Mr conaghan

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| **Name:** | **Mr. Conaghan** |
| **FIRST Job?**  (can be part time or full time) | Worked after school and Saturdays at Wm Low’s super market Lanark, in the butchers department. |
| **Journey into current Job** | Trained at Motherwell college HND hospitality management, Worked as a chef at the 1986 commonwealth games. Then worked in Manchester (steak house restaurant), London (Ascot races), and Glasgow (RAC club). Worked as head chef for CCG catering for 12 years. Then letherby and Christopher catering for 4 years at the SECC, Hamilton race course and Royal Concert hall. Left to work in Glasgow city mission child and family centre as a nursery teacher and trained on the job and at night classes. Moved onto Caledonian University to get qualified to teach in secondary education (whilst working night shift as a chef for the Daily record printing offices). Since then I have taught in Paisley, Glasgow, Carluke and now Bellshill. |
| **Best Job?** | Working in the RAC Club hotel and restaurant in Glasgow the food was amazing but the chefs were very temperamental! |
| **Worst Job?** | Working in Wm Low, for £1 per hour the work was hard; cleaning and scrubbing, lifting large heavy animal carcasses and prepping them for butchers as well as cleaning up a lot of blood etc. However the skills picked up stood me in good stead for jobs to come. |