

Catering and Hospitality

Junior Chefs Academy - Desserts (catering)

In Brief

Start Date / Duration

Junior Chef Academy -
Desserts will run on Thursday
30th May 2024. It will run
from 9:00am until 1pm.

Entry Requirements

There are no entry
requirements for this course.
Students must be aged
between 10 – 16 years old.

You will achieve

College certificate.

Course Overview

This cookery course is for students aged 10 – 16 years old. Do you want to learn the techniques of the professionals? Let our professional chef show you industry secrets that makes food taste great. You will cook a dessert dish using seasonal produce. The dish will be produced using a variety of skills learned during the session and all ingredients will be provided. Please just bring along a large tub to take your dish home.

Course Content

You will produce a dessert course.

How will I be assessed?

No assessment.

What Equipment Will I Need?

Please wear comfortable trousers a shirt and sturdy shoes, no trainers, plimsoles, or open sandals. College will provide an apron, ingredients and all other equipment. Please just bring along a large tub to take your dessert home.

Where will I study?

Old Mill Lane campus
Church Street
Barnsley

What can I do next?

Upon leaving school, you can progress onto Culinary Skills Level 2.

How much does the course cost?

This course costs £40. There is no funding available for this course, so all learners must pay the full fee.

Extra information

Full Fee Payable

If the course is listed as full fee payable, you will have to pay for the course.

Contact the Information Unit

For further information please contact our friendly Information Team on +44 (0)1226 216 123 or email info@barnsley.ac.uk [mailto:info@barnsley.ac.uk]

Disclaimer

Please note we reserve the right to change details without notice. We apologise for any inconvenience this may cause.

Last updated: 19th April 2024

Want to apply?

Visit <https://www.barnsley.ac.uk/apply> to get started

Call us on **01226 216 123**