



Connor Stow

Company- The Grand Hotel, York

Job Title- Pastry Chef/ Pâtissier

Why did you choose this Career?

Both my parents were awful cooks, so I started cooking for myself. I was obsessed with watching cooking shows, in particular the cake type of shows. I loved the fact that it was a growth industry job, there will always be new and exciting positions on offer. It's creative, I am always thinking of new dishes, Afternoon teas, showpieces I can create. It's not a 9-5 boring job, the hours are varied. Never a dull moment in the kitchen, and it's so rewarding seeing a customer happy with what you have created.

What pathway did you follow, why was this the most appropriate for you?

In secondary school I did Cooking as a GCSE, I absolutely loved going to each lesson. This is when I knew I wanted to do this as a career, this is when I started looking at Colleges. I started Hull College as soon as I left school, this is one of the best choices I have made so far in my life. I can't recommend this College enough, I studied level 1&2 culinary skills here. I knew that it wasn't for me so I decided to study Pastry instead. I absolutely loved it from the first thing I made, from here I entered a competition called Worldskills. I knew this was the right path I had to take to succeed in this industry and make a name for myself. This succeeded and I was named "The best young pastry chef in the UK". I then started to work in hotels as I knew I needed the experience to succeed, then I appeared on Channels 4s Bake off the Professionals. This got me where I am today, a pastry chef in the only 5* Hotel in Yorkshire.

What is the best thing about your job?

Where do I start? Is there anything better than eating and cooking with food? I get to create anything I want with thousands of ingredients. I get to pursue my passion and get to use my creativity every day. Working in a passionate team, teaching, learning, making customers happy with every bite they take, I have a chance to open up my own restaurant or bakery, earning endless amounts of money. Most chefs earn a very healthy wage, which is also very awarding. Plus of course I get to eat pretty much every 5 minutes which is probably the most rewarding!

What advice would I give my 16 year old self?

I would tell myself that success is what you make it no matter what has happened or where you came from. I didn't have the best experience at school or home life, I turned the negatives and pushed myself to do something great. If you are passionate about something, work hard and go for it. Don't let anybody say you can't do it, you can.



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