

In partnership with:

B24/7

HOW TO BE A CHEF

A FREE training programme
for young people aged 16-25



TRAINING

SQUARE
FOOD FOUNDATION



“I’M ALWAYS THINKING ABOUT STAFFING OUR RESTAURANTS AND GETTING THE NEXT GENERATION OF CHEFS INVOLVED.”

Imogen Waite, Chef/Owner - Bravas, Bakers & Co., Cantina at Cargo

WHAT IS ‘HOW TO BE A CHEF’?

Square Food Foundation’s FREE 12 week training programme in food and cooking.

This accredited programme is delivered by Square Food Foundation in partnership with Bristol 24/7. This 12 week course will give you the cooking skills and food knowledge you need to get work in the food industry.

You’ll spend two days each week in the Square Food kitchen, plus a third day doing work experience at local food businesses or visiting growers, farmers and factories.

You’ll leave with experience of working in different types of food business, an understanding of the different opportunities the industry has to offer and the skills you need to get a job!

i Programme starts 14th September 2022
2 x days per week x 12 weeks
For young people aged 16+

WHAT WILL WE COVER DURING THE COURSE?

- Butchery and meat cookery
- Fish cookery
- Vegetarian and vegan cookery
- Making bread, pastries and desserts
- Preserving, pickling and curing food
- Work placements at top Bristol food businesses
- Opportunities to take part in large-scale catering events
- Mentoring
- Career pathways
- A Food Hygiene certificate
- Level 2 BTEC in Home Cooking Skills
- Wider food issues and animal welfare

Got a question? Get in touch to talk to our teachers or register your interest. →

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