



Taste of Culinary Bootcamp

Umbrella Training's "Taste of Culinary" Skills Bootcamp, is a fully funded, employer-led programme supporting unemployed or economically inactive Londoners into foundational kitchen roles with "Good Work" job outcomes.

Designed in collaboration with the Clermont Hotel, Soho House, Green & Fortune, London Community Kitchens and The Felix Project, this eight-week curriculum blends hands-on kitchen training with CV, interview, and behavioural readiness support.

Technical modules cover mise-en-place, knife handling, sauces, pastry, fish and meat preparation, and allergen control all shaped through our employers.

WHAT YOU'LL LEARN

Technical Modules

- Mise-en-place
- Knife handling
- Sauces
- Pastry
- Fish & meat preparation
- Allergen control

Career Support

- CV building
- Interview preparation
- Behavioural readiness

Training is delivered in professional kitchens hosted by London Community Kitchens. Each learner receives careers information advice and guidance support and a guaranteed interview.

HOW TO GET INVOLVED

Apply to this Skills Bootcamp and start your hospitality career!

Click Here! > [TasteOfCulinary](#)

WHY JOIN?

- Training delivered in professional kitchens
- Gain both culinary and employability skills to kickstart your career
- All participants are guaranteed a job interview with a London employer paying the London living wage. (Apprenticeships are also available.)

WHO IS IT FOR?

Skills Bootcamps are open to adults aged 19 and over who live in London and want to gain new skills or progress in their career.

They are available to both employed and unemployed individuals, including those who are self-employed.

Learners must have the right to work in the UK and commit to completing the training, which typically lasts up to 8 weeks

IMPORTANT DATES

- 24th November 2025
- 12th January 2026

CONTACT US



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