



worldskills
UK Alumni

Adam Smith: Cooking

Competed in: WorldSkills Calgary 2009 – Team UK
Awarded: Gold Medal
Home town: Orpington
Region: South East
Date of birth: 30/07/1987
Age at competition: 22
Employer: The Ritz Hotel
Learning provider: Birmingham College of Food and Tourism

Qualifications

- NVQ Level 1 & 2
- AAA Award



What was your route into Team UK?

Adam first encountered WorldSkills during the selection process for WorldSkills Shizuoka 2007. Having come through the WorldSkills UK route he marginally missed out on a place in Team UK for WorldSkills Shizuoka 2007. Adam decided to take a year out of competing after which Michael Godfrey, the new WorldSkills Training Manager, contacted him to see if he was interested in competing for a place in Team UK for Calgary 2009.

Never one to take the easy route, Adam decided to get involved but start again from the beginning. Sailing through both the regional and national competitions he was back in the short-listing process. A win at the Squad Selection Competition brought Adam back to a familiar situation except this time he went on to win the Team Selection and his place in Team UK.

Why did you choose to get involved with WorldSkills?

Adam decided to get involved in WorldSkills because his employer had suggested he do so. He had also

heard about the experiences of both Graham Squire and Adam Pierson, previous WorldSkills competitors in cooking, and felt that it would be an exciting opportunity for him. Having narrowly missed out on a place in the team in 2007, he was invited on a 'familiarisation trip' to Japan to see for himself what the WorldSkills Competition was like. So when he took the decision to compete again for a place in Team UK, it was much more personal and he was hungry for it.

"This time I knew what an amazing opportunity it was and how much investment is made into your development as a competitor so I was determined to make the most of it."

What training did you undertake as part of your journey to WorldSkills and what impact did this have on your life?

The training had a massive impact on Adam's life all his training had to be done around work, which meant giving up weekends and taking holiday to complete training exercises.

"The training was fantastic. I spent time in Dubai and Torquay working with experts like Simon Holsten, the only other UK gold medallist in cooking to date. Training with the team at Brathay really helped develop my personal skills and approach to the competition, something that I knew I had to work on."

What was WorldSkills like?

Having seen WorldSkills Shizuoka 2007, Adam went to Calgary with a good idea of what to expect.

"I was shocked by the scale of the Competition and by the size of the crowds watching, so I didn't think Canada would be much of a surprise. The competition however has grown so much in two years it was still a shock to me when I arrived this time in Calgary."

What did you have to do during the competition?

Adam completed his 22 hours of competition in two days because of the limited number of kitchens available in Calgary. This meant Adam worked from 8 in the morning till 10.30 at night on each of the competition days. Adam completed seven modules that included a range of dishes from starters to desserts and to finish the competition he had to create a dish from a mystery box of ingredients.

Who inspired you during your journey to WorldSkills?

"John Williams, my Executive Chef at the Ritz, was a huge inspiration. His philosophy, appreciation and respect for food is truly inspiring and I really look up to him."

What did being part of Team UK and competing at WorldSkills mean to you?

"Being part of Team UK never really sunk in until I walked on to the

stage during the opening ceremony. Experiencing the crowd cheering for the team gave me an enormous sense of pride and honour and it was also then that I realised how lucky I was to be there."

How did it feel to win the Gold medal?

"It was great. It meant so much to me to win the gold medal and I know it is going to be fantastic for my career."

What has competing done for you both personally and professionally?

The competition has had a big impact on Adam's career with all of the additional training and press coverage he has received, he has already started building a name for himself.

"It's been great for my career but it has also helped me personally. Competing has given me more confidence in myself and in my ability."

What is the dream?

"One day I would love to have my own restaurant."

Would you encourage others to get involved in WorldSkills?

"I would definitely recommend WorldSkills to others. It has been the best experience of my life."

What do you think of the event being held in London in 2011?

Adam is excited by the competition coming to London and is confident we can put on an even better show than Calgary.

"It's going to be great for skills. It will help raise awareness of the competition to the public but also show the individual industries what a high standard of skill is required for WorldSkills."



For more information about the WorldSkills, UK Alumni, contact the UK Skills communications team:
T: 020 7429 2806 E: ukskills@ukskills.org.uk W: worldskillsukalumni.org.uk

Brought to you by
ukskills

Edge There are many paths to success
Official supporter of Squad and Team UK, and sponsor of WorldSkills, UK Alumni


BRATHAY
DO IT THE BRATHAY WAY
Providers and supporters of training and development for Squad and Team UK