

The Asian and Oriental School of Catering



The developing catering equipment at the School



Two Students Melissa and Terry alongside representatives From the European Unit, GOL, Hackney Council and European Parliament.

Furthermore, the School has a fully operational restaurant, open to the public, which provides a unique training facility for new entrants to the industry, or those wishing to refresh and broaden their skills.

What's the Project all about?

The School was primarily designed to address the training and development issues within this vast array of businesses in Hackney. The School offers courses and programmes aimed at owners, managers and personnel at all levels. The aim is for these businesses to become self-sufficient in providing quality training to achieve business objectives and to invest in their staff, both present and future.

The school provides an array of courses, which equips students with the knowledge and practical experience that they are looking for. Some of its key features are:

- Courses designed by experts, including key figures from the world of Asian and Oriental cookery.
- A combination of knowledge, demonstration and hands-on practice which will provide individuals with real skills.
- Modern facilities carefully combined with traditional techniques.
- Hours to suit individuals, different lifestyles and business needs.
- Assistance for those whose first language is not English.

Benefiting London with European Funding



Members of the London European Programmes Committee on a visit to the School, including Councillor Guy Nicholson (1st on left) & members of the European Commission

The Asian and Oriental School of Catering focuses on programmes that meet individual needs, rather than set curriculums. The school offers chef and food service qualifications with an Oriental or Asian twist with access to pre-employment, day release or direct employer training access within the ethnic food industry.

The types of recognised qualifications that the school offers are City & Guilds Certificates in Food service, NVQ I/II in Food Preparation, Reception and Food Service and Modern Apprenticeship Schemes.

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Further Information: Getting Involved

For further information on the above project contact Damien Nolan

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