



## **‘Earn and Learn’ Professional Cooking Courses**

3 or 6 Month, Pub Based, Kitchen Experience

Are you attracted to alternative ways of working and meeting a diverse range of people? Like the sound of the unrivalled camaraderie of a busy kitchen where you will learn quickly whilst having a lot of fun.

Maybe you enjoy impressing family and friends with intriguing dishes or perhaps you just want to help out at home and enjoy good food? Perhaps you even have aspirations of one day setting up your own food business?

Ideal for school leavers, university holidays or as a career change....



As part of the course, you will work alongside our experienced chefs in a live kitchen, serving our customers. You will;

- Learn about Great British and international food
- Understand the foundations of cooking
- Achieve Food Safety level 2 training
- Work in each section of the kitchen
- Learn about seasonality and menu writing



## Why?

- To gain a life skill that will be useful throughout your life
- Competitive and guaranteed salary - £6,000 for 3 months
- 40-hour week – option for 4-day weeks
- Additional completion bonus of £500.00
- Chef uniform
- Involvement in company days out to suppliers, pub visits and ‘The Big Day Out’
- Guarantee of a return to your previous role at the end of the experience or an opportunity to progress in the kitchen
- Opportunity to progress into National Vocational Qualifications

Even if you don’t want to make a career out of being a chef, this experience will show employers that you are hardworking, resilient in a fast-moving environment, and willing to learn new skills. If you do want to consider it as a career this is the perfect steppingstone.

*In Summer 2021, I spent 5 months working with Krystian in the Lion as my first kitchen job. The experience furthered my love of cooking and provided a foundation to develop as a chef. Now, after 18 months working for the great Ottolenghi in his London restaurant Rovi, I plan to travel and work in some of the most renowned restaurants in the world. **Freddie, Chef de Partie at Rovi, London.***

We also provide ‘Hospitality Courses’ as part of our ‘Earn and Learn’ project.

For further information or to apply; e-mail [info@bearinns.co.uk](mailto:info@bearinns.co.uk) or call either the Lion at Malpas on 01948 808071 or the Swan at Tarporley on 01829 733838.