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After 16 years in Accounting and starting a family I decided to retrain as a chef. Having spent a long time working in an office I decided that for a second career I needed to do something I loved and was more 'hands on'. So I enrolled on the Level 2 Professional Cookery course.

As the course was one day a week it has been really manageable to fit it in around school and nursery hours and afterschool clubs. It's also been fantastic just doing something for me!

It's given me the confidence to progress my cooking skills, and to learn more about techniques, food, presentation and best practices in a kitchen environment.

The tutors have been extremely supportive throughout, they are very knowledgeable and patient. No question is too trivial, as long as it is food related!

I've now set up my own catering company offering private dining and party catering in the Bournemouth and surrounding areas.

I am now progressing onto the Level 3 Professional Cookery (Kitchen and Larder) course. It will be challenging but just as rewarding from a personal and career perspective as the other courses have been.