

Waterside Inn - GSS

I was fortunate to start the more serious years of my career in the Balmoral Hotel in Edinburgh. Spending my first two years out of 5 in Alan Roux's Brassiere. An all-day dining restaurant showcasing the best of French cuisine with a Scottish twist. I have very fond memories of my time there, especially the moments when Michele Roux would join us for dinner, we would all fight for the chance to prepare his main course table side.



This experience is why I knew I had to take the opportunity to spend a week at The Waterside Inn as one of the education prizes awarded to Team Gold Finalists. It was an easy decision as from those first few months in Alan's Brasserie I knew one day I had to experience his family's legendary property and circle back to my roots at this high level of Hospitality.

By far this experience remains one of the most rewarding experiences not only in my professional career but also in my life. To spend the time in one of the world's most famous and well-respected restaurants was a "pinch me" moment from start to finish. So much so I remember being offered an early finish to which I replied something along the lines of "Not a chance this is a once in a lifetime opportunity". This decision was so simple to make.



Each day in The Waterside Inn was meticulously planned and orchestrated, practiced and delivered to the highest of standards. Each member of the team holds each other accountable and works together to achieve their award-winning standards. This is all testament to the senior members of the team such as Chef Fabrice Uhryn, Chef Adam Wright, General Manager Frederic Poulette and both Assistant Managers Dean Bonwick and Marco Pettinicchio who offer such generous mentorship and trainings giving up their time not only for me during my stage but day in, day out to each member of their team is definitely something special. Each one of them showcasing outstanding professionalism and care for their teams which reflects the attention given to their guests and the overall upkeep of the restaurant.

For anyone, any future Finalist, I couldn't encourage this experience more. It will be one of the most beneficial services and experiences of your career.

Mr Poulette has done an exceptional job in installing his mindset and ethos into the team aligning with Chef Alans and Chef Fabrice's values. The dedication and hunger for greatness flows seamlessly down the ranks creating a bond of hard work and professionalism while still maintaining that feeling of home away from home. It is a true family working environment that is and will remain for many years to come. This experience without a doubt has helped to shape me into a better leader and manager for my team.

