

Green restaurateurs from Acorn House grow

■ Acorn House in Kings Cross, which bills itself as “London’s premier eco-friendly restaurant” is asking would-be employees to sign up to its new training scheme.

The restaurant was opened by Shoreditch Trust, the Terrence Higgins Trust and Bliss Restaurant Consultancy in November 2006. The training programme will be run in association with Westminster Kingsway College, with 10 trainees taken on this year. The aim of the

course is to help students achieve Level 2 NVQ in a year by working alongside Acorn House’s team for up to 36 hours a week, learning about kitchen and front of house as well as IT skills and how to create a business plan, with a day spent studying the college syllabus.

Applicants should be 16-plus, with an interest in becoming an eco-friendly restaurateur and can apply online via the Acorn House website, Jobcentres and libraries.



The selection process includes an open day followed by 60 candidates being invited to a Camden Job Shop and further interviews to whittle down applicants to the final 10.