



Young Chefs and Restaurant Service

Study Type

Part Time

Course Area

Hospitality & Catering

Course Duration

6 Weeks

Course Information

Helping to create culinary superstars!

This course is designed for aspiring young chefs and restaurant managers who are aged 11 to 15 years old. Our masterclasses will not only teach basic cooking and patisserie techniques but will also develop the skills relevant to the role of front of house in a range of food and Beverage operations. Think casual and formal dining experiences, table theatre and cocktails!

During the final week you can invite guests to share in your new skills by serving them at your graduation ceremony in our award-winning AA College Rosette accredited silver-service restaurant, Avenue 141.

Additional Information

The class does not run during half term holidays.