
Free line-cook training classes at HCC

HOLYOKE – Holyoke Community College will run a new round of free, line-cook training classes at the HCC MGM Culinary Arts Institute beginning March 20.

The five-week program runs Monday through Friday, March 20 to April 21, from 10 a.m. to 4 p.m.

The program is designed for those already in the restaurant industry who want to upgrade their skills as well as unemployed or underemployed individuals interested in starting new careers.

“The course is perfect for anybody who’s looking for their first job or a better job and has a passion for food and the dining industry,” said Maureen McGuinness, assistant project coordinator for culinary arts programs.

The program is taught both online and in person at the HCC MGM Culinary Arts Institute at 164 Race St.

Participants will learn all the essential competencies they need to become successful line cooks: knife skills; how to prepare stocks, soups, sauces, desserts, poultry, fish and meat; culinary math and measurements; moist and dry heat

cooking methods; as well as workplace soft skills, such as building a resume and searching for jobs.

Offered as part of HCC’s Business & Workforce Development division, the line cook course is free to qualifying applicants.

For more information, please contact Laura Smith, HCC job placement assistant and career development counselor, at lsmith@hcc.edu / 413.552.2833, or fill out the inquiry form at hcc.edu/job-ready



HCC culinary arts instructor Tracy Carter shows a student the proper way to cut up a chicken.
Submitted photo