



Catering Apprenticeship

**TO MAKE THE MOST OF INGREDIENTS IS AN ART
WORTH LEARNING. DO IT WELL & YOU WILL
HAVE A JOB WHEREVER YOU ARE IN THE WORLD**

WORKING CLOSELY WITH THE HEAD CHEF &
COLCHESTER INSTITUTE YOU WILL LEARN THE
FUNDAMENTAL SKILLS NEEDED FOR WORKING
IN A PROFESSIONAL KITCHEN. YOU WILL BE
GIVEN HANDS ON EXPERIENCE WITH DISH AND
MENU DEVELOPMENT, FROM PREPARATION
THROUGH TO SERVICE.

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