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What we do

Culinary delights

Get hands-on work experience in our three commercial outlets

Based in Bournemouth, you'll get hands-on work experience in one of our three commercial outlets - the Coastline Coffee Shop, the Brasserie, or the award-winning Escoffier fine dining restaurant.

How will you learn?

Top facilities in one of the UK's best culinary schools

You'll be taught in 8 industrial standard kitchens, a demonstration theatre and our commercial eateries. You will learn theoretical, practical and management skills, meaning you can go on to a whole host of jobs in the industry, from gourmet chef and event management to contract catering.

All our courses have a strong practical element to them, giving you the opportunity to try working in different sections of a kitchen and restaurant to see what you like best - and what you are good at.