

Charlie Bigham's nurtures team talent with Apprenticeship scheme

Premium food brand Charlie Bigham's has kickstarted a new apprenticeship scheme at its food production campus in Dulcote near Wells.



13 'apprentices' – aged between 24 and 61 – have been enrolled in a Level 2 Business Improvement Techniques Apprenticeship scheme at the campus, that has been developed in partnership with Somerset-based training provider Element Skills.

The apprentices, most of whom joined the fast-growing company following a regional recruitment drive when the new food campus opened its doors last September, have all been promoted to Team Leader positions as they embark on this next important stage of their professional development.

The first of its kind to launch in the new campus, the scheme is supporting the development and growth of the new team leaders, who are responsible for a range of areas in the Charlie Bigham's kitchen – from ingredients preparation to cooking and packing.

The business now has over 180 people working in the production kitchen at Dulcote, who make some of the brand's most popular dishes, including Fish Pie, Chicken Tikka Masala and Cottage Pie with all the care and attention that Charlie Bigham's is renowned for.

Lauri Duncan, Head of People at Charlie Bigham's, comments:

“As a company we are committed to ensuring our employees are happy in their roles and look to support their career progression wherever possible; brilliant, talented people are at the heart of what we do. Everything we create is about quality, not compromise; this is reflected in the approach we take to recruitment and people development. We're building a team for the future, with the skills and expertise to underpin and help drive the growth of our campus.”

Jason Lloyd, Team Leader at Element Skills Training, part of Cardiff and Vale College, adds:

“Element skills Training is extremely proud to be working with Charlie Bigham's on providing quality training with a real emphasis on improving not just the business but also the potential of their people.”

Charlie Bigham's food production campus is built over 85,000 sq ft in a regenerated Somerset quarry and was recently crowned 'Building of the Year' in the region's top architectural awards. Charlie Bigham's is one of the UK's most successful independent food brands, producing 12.5 million tasty dishes every year in its distinctive wooden trays.



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Notes to Editors:

Inspired by his travels and love of cooking, Charlie Bigham set up shop back in 1996 with the sole aim of creating really delicious dishes for foodies – putting in all the care and attention that you would if you were to cook them yourself. Using top quality ingredients, his goal was to help people steal back some quality time by doing all the dinner prep for them. Today, the Charlie Bigham’s brand now boasts over 45 delicious recipes, with best-selling dishes including Fish Pie and Chicken Tikka Masala. www.bighams.com



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