

“My Granny was my hero at the age of four she would let me assist her at the Aga and I would get to stir the tablet she was making, I feel she developed a passion in me for making food that made “folk smile”.



“Food that makes you smile is what I believe carried me forward into a career that has took me from a Dishwasher/Waitress to a Head Chef and I am now passing my passion and knowledge as a full time Lecturer at Orkney College UHI.



“I love seeing passion in young chefs as well as inspiring them to work with Orkney produce.



“Why don't you come and study at Orkney College UHI so you too can experience the fantastic feeling you get when you produce something that makes “folk smile”.

Ingrid Groat Chef Instructor/ Lecturer

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

“I came to Orkney College UHI to do an **SVQ Level 5 in Professional Cookery**, also working at The Shore one of the busiest hotels in Kirkwall at the time.

During my time at Orkney College I got a chance to compete at a national industry show with a cake that I had decorated I was lucky to gain a bronze medal.

After gaining my qualification I went on to study at the City of Glasgow College gaining an **HND in Culinary Arts**.

I returned home to Orkney to work at The Shore working alongside some great local chefs who were such an inspiration and within a few years I was promoted to Second Chef.

When asked if I would come to the Foveran to work I jumped at the chance working alongside one of the chefs that I started with at The Shore. Working there really built my confidence as a Chef and I started thinking about moving up the ladder further.

I moved back to the Shore and soon took on the role of Head Chef, during that time I also found that I loved teaching new chefs in the kitchen, so when I was asked if I would like to do some relief work at the College it seemed a logical move.