

Apprentice Chef to Head Chef *in less than 10 years!*

Rosanna started as an Apprentice Chef at Aston Marina in January 2010 completing two years of Apprenticeship before moving on two and a half years later in July 2012. Since the beginning Rosanna has had a whirlwind career born out of hard work and dedication to her love of cooking and being busy in the kitchen environment.

Whilst working at Aston Marina, Rosanna won runner up at the Taste of Staffordshire Young Chef Awards and decided to take the next step in her career, moving to a 2 Rosette restaurant in a 4 star hotel in south Staffordshire.

After a short period of time Rosanna was ready for her next move and in 2014 was appointed to one of the best restaurants in the country, Michelin starred restaurant 'Adams' in Birmingham city centre.

During her time at Adams, Rosanna applied to and was successful in appearing in the 2016 series of MasterChef the Professionals. Rosanna made it to the quarter finals at the tender age of just 22 years old.

Rosanna's commitment, meticulous attention to detail and strong work ethic has meant she has kept rising through the ranks and is now a Sous Chef at Adams.

At the beginning of 2019, Adam Stokes (chef owner at Adams Restaurant) announced the news that he was opening a new sister restaurant in Birmingham, The Oyster Club, and named Rosanna Moseley as the restaurants Head Chef. This is an absolutely incredible achievement and just goes to show what's possible. Rosanna is now 24 years old and already an inspirational leader in the culinary field.

