

Top chef awarded Mentorship Award

Executive chef of the Cullinan Hotel Tsogo Sun in Cape Town, Henrico Grobbelaar, has recently been awarded the Mentorship Award by The Private Hotel School in Stellenbosch. According to Grobbelaar who has won multiple international and local awards, this award takes up a proud place in his office. "This meant that I made a difference to the life and career of a future chef," he says.



Henrico Grobbelaar

Grobbelaar's career as a top chef includes stints as executive chef at Cavalli Wine Estate, Twelve Apostles Hotel and Spa and Vergelegen Wine Estate.

Who better than a member of the South African team partaking in the Culinary Olympics in Germany later this year to help shape the career of culinary students? When asked about the value of internships in the hospitality industry, Grobbelaar says: "Well-planned internships are vital for the survival of our industry. The pace is getting so fast and cheffing is a hands-on business; by passing on valuable skills, the young student could be saved from having to go through the trial and error stage, saving them both time and money.

I am still a student in my trade but if it was not for the likes of Paul Hartman, David Higgs and Garth Shnier sharing their knowledge and passion gained in all the kitchens they ever worked in, I would be lost." According to Grobbelaar the big secret for mentorship to really be successful is for the receiver to build on the guidance received and to continuously improve on it.

Hand picked

According to Susina Jooste, the director of [The Private Hotel School](#) (TPHS), she handpicks students to fit the various chefs of leading restaurants and hotels. "It is crucial that each student learns more about all the chefs who have 'made it' in the industry, where after they have to motivate why they would like to complete their experiential studies under the

mentorship of a specific chef. Henrico's vast experience and engaging personality make him the ideal candidate to guide our country's future chefs."

Internships equal free labour?

"When I did an internship, I felt that it was seen as free labour and extra hands to clean and to be screamed at," shares Grobbelaar. "Now that I have my own kitchen I treat students as part of the brigade. We have to send them off with real skills – they are the next generation of our trade, after all, and we should take care of them."

"A hands-on approach including well-matched internships, cultural awareness, entrepreneurial skills and pathways for lifelong learning are vital to succeed in today's competitive hospitality industry," Jooste adds. According to Jooste, the extent of partnerships with a variety of industry players such as Grobbelaar, further strengthens the offering of an institution offering hospitality training and education. "It is, ultimately, during periods of in-service training that a student determines whether he/she is, in fact, able to handle the pressures of this industry." She adds that international connections are invaluable in offering your students the opportunity to gain international experience.

Chef Grobbelaar: "It is extremely rewarding when you find that rare diamond with heart, determination and the hunger to improve."

For more, visit: <https://www.bizcommunity.com>