

# Junior Chef Academy

























**BUSINESS & INDUSTRY** 

**HEALTHCARE** 

**DEFENCE & GOVERNMENT** 

**SPORT, LEISURE & VENUES** 

HOSPITALITY

**EDUCATION** 

Eurest















RESTAURANT ASSOCIATES



We are the UK's largest

#### food and support services business



We aim to address the inequalities that create barriers to progression - with a particular focus on those from

less advantaged and under-represented backgrounds



We are working to achieve climate

**Net Zero** by 2030





#### Intent:

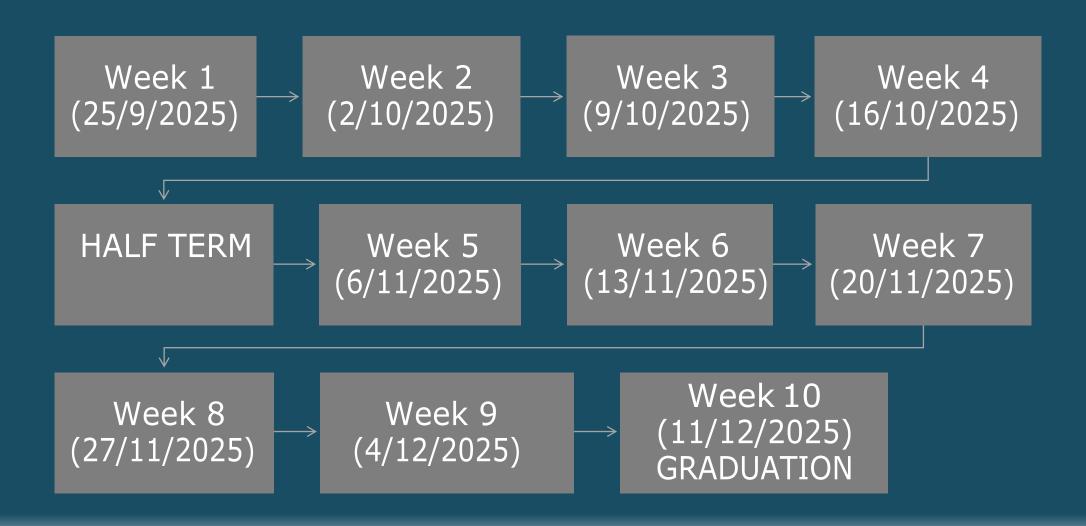
"An exciting 10-week culinary programme for students aged between 14-16 years to enable them to learn how to cook safely while inspiring students to take their first step of their culinary journey with Compass Group."







## Junior Chef Academy - Schedule



## Implementation

Over the duration of the 10-week programme the students will complete the following:

- ✓ Week 1: Induction, Knife Skills & Soups
- ✓ Week 2: Bread and Pizza
- ✓ Week 3: Pasta Dishes & Salads
- ✓ Week 4: Vegetables & Chicken
- ✓ Week 5: Salads & Healthy Eating
- ✓ Week 6: Meat Masterclass
- ✓ Week 7: Poultry
- ✓ Week 8: Fish Dishes
- ✓ Week 9: Hot & Cold Desserts
- ✓ Week 10: Graduation Event











### **Impact**

"Upon completion of the JCA programme, students will host a special graduation evening, which features their own chosen special menu which they prepare and cook for the guests, including their families. The students will be the centre focus for their knowledge and skills and a special presentation ensures all students are recognised for their progress and achievements."







# Week 10 - GRADUATION

Menu to be designed and cooked by the students

### Important information

- ❖ Students will need to make their own way to the college, and back home
- They will be given their own chef's whites
- The event is free of charge
- ❖ The event will be located at Westminster – Capital City College and will run from 16:00 – 18:00









