

Course Curriculum

	INTRO TO COURSE
	DEMO & LUNCH
	PROFESSIONALISM/ JOBS TODAY
	THE MODERN KITCHEN BRIGADE
Week 1	PRINCIPLES OF COOKING
	COOKING METHODS
	TOOLS AND EQUIPMENT
	FOOD SAFETY & SANITATION (HAACP)
	KITCHEN BASICS
	KNIFE SKILLS 1
	KITCHEN STAPLES / DRY STORE SOUP
	Food and Hygiene TRAINING- LEVEL 2
Week 2	ALLERGEN TRAINING
	NUTRITION
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
	EATING FOR HEALTH
	STAPLES/SEASONALITY
	CREATIVE SALADS
	FERMENTATION - GUEST SPEAKER
Week 3	SOCIAL MEDIA AND HOW TO USE IT FOR A FOOD BUSINESS
	ONLINE GUEST CHEF
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
	INTRO TO BREAD AND BAKING
	GUEST CHEF - BAKING BREAD, VENOISSERIE SOUP
	JOUF
Wast- 4	CHECK IN ON F&H TRAINING
Week 4	INTERVIEW SKILLS
	ORGANISATIONAL SKILLS
	TIME MANAGEMENT SKILLS
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
	INTRO TO BUTCHERY
Week 5	JOINT CHICKEN
	STOCK



	FRYING ROASTING
	A DAY AT THE PONY WITH GUEST CHEF JOSH EGGLETON, GARDEN AND RESTAURANT TOUR
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
Week 6	FISH MONGER GUEST CHEF- DEMO TEACHING BASIC FISH PREP SKILLS
	VALLEY SMOKEHOUSE TOUR AND DEMO WHOLESALE PRODUCTION
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
Week 7	MENU PLANNING & COSTING START CREATING 3 COURSE MENU FOR WK 9 USE FARESHARE BOXES TO COOK LUNCH
	RESTAURANTEUR- 'MY JOURNEY' BUDGETING HOW TO BE SUCCESSFUL IN FOOD
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
Week 8	GUEST CHEF- BBQ COOKING DEMO
	SQUARE FOOD CATERING KITCHEN -A DAY IN THE KITCHEN WITH GUEST CHEF STU SETH
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD
Week 9	ASSESSMENT COSTED 3 COURSE MENU DEVELOPMENT KNIFE SKILLS 2
	HOW TO IMPRESS AT INTERVIEW AND GET THE JOB CV WORKSHOP
	1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD - FOCUS ON CHOSEN CAREER PATHWAY AND INTROS FOR INTERVIEWS
Week 10	PRESENTATION OF 3 COURSE MENU TO GUEST CHEFS AND FRIENDS CAREERS MORNING CELEBRATION LUNCH



Final 1:1 MENTORING SESSION WITH CHEF/PASTORAL LEAD - Prep for interviews, Interviews arranged