Bournemouth & Poole College

Published on Bournemouth and Poole College (https://www.thecollege.co.uk)

Home > Subject Areas > Hospitality and Catering > Specialised Chefs' Scholarship

Specialised Chefs' Scholarship

Do you want to become a top chef?

Then the Specialised Chefs' Scholarship is for you!

In partnership with the world renowned <u>Royal Academy of Culinary Arts</u> (RACA), the Specialised Chefs' Scholarship or Spec Chef for short was created in 1989. Since then there have been over <u>380 graduates</u> including Dan Doherty from BBC One's <u>Britain's Best Home Cook</u>, Adam Byatt from the Michelin Star restaurant <u>Trinity Restaurant</u> and James Golding from <u>The PIG Hotel Group</u>.

The Scholarship is open to young people across the UK and offers the chance to train to become fully qualified chefs in some of the top hotels and restaurants in the UK including, <u>Claridge's</u>, <u>The Ritz</u>, <u>The Dorchester</u> and The House of Commons to name a few.

"This is the finest course for the training of young chefs today."

John Williams MBE: Executive Chef, The Ritz Hotel, London



Why the Specialised Chefs' Scholarship?

- ▶ The Scholarship
- ▶ The staff and facilities
- ▶ Diamond Standard Award
- Meet James Golding Chef Director for The PIG Hotel Group

Copyright © 2019 Bournemouth & Poole College