

## Media information

For immediate release, May 2016

# From The Dorchester to Hammersmith's Taste Restaurant!

## Catering student Samson Ayoade launches his own Pop-up restaurant in Hammersmith & Fulham College and shows off his skills in the kitchen.

Samson Ayoade, a former chef at the Dorchester, is launching a Pop-up restaurant at Taste Restaurant onsite Hammersmith & Fulham College on the 21 May; a trendy popular way for chef's to showcase their work to a different audience.

Samson Ayoade is studying Level 3 Professional Cookery at Ealing, Hammersmith & West London's College. Before enrolling on his course, Samson worked full time for The Grill at The Dorchester. Subsequently, Samson chose to return to study Level 3 Professional Cookery to up skill and gain new experiences and a qualification to further his career.

The highlight of Samson's career was only last year, while working at the Dorchester, he was selected to cater at a Royal Polo event, guests included Prince William, Prince Harry and Samuel L. Jackson.

Samson is very ambitious and aspires to become a restaurant owner and a Michelin starred chef in the future, and the Pop-up concept is a great way for aspiring restaurateurs to experience what it would be like to run their own restaurant for the day without all of the massive overheads and commitment.

"My aim for the future is to have a couple of restaurants. I've decided to do a Pop-up because they're really trendy at the moment and it's good to get exposure. I also really like that I get to cook my own food and not another chef's. I get feedback from the public about my cooking and my style of cooking."

With the backing of Ealing, Hammersmith & West London's College, Samson Ayoade's Pop-up restaurant fine dining experience will take place on: **Saturday 21 May 6pm-10pm at Hammersmith & Fulham College's onsite Taste Restaurant.**

Find out more and get your tickets here:

<http://samsondinner.eventbrite.com/?aff=EHWLCstaff>

"The College have been really supportive and helped in any way they can. They've given lots of good advice and offered me lots of resources."

Samson has created his own Spring menu and has sourced some of the finest local produce and seasonal ingredients especially for the event. The menu includes a four course meal with the added option of wine pairing.

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### For further information about the Pop-up restaurant at Taste, please contact:

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Image of Samson Ayoade © Ealing, Hammersmith & West London's College.



### Notes to editor:

1. About Ealing, Hammersmith & West London's College:  
Each of our four Colleges are embedded in our local communities with their own individual strengths but with a common objective – to prepare our learners for the journey ahead of them. Visit the website for more information: [www.wlc.ac.uk](http://www.wlc.ac.uk)
2. Taste Restaurant:  
TASTE restaurant is open to the public during term-time, Monday to Friday. All dishes are freshly prepared by our highly skilled hospitality and catering students, giving you the opportunity to sample food prepared by the next generation of star chefs and hospitality professionals.  
The average cost of a 2 course lunch is £6.00 and 3 course lunch is £8.00. For table reservations and venue hire call 020 7565 1350 or email [taste@wlc.ac.uk](mailto:taste@wlc.ac.uk)  
On campus, we have an in-house 120 seat training restaurant, expert teaching staff and industry standard kitchens which are often used as filming locations for popular food shows such as Jamie's Kitchen, Hell's Kitchen and The Apprentice. This year we also hosted the Nestle Professional Toque d'Or Finals.  
Our facilities are of the highest quality, and have been tried and tested by some of the best! Top chefs and celebrities including Brian Turner, Mark Hix, Jamie Oliver, Atul Kochar and Gordon Ramsay have all used our kitchens in recent years. We recently hosted the BCA Chef of the Year 2015 Competition.