

Supported Internships



KM – Royal Free Hospital Intern 2021/22

KM joined Project Choice back in September 2021. After completing his induction, KM started his work placement as a Private Patient Chef's assistant within the Royal Free Hospital, Catering Team. KM duties included preparing both hot and cold food for the patient on the ward, producing fresh pastries and cupcakes for the glass café. Collecting and transporting food to different parts of the hospital. Learning knife skills and preparing fresh salads and fruits to be given as snacks. KM has also undertaken a variety of mini projects along with his mentor Nigel Brinkhurst, this included a bespoke valentines cupcake display with handmade fondant decoration, in addition to this Kyrone has also prepared a stunning easter display with fondant icing.

KM mentioned "I have found my experience very joyful and fun, I have also learnt how to pay closer attention to detail when cooking. I found making fondant models a bit challenging, but I practiced, and I improved. Working with Nigel has been great, he is very patient and shows me things multiple times if I am unable to do it the first time". KM has shown significant improvement in his practical skills, KM also is more comfortable and trusting of his colleagues in his team. If on any occasion his mentor is of KM is fully aware of his daily tasks and begins to get stuck in without any assistance. Kyrone has made a positive impression on his department with his Mentor/manager Nigel saying, "KM is excellent, he works very hard and we look forward to having KM as part of our team in the future". KM was recently offered an opportunity to apply for a paid position within the department and was successful at interview. KM is now completing his pre-employment checks and hopes to transition into his paid role in the new year.