



# Continuing Professional Development Virtual Conference

## 14-15<sup>th</sup> & 21-22<sup>nd</sup> January 2021

The Chefs' Forum is proud to announce that due to "exceptional" interest from both colleges and industry, the first CPD (Continuing Professional Development) virtual conference will take place from West London College in January 2021. The event, which is open to college lecturers, will highlight the important areas CPD can deliver to create the blueprint for future curriculum.

[CLICK HERE TO BOOK YOUR PLACE](#)



**£350 per delegate** for 4 days (exc VAT)

Take part in all or as many sessions as you wish

We have put together a programme of events where industry leaders and high quality, artisan suppliers can discuss both business and development in a way that colleges can commence the development of innovative and highly relevant curriculum content. The programme will provide a mix of interactive masterclasses, blended with sessions to explore the hottest topics impacting the success of students as they enter the industry. It aims to provide the essential link between suppliers and producers with industry specialists and hospitality educators.



Week One	Session Title	Delivered by	Time
14th January 2021	A Sugar Masterclass – The Art of Working with Sugar	Jamie Houghton, Le Manoir aux quat'saisons. Winner – UK Pastry Open 2017 (Captain of the Coupe de Monde UK Team)	14:30 – 15:30
	Business Studies for Culinary Students	Neil Rippington / Chris Galvin / Philli Armitage-Mattin	15:30 – 16:30
	Front of House Masterclass	Peter Avis	16:30 – 17:30



15th January 2021	Session Title	Delivered by	Time
15th January 2021	An Ethical and Sustainable Future from The Sustainable Restaurant Association's Chef of the Year 2019/20	Deri Reed – The Ethical Chef	14:30 – 15:30
	Blended Learning – 'The New Normal'. Sharing Best Practice	Neil Rippington	15:30 – 16:30
	Patisserie / Chocolate Masterclass	Biju Joshwa	16:30 – 17:30



Week Two	Session Title	Delivered by	Time
21st January 2021	Nutcellars - Macadamia Nuts	Andrew Emmott	14:30 – 15:30
	Integrating Maths and English into The Catering Curriculum	Neil Rippington	15:30 – 16:30
	Bermondsey Street Bees – An introduction to working with this award-winning, artisan honey and tasting masterclass	Sarah Wyndham Lewis, Honey Sommelier	16:30 – 17:30



22nd January 2021	Session Title	Delivered by	Time
22nd January 2021	Koppert Cress - A session exploring the unique flavour profiles of cresses and leaves and their use in innovative recipes	Paul Da Costa Greaves	14:30 – 15:30
	Practical Curriculum Development – Chefs from industry and education working together	Hayden Groves / Neil Rippington	15:30 – 16:30
	Game Masterclass – Venison butchery and talk on responsible sourcing	Curtis Pitts (Curtis Pitts Deer Services) and Annette Woolcock (Taste of Game)	16:30 – 17:30

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**Places are limited to just 50 delegates, on this occasion**

All delegates will receive a personalised certificate attesting to 12-hours of Hospitality & Catering CPD for their employment record.

**Contact us**

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