

## ► In The News

# Free line cook training at HCC starts Jan. 31

HOLYOKE – As part of its mission to support the region’s hospitality industry, Holyoke Community College is running a free 8-week line cook training certification course at the HCC MGM Culinary Arts Institute starting Jan. 31.

The program is designed for those already in the restaurant industry who want to upgrade their skills as well as unemployed or underemployed individuals interested in starting a new career in a high-demand field.

The course, taught by HCC culinary arts professor and professional chef

Warren Leigh, starts on Monday, Jan. 31 and runs through March 31, Monday through Thursday, 5-9 p.m. at HCC’s culinary arts facility on Race Street in downtown Holyoke.

The program is taught in two parts – one online and the rest in person at the HCC MGM Culinary Arts Institute. Participants will learn all the essential competencies they need to become successful line cooks: knife skills; how to prepare stocks, soups, sauces, desserts, poultry, fish and meat; culinary math and measurements; moist/dry heat cooking

methods; as well as workplace soft skills, such as building a resume and searching for jobs.

Offered as part of HCC’s Business & Workforce Development division, the line cook course is free to qualifying applicants.

For more information call (413) 552-2500 or email [workforce@hcc.edu](mailto:workforce@hcc.edu).

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**Student-chef Julianna Knapczyk cuts vegetables at the HCC MGM Culinary Arts Institute.**

*Submitted photo*

