



Daniel Laud

Lecturer in Hospitality

Here is what studying at Orkney College UHI has helped Daniel to achieve:

“Age 15 I studied my **NC in Hospitality** at Orkney College, I also got my first job at the Merkister Hotel which gave me a taste of an exciting busy kitchen.

“Age 16 I did my **SVQ Level 5 and 6 in Professional Cookery** at Orkney College and I worked at the Foveran Hotel. Both worked in partnership to achieve my **Modern Apprenticeship**.

“Then I studied in Glasgow to achieve an **HNC in Professional Patisserie**.

“After a brief return to Orkney I found myself itching to travel and explore the world of food. I headed to Australia and New Zealand for 2 years.

“I then came back to the UK to help my parents set up a guest house.

“I have also run a hotel kitchen in the Highlands and achieved my **HND and Degree in Hospitality Management**.

“Then the opportunity arose to come back to Orkney and share those experiences with a future generation, back to the place where it all started; Orkney College UHI.”

“I always knew I wanted to be a Chef, I love food and have a passion for creating dishes that excites the pallet. Now at the age of 33, I’m sharing my skills and knowledge with the future generation of chefs emerging at Orkney College UHI, using the very best of ‘Orkney’s Larder’.”



“Coming to the college will help equip you with the skills and knowledge to head out into the world of work.”



Come and study with us and
‘Realise your potential’