

PROFESSIONAL COOKERY APPRENTICESHIP

TAKE THE FIRST STEPS INTO A
CAREER WITH GLOBAL POTENTIAL



hospitality
apprenticeship
scotland

The apprenticeship is delivered by:

CITY OF GLASGOW
COLLEGE

JOIN A WORLD CLASS TEAM

Fun, fast-paced and full of opportunity, hospitality offers a career like no other.

Through Hospitality Apprenticeship Scotland (HAS), you can access a paid, high-quality apprenticeship that provides a direct route into this exciting industry while earning as you learn.

Our Professional Cookery Apprenticeship is designed in partnership with leading employers to develop the next generation of hospitality professionals and future leaders.

On successful completion, apprentices will achieve a Diploma for Professional Cookery at SCQF Level 5 with clear progression routes and opportunities for further development across the sector.

There has never been a better time to build a career in hospitality. Join HAS and be part of a dynamic, people-focused industry with opportunities across Scotland and beyond.

Apprentices remain fully based in the kitchen for the full 18-month duration of the programme, allowing them to develop comprehensive skills and experience within a professional cookery environment.

TRAIN AS A CHEF

18 month paid apprenticeship

Are you passionate about food and ready to take the first step towards an exciting culinary career? This is your opportunity to train as a professional chef in some of Scotland's finest hotels and restaurants, in partnership with the City of Glasgow College.

Designed for young people aged 16–24, this Professional Cookery Apprenticeship offers a unique blend of hands-on, real-world experience and expert-led training. From day one, you'll be immersed in a professional kitchen environment, developing essential skills, techniques, and industry knowledge that will set you apart in the hospitality sector.

Unlike many apprenticeship programmes, this opportunity pays at least the national minimum wage for your age—not the lower apprenticeship rate—ensuring you are fairly rewarded while you learn and grow.

Over the course of the programme, you'll build confidence, creativity, and resilience, working alongside experienced chefs and gaining insight into high standards of food preparation, presentation, and kitchen operations. Whether your ambition is to work in fine dining, luxury hotels, or innovative food concepts, this apprenticeship opens the door to a rewarding and dynamic career in one of the most exciting areas of hospitality.





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.

Hospitality 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.

Formal qualifications are not necessary for our hospitality apprenticeship scheme. However, work trials with the chosen employer are encouraged before commencing on the apprenticeship.

All formal training will be delivered by City of Glasgow College.

WHAT YOU CAN EXPECT

During our fully accredited Diploma at SCQF Level 5, the Professional Cookery Apprenticeship combines hands-on kitchen experience with structured learning delivered through engaging masterclasses, demonstrations, and specialist training sessions.

Across the 18-month programme, you will be fully immersed in a professional kitchen, allowing you to develop your skills in a focused and progressive way. Unlike programmes that rotate across departments, this apprenticeship keeps you in the kitchen throughout, giving you the time and consistency needed to build confidence, refine your techniques, and truly understand the pace and standards of a professional culinary environment.

You will gain experience across all areas of kitchen operations, from preparation and mise en place to cooking, plating, and service. Working with a wide range of ingredients and dishes, you'll learn key culinary techniques, food safety standards, and how to maintain quality under pressure. As your skills grow, you'll take on increasing responsibility, becoming a valued member of the kitchen brigade and contributing to the delivery of high-quality service.

Alongside your practical experience, you'll take part in structured learning designed to enhance your knowledge and broaden your understanding of the industry. Masterclasses and demonstrations will expose you to new ideas, modern techniques, and best practices, helping you to develop both creativity and technical ability.

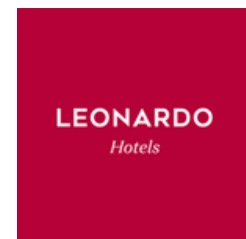
Working closely with experienced chefs, you'll gain insight into teamwork, communication, and the discipline required to succeed in a professional kitchen. You'll also develop an appreciation of how the kitchen connects with the wider hospitality operation, playing a vital role in delivering an exceptional guest experience.

By the end of the programme, you will have built a strong portfolio of skills, along with the confidence, resilience, and professional mindset needed to progress within the industry. Whether your ambition is to work in high-end restaurants, luxury hotels, or innovative food concepts, this apprenticeship provides a solid foundation for a successful and rewarding culinary career.



PARTICIPATING HOTELS

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



WHAT YOU CAN EXPECT

Here's a snapshot of what you can expect as a participant:

- ✓ One day induction
- ✓ Sector specific learning in housekeeping, food, and beverage service, kitchen and reception
- ✓ Statutory training including food safety, licencing and health and safety Engaging 'Learning Bites' to enhance your learning and development throughout
- ✓ Visits to hospitality venues to increase knowledge for guest support
- ✓ E-learning opportunities
- ✓ Opportunity to attend the Hospitality Industry Trust (HIT) Emerging Talent conference in Glasgow
- ✓ Masterclasses - skill sharing and dynamic learning from experienced leaders in the hospitality sector
- ✓ Use of appropriate technology, with eportfolios for all apprentices
- ✓ Meta skills such as problem solving, effective team work and communication to prepare apprentices to become a valued part of the workforce





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