



Young Blood

More young people should be entering the restaurant sector, as Dipna Anand, daughter of Gulu Anand, who owns The Brilliant, tells **Tandoori**

When I was at school, I had an option to select one of the technology subjects such as woodwork, metalwork or IT. But, there was also an option to take food as a subject, which I had always been passionate about.

I'm 24-years-old, but have always been very lucky in that not only have I enjoyed cooking and eating all my life, but my father has owned The Brilliant which such a successful restaurant and renowned restaurant. Having that insight into that world has inspired me a great deal and made me want to pursue a career in hospitality too.

Even if you are someone who is young and wants a career in the hospitality sector, don't have a restaurant or any other kind of catering

operation in your family, the important thing is to have passion, drive and energy. I've always felt and still do that there is a lot to explore in the hospitality sector and you can never stop learning. All the more reason that I and many others in the industry feel that there ought to be more youngsters entering the sector.

There are so many excellent Indian restaurants in the UK now, yet there is such a shortage of youngsters following in the older generation's footsteps. The more conservative sectors in subcontinental culture have long held the view that hospitality is a subservient and therefore a lowly profession, when that just isn't the case. Even in countries like India and Pakistan there are some

very many renowned hotel chains and restaurants that train and employ chefs, managers and all kinds of other levels of staff that earning a good and respectable living.

We also know that almost all of the renowned Indian chefs in the UK have been trained in some of those fine hotel groups. Besides, not all young people need to be doctors, lawyers and accountants.

In food technology, I have learnt many things like food analysis and food policy, nutrition, globalisation, as well as about managerial issues. While I have been doing my Masters at Thames Valley University, I have also learnt a great deal about food ingredients during my restaurant module so all of this has given me a great learning curve.

It's important to remember that there is no such thing as an easy job. Sometime you even have to start at the bottom of the rung and work your way upwards. In the hospitality sector you often have to do long hours and even have to give up your weekends as anyone who works in a restaurant will tell you. But that is part and parcel of what you take on if you want to be a success.

One day, your success and the rewards you reap will over-ride all the sweat and hard work you have put in.

So if you are keen and determined to get into the industry and want open a restaurant that defines you or any other kind of catering and hospitality business start looking and searching for learning opportunities. Broaden your horizons. Search the internet, seek out career advisors and various organisations and institutions – from The British Hospitality Association to Springboard UK and others - talk to people you might know in the sector and see what their experiences were like. Call up a local restaurant to see if they might be looking for help and assistance which you might be able to offer for a brief period so you can learn the ropes and see what it is like first hand.

There is nothing like a sense of achievement and accomplishment when you see happy customers!

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◆ PEOPLE 1ST

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