### PROFESSIONAL COOKERY APPRENTICESHIP

#### TAKE THE FIRST STEPS INTO A CAREER WITH GLOBAL POTENTIAL



# JOIN A WORLD CLASS TEAM

Fun, rewarding, and full of opportunity, hospitality is a career like no other. And, with a Professional Cookery Apprenticeship you can have a paid route into this vibrant sector and the endless opportunities it can offer.

All our cookery apprentices will be awarded an SVQ level 5 on successful completion of the programme. The scheme also gives our apprentices the time and opportunity to develop the skills and experience they need for a rewarding lifelong career. This is a paid 24-month apprenticeship created by local cooking professionals for the next generation of hospitality leaders. Full details of the date for the next intake and the current pay rates can be found on our website.

There's never been a better time to consider a career in the cooking industry. Come and join us – and be part of an exciting future.

### 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 across 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.com

### WHO CAN JOIN THE COOKERY APPRENTICESHIP SCHEME?

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

Our 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.

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# 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

#### V Live In

Some partner hotels 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.



# 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:

- V Health and Safety in Hospitality
- Vorking effectively as part of a team
- Maintaining and handling knives
- Preparing vegetables, fish, shellfish, meat, poultry and game for basic dishes





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- 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



hospitality apprenticeship

Apply now at apply@hospitalityapprentice.com You can request to be considered by individual hotels

