

cookery school

SUSTAINABLE KITCHEN TRAINING

at Little Portland Street, London



cookery school

SUSTAINABLE KITCHEN TRAINING

at Little Portland Street, London



What makes Cookery School at Little Portland Street qualified to offer Sustainable Kitchen Training?



- Cookery School has been sustainable since our inception twenty years ago when no one understood what sustainability really meant or why it was important. We are now market leaders in sustainability as it is in our DNA.
- We continue to add new practices to our sustainability 'repertoire' but there is always more to do and to learn as awareness of new sustainability issues emerge.
- For a number of years we have run an accredited course *Sustainable Kitchen* for our professional trainees, staff and suppliers. Offering this course has helped us sharpen our thinking and focus on practical changes that can easily be made. Very often these changes are to address issues about which people have not previously thought.
- As well as our Sustainable Kitchen course, we run classes on Food Waste and are often asked to incorporate elements of both of these into our corporate events. Giving their staff an introduction to sustainable practices in a kitchen will help set them up to establish more green initiatives within the company.
- Flexibility in planning courses is of prime importance. The basic premises we teach are omnipresent but the detail is tailored to suit the specific needs of our individual clients.
- Rosalind, our founder, has been a teacher for over 50 years and is aware that for our clients to engage with sustainability, it has to be an exciting journey and not daunting. The proactive training sessions are lively and address real issues.

How we work with our clients on Sustainable Kitchen Training



- When working with restaurants, it is of primary importance that all kitchen staff participate in the training. If we have buy-in which comes through understanding basic principles of sustainability, then initiatives in the kitchen are more likely to be appreciated and carried out. A good spin off from this is that staff trained in understanding sustainability issues will enjoy the new learning and should benefit personally too in their everyday lives. They are likely to share this learning with friends and family.
- Once training has been completed, we do a straightforward and practical appraisal of the kitchen as well as looking at the provenance of products used in the kitchens from cleaning items through to all ingredients.
- We then meet with the head of the organisation to present and discuss our findings to see what changes can easily be made and schedule in those that can be dealt with in the future. It is not about making quick dramatic changes but doing what is appropriate at chosen times.
- Once this exercise has been completed and we know that the organisation is committed to making changes in their approach, they are given a Sustainable Kitchen Training window sticker to display. The more hospitality sector kitchens we can work with, the greater the joint impact of the changes, that they agree to make, will be.

What you can expect to gain from Sustainable Kitchen Training



- We want to make the whole exercise as stress free, easy and straightforward as possible, we will provide you with an upfront step by step guide of the entire programme.
- We will not overwhelm you with a list of immediate requirements but will ask for information as we progress through the programme and require further detail, for example on suppliers, to enable us to look at provenance.
- We will not become involved in any way in revising menus apart from looking at sourcing of ingredients as these play an important role in reducing carbon footprint.
- This is an advisory and hand holding exercise and not one where we are awarding stars or being judgemental. We will advise where changes can be made to make your business more sustainable in all aspects - from kitchen practices, through to sourcing and ordering.
- We will be examining anything that is sustainability related. When we have carried out all that is necessary to advise on how to reduce your carbon footprint, we will meet to report back and provide a list of actions.
- An added bonus is that some environmentally friendly practices will result in saving you money.
- We will be happy to share names of suppliers, with whom we work, as we know that they can be relied on to assist on your sustainability journey.
- Even when the Sustainable Kitchen Training has been completed, we will be available to assist should you require further advice on sustainability.

How to contact us



If you are interested in what we have to offer please get in touch
sustainablekitchentraining@cookeryschool.co.uk

or call us on **0207 631 4590** and we can arrange a zoom meeting
to discuss what you would like to achieve.