

## **Andrew Dixon named as the head chef tutor at the new Cookery School at The Grand, York**



Andrew Dixon has been named as the head chef tutor at the new cookery school at The Grand, York, due to open in March 2019.

The former 3 AA Rosette restaurant owner turned professional cookery lecturer, has been appointed to help the cookery school achieve its mission of creating an environment which becomes a place to relax, have fun, make friends and try something new.

Hailing originally from Newcastle, Andrew brings nearly 30 years' worth of experience to his new role. Starting his culinary journey on a YTS placement scheme, alongside his daily milk round and Saturday job in a local butcher. He went on to work as sous chef at 3 AA Rosette Homewood Park Hotel, Hinton Charterhouse, and head chef at 3 AA Rosette The Crown Hotel, Exford, and 2 AA Rosette Congham Hall, Kings Lynn.

In 1999, he and his wife opened The Weir in Somerset, a restaurant with rooms that achieved 3 AA Rosettes within ten months of opening. After rebranding the restaurant into the less formal, The Café at Porlock Weir, the pair went on to scoop several awards.

Hungry to share his passion for cooking and local produce, Andrew became a part-time college tutor in 2014, most recently holding a full-time tutor role at a cookery school in Scotland. Keen to teach fundamental skills and tricks of the trade through unforgettable experiences and a state-of-the-art learning environment, he comes to York armed with a Post Graduate Certificate in Education and a vision to establish The Grand Cookery School as a centre of excellence.

Andrew Dixon, said: "I am delighted to be joining the team at The Grand, York and can't wait to get started with the new cookery school. Work is already underway on the space and we are busy developing new classes, experiences and recipes. I'm looking forward to creating engaging and educational experiences for guests, whether they are joining us as a corporate group or with friends and family."