

Starting career in style

FIRST COURSE

WORDS: SUE GARDINER

AS first jobs go, it's not too shabby.

Brenden Bretschneider is one of five apprentice chefs launching their career at new French restaurant Belle Epoque in Fortitude Valley.

Inspired by the finest Parisian brasseries, Belle Epoque is located in the Emporium Hotel.

The apprentices will be under the guidance of French chef Gil Debeze.

Mr Bretschneider said it was an amazing opportunity to start his apprenticeship surrounded by lots of culinary expertise.

"I'm sure they'll help me take my cooking career to a higher level, both in a professional

and personal capacity," he said.

"French cuisine is the top end of the market and if you develop a flair for it you can travel the world.

The apprentices were trained by Sarina Russo Schools.

Con Cunningham, Business Development Coordinator at Sarina Russo said hospitality skill shortages meant it was imperative that business and training providers worked together to provide flexible work/study options for apprentices.

"We now have the choice of 'day release' where the apprentice spends one day per week to study at Sarina Russo Schools Australia or 'spilt block training' where they can study for two separate two week sessions," Mr Cunningham said.



ON THE BOIL: Apprentice chef Brenden Bretschneider is part of a select group of young chefs.