PROFESSIONAL COOKERY APPRENTICESHIP

TAKE THE FIRST STEPS INTO A

CAREER WITH GLOBAL POTENTIAL





TRAIN AS A CHEF

24 month paid apprenticeship

Do you want the opportunity to train as a chef in some of the finest hotels and restaurants in the north east of Scotland in association with City of Glasgow College?

This professional cookery apprenticeship is available for 16-24 year olds - paying at least the minimum wage for your age and not the much lower apprenticeship rate - opens opportunities for a career in one of the most exciting areas of hospitality.

Completion leads to a City & Guilds level 5 qualification in Professional Cookery, and there is also the potential of an extended apprenticeship leading to a City & Guilds level 6 in Professional Cookery.



Apply now at apply@hospitalityapprentice.co.uk



If you have the enthusiasm and drive for a rewarding career in the hospitality industry, we'd love to hear from you.

Hospitality Apprenticeship North East's professional cookery apprenticeship is open to both people already working in the sector and those new to the hospitality industry. School leavers are also encouraged to apply.

All apprentices must be between the age of 16 and under the age of 25 when they start. Apply now at apply@hospitalityapprentice.co.uk

WHAT YOU CAN **EXPECT**

Learning Bites Throughout the programme, these may include Peterhead Fish Market, Fishers Laundry and Caber Coffee

Masterclasses Throughout the programme these may include butchery, stocks & sauces, and pastry

Uniforms and Knives Uniforms and starter knives supplied as part of your apprenticeship

✓ Guaranteed Interview At the end of your apprenticeship, you are guaranteed an interview for available positions

Live In Some partner hotels in both the city and shire may offer accommodation for the right apprenticeship candidates

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PARTICIPATING

HOTELS

Each of our participating hotels has a workplace assessor on-site to support their apprentices during the 18-month programme.



The Chester Hotel



Leonardo Hotels



Douneside



The Fife Arms



Meldrum House Hotel



Maryculter House



Trump International



Banchory Lodge

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WHAT YOU CAN **EXPECT**

During your apprenticeship you will cover many areas of working in a professional kitchen and, depending on your partner hotel, these may include:

- Health and Safety in Hospitality
- Working effectively as part of a team
- Maintaining and handling knives
- Preparing vegetables, fish, shellfish, meat, poultry and game for basic dishes
- Cook-chill and cook-freeze food
- Cooking and finishing simple bread products, vegetable, fish, shellfish, meat, poultry and game dishes
- Preparing, cooking and finishing a wide range of basic dishes
- Contributing to sustainable practice in kitchens



