



An HCC student-chef prepares scallops at the HCC MGM Culinary Arts Institute. Free line-cook training starts June 6 at HCC. (HOLYOKE COMMUNITY COLLEGE PHOTO)

ETC.

HCC offers line-cook training

This summer, Holyoke Community College will run a free, one-month, intensive line-cook training course at the HCC MGM Culinary Arts Institute, 164 Race St., Holyoke. The course runs weekdays, 9 a.m. to 3 p.m., from June 6 through July 8.

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 the restaurant industry.

“This may be a perfect option for anyone who loves cooking, is thinking about a career as a professional chef, or wants to gain some professional skills in the kitchen,” said assistant project coordinator Maureen McGuinness.

The program is being taught both online and in person. 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 the college’s Business & Workforce Development division, the line cook course is free to qualifying applicants. To register, call 413-552-2500 or send an email to workforce@hcc.edu.

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