

Objective One case study the way to work



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It is vital that people who are out of work are given help into work and training.

The projects in The Way to Work investment cluster all help economically inactive people of working age without job opportunities into work and /or training.

The projects target groups of people who traditionally find it more difficult to access work opportunities and who often need very specific support.

These groups of people include people with physical disabilities or learning disabilities, single unemployed parents, disaffected or disadvantaged young people and unemployed people.

Fifteen Cornwall

Take a group of young people who have had some setbacks in life, add an inspirational vision, dedicated support and top class training and you have a recipe for success. Fifteen Cornwall recognises that sometimes we need a second chance and offers young people that chance to transform their lives.

The combination of one-to-one support to address personal and motivational issues with a bespoke training programme of the highest quality is a tried and tested formula and comes with the full support of the Fifteen Foundation in London.

Fifteen Cornwall is housed in what was the upper floor of the successful Beach Hut Bistro at the Extreme Academy, Watergate Bay. With its floor to ceiling windows overlooking the vast expanse of Watergate Bay beach, near Newquay, the restaurant interior has been created by Falmouth-based Absolute Design. Following the highly successful format of Jamie Oliver's brilliant social enterprise in London, the restaurant will serve top quality food and aims to support disadvantaged young people and Cornwall's tourism industry and food producers.

Every year up to 20 Cornish students aged between 16 and 24 who have previously been unemployed, not in full-time education and come from disadvantaged backgrounds will have the opportunity to train and work in the restaurant, supported by professional chefs and college training. All the profits from the restaurant will go to the Cornwall Foundation of Promise to support the training of more Fifteen Cornwall trainees. Fifteen Cornwall opened on 18th May 2006 and features a menu that will focus on the best of Cornwall's seasonal local produce.



Jamie Oliver with the first batch of Fifteen Cornwall trainees at the opening of Fifteen Cornwall on 18 May 2006 (Photo by Simon Burt)

The project is committed to reducing food miles and promoting local and regional supply chains and it is anticipated that approximately 80% of food will be sourced locally. Environmental features include wind turbines generating a third of all electricity for the project; high-grade insulation in the roof, walls and floor; a grey water system that will capture and store water from the roof which will be used to flush toilets; a unique 100% LED lighting system that is fully dimmable meaning that 80% of electricity normally used through lighting can be saved; a 100% recycling policy on goods that can be recycled such as glass, cardboard etc. Fifteen Cornwall has set-up a special recycling depot and developed a 'recycle bubble' pod carrier to transport all of the waste to this depot. There will also be a no tolerance policy on certain materials used in packaging such as polystyrene which will be refused on site.

Objective One has been used to invest in the capital build - £545,430 via the European Regional Development Fund - and also in the training - via the European Social Fund through Jobcentre Plus and the Learning and Skills Council.

Carolyn Webster, European Programmes and Funding Manager, Jobcentre Plus Devon and Cornwall, said: "I was fortunate enough to meet some of the students and graduates of Fifteen London and left with absolute confidence that this was just the sort of opportunity to inspire young people in Cornwall. What impressed me most was the students commitment and passion - all the more impressive when you realised the enormity of the barriers they had overcome. How fantastic that young people in Cornwall now have that chance too.

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“What stands out is the investment in the individual students, their well-being, how they are inspired to develop and the way they are taught about food - where it comes from and how it is produced as well as how to use it to create meals fit for a world class restaurant.

“For the students it is far from glamorous - hard work, long hours and a lot to learn but they gain the confidence, work experience, qualifications and all round life-skills they need to succeed - whether in the restaurant business or another chosen career.”



Learning new skills at Cornwall College