

CALLUM BOWMER

SENIOR CHEF DE PARTIE
Joined Rudding Park in July 2010



Why did you choose to work at Rudding Park?

I was offered an apprenticeship which I took knowing that I would learn much more working than in college.

What have you done during your time with us?

I have progressed from a Trainee to a Senior Chef de Partie. I have also entered several cooking competitions, reaching the finals of the Yorkshire Young Chef of the Year and CLA Game Chef of the Year.

What have you enjoyed most?

I really enjoy using produce from the Rudding Park Kitchen Garden and wild foraged ingredients to improve dishes. Coming up with my own dishes is also really rewarding.

What have you learnt about yourself?

I have learnt a lot about the importance of training and progression. Everyone is different and learns in their own way. My general philosophy is 'Work Clean, Work Fast, Work Organised, Be Happy and Be Positive'. These values then show in the dishes that you cook and the work that you do.

What next?

Horto...