

Gary Sutherland

Head Chef at Archive Coffee

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

“At the age of 16, I left school and joined Orkney College to do an **SVQ 2 in Professional Cookery**. This gave me the skills and know-how to take the step forward from a kitchen porter at the Foveran Hotel on to an Assistant Cook at the newly established Helgis.

“I spent 5 years learning the trade at Helgis alongside doing a further **SVQ3 and HNC in Professional Cookery**.

“At the age of 21 I took the step into my first Head Chef role at The Standing Stones Hotel. This was a massive learning curve for me which I absolutely loved and gave me the drive to own my own business. From organising and cooking for weddings to doing general restaurant and bar service that job had it all.

“Age 24 the opportunity came up to become the Head Chef of the soon to be Archive Coffee at The Old Library. Being involved in the set up of a new business gave me so much insight into how a business is run.

“Now aged 27 we are opening up our second premises down on the street, The Black Dog, which is a completely new concept of food for the islands and will be opening its doors this summer.”



“From a young age I knew I wanted to become a chef.”

