

ETC.**HOLYOKE****HCC offering free culinary training for line cooks**

Holyoke Community College is offering a free, four-week, intensive training course for experienced kitchen workers who want to quickly advance their culinary skills.

The grant-funded course, Line Cook Training, will run Monday through Friday, June 4 to June 29, from 8:30 a.m. to 3 p.m. at the new HCC MGM Culinary Arts Institute in downtown Holyoke.

The classes will be taught by HCC Culinary Arts professor and professional chef Warren Leigh.

Class topics include moist and dry cooking methods; soups, stocks, and sauces; knife skills; culinary math; and ServSafe and TIPS certifications.

"This training is for experienced cooks, food preparers, and food service workers who want to refresh or strengthen their culinary skills to meet the growing demands of today's industry," said Kermit Dunkelberg, HCC assistant vice president of Adult Basic Education and Workforce Development. Applicants for the course must have at least two years of experience in the culinary industry.

For more information or to register, please contact: Ann Rocchi, job placement assistant, at 413-552-2753 or Milissa Daniels, career development counselor, at 413-552-2042.



Chef Warren Leigh, right, consults with culinary arts lab technician Tyler Carrier during lunch at the HCC MGM Culinary Arts Institute. Leigh will be teaching a free four-week Line Cook Training course at the institute beginning June 4.