



Cookery Course for Cooks in Early Years Settings

There is now a cookery course specifically created for those catering for the Early Years, which is being held at **The Food Centre, at the Royal Agricultural College, Cirencester**. The course consists of two sessions, each from 3.30 – 6.30 pm (weekdays).

The Food Centre is keen to improve cookery skills and encourage healthy eating throughout life. All courses are delivered by a professional chef and in a kitchen which is attractive, modern and efficient. The course content includes:

- Health & Safety
- Hands-on practical cookery plus demonstrations, using as much fresh, local and seasonal produce as possible
- Menu Planning
- Basic Nutrition
- Special diets

The first course is now fully booked, however we are taking names for forthcoming training. Places will be FREE but limited to 1 person per setting, who is either the cook or assistant cook. Register your interest today to avoid disappointment.

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Workforce Development Team

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