THE BAY RESTAURANT@LMC

EMPLOYER HUB @LMC

Introduction to Sustainable Catering

at Lancaster & Morecambe College

The Bay Restaurant, in partnership with Eggcup and Closing Loops are pleased to offer a five-week catering course designed to introduce learners to the practical skills needed to prepare safe, nutritious ready meals using surplus food. Created with beginners in mind, the course combines hands-on kitchen experience with an introduction to food waste reduction and community food support.

Participants will develop essential catering skills, including basic knife techniques, food hygiene and safety, menu planning, portion control, and batch cooking. Working with surplus ingredients, learners will collaborate to produce balanced, homestyle ready meals that will be distributed through a local food provision to support the community.

The course provides a supportive and inclusive learning environment that encourages confidence, teamwork, and employability skills. No previous catering experience is required. By the end of the programme, learners will have gained valuable kitchen experience and the rewarding knowledge that their work has contributed to reducing food waste and supporting local people.

Why choose this course?

- People with little or no previous catering experience
- Those interested in food, community projects, or developing practical skills
- Learners looking to build confidence, routine, and teamwork skills

What you will learn

- Basic catering and food preparation skills
- Knowledge of food hygiene and safe working practices
- Experience of cooking with surplus food
- Understanding of community food provision and sustainability

For further information

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eggcup

CLOSING loops

COMMUNITY FUND