Adam
Recruitment Consultant Apprenticeship Standard







I started on the Level 2 Professional cookery study programme in 2020 at Poultec. The course helped me with a number of skills, not only cookery, but my people skills and my confidence have improved. I met new friends that I still keep in touch with on a regular basis.

I completed Functional skills at level 1, which at the beginning of the course I wouldn't of thought was possible. Near the completion of the study programme I started working at The White Hart in Swaffham completing vegetable preparation, baking and providing general help around the the kitchen. This gave me the confidence to start the Hospitality Team Member Apprenticeship which is already helping me learn even more about the hospitality industry as a whole and further my skills.

I am keen to complete the Apprenticeship as I am around people I know and who will support me. I'm looking forward to learning more and progressing my knowledge and skills in cookery.

Gordon Hospitality Team Member Apprenticeship Standard







Since completing my Butchery Apprenticeship via Poultec Training, I have gained so much more responsibility in the G Shurey & Son Butchers shop. I am now independently running the shop one day a week and have taken on the role of mentoring our new butchery Apprentice. As well as this I also have solo responsibility of cutting private orders to the specification of the customer which I really enjoy doing!

I could not have got to where I am today without the help and support of my Poultec tutor, Michael.

Evan, Butchery Mentor





