

HOME



THE POP UP RESTAURANT

**Want to learn how to cook, eat healthier and budget your money better?**

**Ever watched cookery programmes on TV and thought I could do that?**

**Thinking about starting your own catering business or working in the catering industry?**

## **Then the Home ‘Pop up’ restaurant may be for you.**

### **What is it?**

A new exciting cooking project which results in you running your own restaurant for 3 nights.

### **When is it?**

The project runs over three weeks ,starting with an induction day, then daily cooking sessions starting on Monday 22nd February 5:30—7:00pm

### **Where is it?**

All the sessions will be based at a local café in Stacksteads, we will be transforming this café into a restaurant, you will be able to choose what role you play on the restaurant nights.

### **What will I get from it?**

You and the rest of the team will be responsible for every aspect of the running of the restaurant. You will receive practical hands on cooking advice from an award winning Chef, food hygiene certificate and a ‘kitchen pack’ containing items so that you can continue developing your skills at home plus the experience of being involved in setting up and running your own restaurant.

### **I’m interested what do I do next?**

If this sounds interesting then please contact us using the details below, we have provision for child care and travel expenses and will try our best to help you with any other issues that may affect your involvement.

**You can either ring John Greenwood on 07947955501 or 01706 22700 or email [john.greenwood@proffittscic.com](mailto:john.greenwood@proffittscic.com) to arrange an informal chat or to book a place.**