
Free training classes offered at HCC MGM Culinary Arts Institute

HOLYOKE – Holyoke Community College will be running both daytime and evening editions of its free, line-cook training program at the HCC MGM Culinary Arts Institute, beginning Jan. 21 and Jan. 27.

The five-week daytime program starts Tuesday, Jan. 21. Classes meet Mondays and Wednesdays, 9 a.m. to 1 p.m., and Tuesdays, Thursdays, and Fridays, 9 a.m. to 3 p.m.

The 10-week, evening program runs Jan. 27 through April 9 on Mondays, Tuesdays, and Wednesdays from 5 to 9 p.m.

“HCC tries to meet the needs of its students by offering multiple options for start days and times,” said Paul Sheehan, assistant project coordinator for culinary arts programs. “Over the last few years, we have offered our free line cook training as separate day and evening programs to help students find the schedule that works best for them.”

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 start-

ing new careers.

“We usually have a mix of young people entering the job market for the first time and people who are re-entering the job market, looking for a second career,” Sheehan said. “The course is perfect for anybody who’s looking for a job and has a passion for food and the dining industry.”

All classes meet 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, or to fill out an inquiry form, please go to hcc.edu/line-cook.
