

Seat at the Table Programme Course Offering

Seat at the Table™ programme will support skills building and mentorship for Black hospitality workers in the UK – helping to create more equitable opportunities to advance diversity in the Food industry.

Application Criteria: The programme is open to applicants who identify as Black¹ working in operational roles in UK hospitality who are looking to further their careers in the food industry. Before applying, please read the Programme Terms at bihospitality.co.uk/seatatthetable. Some courses require prior experience - please refer to the Leiths Course Description for details. The in-person courses will be held at 16-20 Wendell Road, London, W12 9RT, United Kingdom. Please note that any travel to and from Leiths School of Food & Wine / mentoring sessions or necessary accommodation to take part in these is not funded as part of the programme and will need to be covered by the candidate. However, all equipment and uniform will be provided.

Course	Duration	Course Type	Online Available	# of Places	Start Date
Knife Skills - Fruit, Veg & Herbs – view course	1 day course	Shorter, specialised course	No	5	18/05/2024
Knife Skills - Poultry & Fish – view course	1 day course	Shorter, specialised course	No	5	19/03/2024
Knife Skills – Butchery – view course	1 day course	Shorter, specialised course	No	5	13/04/2024
Chef Skills: Evening Course – view course	10 week course (Twice a week – Mon, Wed & 1 Sat)	Longer, accredited professional course	No	6	30/09/2024
Essential Cooking Certificate: Daytime Course – view course	8 week course (Twice a week – Mon, Tue & 1 Sat)	Longer, accredited professional course	No ²	3	15/04/2024
Essential Cooking Certificate: Evening Course – view course	10 week course (Twice a week – Mon, Wed & 1 Sat)	Longer, accredited professional course	No	2	28/09/2024

¹This will also include those of Black mixed-race heritage.

² One session, on Monday 6th May will be online.