

Black History Special - Cooking Up a Caribbean Feast

About the Course

This one-day course is a part of our Culinary Programmes aimed at those who would like to learn culinary skills to pursue a career in the Hospitality Industry. On this course you will be introduced to ingredients that are traditionally used in Caribbean cooking and get an opportunity to produce a range of dishes commonly served at celebrations. Your feast will be shared with members of the HACE community to mark the Black History Month in style.

Although there are no specific entry requirements, some cooking experience would be an advantage.

Course Learning Outcomes

1. Produce a range of Caribbean dishes following written recipes
2. Serve your dishes to members of the public in a professional and hygienic manner

What is needed for this course: To successfully complete this course, you must commit to full attendance and punctuality. You will also be required to use basic digital skills throughout the course to access and support your learning materials

There are no specific recommendations of prior learning requirements for this Course.

If you need any additional support, please call us:
02085836000.

Progression Pathway

Black History Special
Cooking Up a
Caribbean Feast



Catering and
Hospitality Entry 3
Award (Gateway)



Catering and
Hospitality Level 1
Award (Gateway)

We can also provide you with information, advice and guidance for employment or further learning.

Please speak with your tutor or
Call 020 8583 6174 to speak to an advisor
or
Email work@hounslow.gov.uk or