

Take fifteen unemployed young people and a celebrity chef, put them together in a kitchen for a year and sit back and watch the drama unfold. Jamie Oliver is the celebrity chef. His idea was to train a team of unemployed kids with an interest in and a passion for food and to open a first-class restaurant in London to be run by them.

Jamie Oliver is a phenomenon in the UK, where his TV series show him in his trendy apartments, cooking fashionable recipes for his cool friends. He is also seen riding his scooter and going shopping at local markets. He became so famous for his lifestyle that the supermarket chain Sainsbury's offered him a fee of over two million pounds to star in their television adverts. They claim that this has resulted in a 20% increase in their profits.

Cooking has also been a part of Jamie Oliver's life. His father runs a pub and a restaurant in Essex (South-east England), and, while he was growing up, Jamie helped in the kitchen where he gained valuable experience before going on to train as a professional chef and work in famous Italian restaurants in London. Jamie Oliver is very rich because of his TV shows and adverts and his successful cookery books. However, he remains in touch with his roots, and his down-to-earth style and cheeky humor have made him popular with people of all ages. He wanted to give a little back and help to inspire others, so he decided to invest in a long-term plan to help disadvantaged young people to learn about the catering industry. He has also used his influence to raise money for the project.

His restaurant is called "Fifteen", reflecting both the address, 15 Westland Place, London and the number of novices he recruited. They were chosen from 1,000 applicants, and the whole process was filmed for a five-part documentary. It wasn't easy – the restaurant went over budget, and it looked as if the team wouldn't learn to be chefs in time. Only ten students survived the training, and viewers saw some of the dramatic moments when individual students broke down, didn't turn up for work, burned food or when Jamie discussed their progress using his characteristic direct approach.

But the restaurant called Cheeky Chops did open and is still in business. All of it goes to a charity. Jamie invested £ 1.3 million in the venture and put his own house at risk to finance it. He wants to set up similar schemes in New York and Sydney. And Jamie's recipe for success? Determination, enthusiasm, passion and hands on approach.

1. In the TV series Jamie Oliver cooks in his new restaurant. **T/F/NG**
2. Jamie Oliver owns the first first-class restaurants in the UK. **T/F/NG**
3. Sainsbury's supermarket chain gave Jamie Oliver 20 % of their profits. **T/F/NG**
4. Jamie Oliver trained people in a pub restaurant. **T/F/NG**
5. Jamie Oliver has decided to invest some of his money in helping other people. **T/F/NG**

6. He called his restaurant "Fifteen" to reflect the age of the young people he recruited. **T/F/NG**
7. TV viewers could watch the training of the chefs in a five-part documentary. **T/F/NG**
8. All of the original fifteen trainees became professional chefs. **T/F/NG**
9. Jamie Oliver received £ 1.3 million from the new business. **T/F/NG**
10. Jamie Oliver has the intention of making his restaurants the best in the world **T/F/NG**