Catering and Hospitality

Chef Nights

Campus: Rotherham College
Code: R17AC01
Level: 2
Type: Part Time

About This Course

Our **chef night Masterclass evenings** are designed to offer an enjoyable, hands-on learning experience for anyone with a passion for food, cooking and hospitality. Whether you're looking to develop new skills, explore a career in the industry, or simply enjoy a fun evening learning something new, these sessions provide the perfect opportunity.

Each masterclass is led by experienced hospitality professionals in our fully equipped training kitchen. Every session focuses on a different theme, allowing participants to build practical skills while creating high-quality dishes to enjoy during the evening or take home.

What Will I Study?

- **Spice & Flavour Masterclass** – Curry Night
- **Festive Kitchen Masterclass** – Christmas Special
- **Mediterranean Masterclass** – A Taste of Greece
- **Breadmaking Masterclass** – Artisan Bread from Scratch
- **Desserts Masterclass** – Bakery

Each evening is a fun packed event which includes:

- A hands-on practical masterclass led by an experienced chef or barista tutor.
- Step-by-step demonstrations of professional techniques.
- The opportunity to prepare a selection of dishes, breads, or speciality coffees from scratch.
- Expert advice on ingredients, equipment, preparation methods, and presentation.
- A relaxed, friendly, and social learning environment suitable for all abilities.
- All ingredients, equipment, and learning materials provided.
- A recipe pack to recreate your creations at home.
- A certificate of participation.
- The opportunity to enjoy your finished dishes during the session or take them home to share with family and friends.

Why Study Here?

Our Masterclass Evenings are designed to inspire confidence, develop practical skills, and provide a taste of professional hospitality training. If you've enjoyed one or more of our masterclasses and would like to build your skills further, there are excellent progression opportunities available.

Entry Requirements

These masterclasses are ideal for:

- Food lovers looking to expand their culinary skills.
- Individuals considering a career in hospitality.

- Anyone wishing to learn a new hobby in a welcoming environment.
- Friends, couples, or family members looking for a unique evening experience.

How To Apply

You can apply using our online application form and clicking the **Apply Now** button at the top of this page.

For more information support with your enquiry or application please contact Student Services by emailing info@rotherham.ac.uk or by calling **01709 362111**.

What Courses Can I Progress Onto?

Continue Your Hospitality Journey

Learners can progress onto our **Professional Cookery** programmes, where they will develop their culinary techniques, industry knowledge, and practical experience in a professional kitchen environment.

Progression routes include:

- **Level 1 Professional Cookery** – Ideal for beginners or those looking to gain a solid foundation in kitchen skills, food preparation, and cookery techniques.

- **Level 2 Professional Cookery** – Designed for learners wishing to develop their skills further and prepare for employment within the hospitality industry.

- **Level 3 Professional Cookery** – An advanced programme that focuses on refining professional techniques, menu planning, kitchen management, and preparing learners for senior roles or progression into higher education.

Whether your goal is to learn a new hobby, gain confidence in the kitchen, or begin a career in hospitality, our masterclasses are the perfect first step towards achieving your ambitions.

Tuition Fees

Each masterclass is priced at £50 per person, with
all ingredients, equipment, refreshments, and course materials included.

If you need further advice or guidance please contact the Enquiries Team on
01709 362111.

PLEASE NOTE

We make every effort to ensure information within our online course directory is accurate and a true representation of the courses we are offering in 2026-27.
However, we do reserve the right to make changes if necessary.

Last updated: 2nd November 2026