

# B&FC FOR BUSINESS

Blackpool and The Fylde College

*DEVELOPING PEOPLE.  
DRIVING SUCCESS.  
SINCE 1892.*

Your invitation to

## THE SUSTAINABLE CHEF SKILLS BOOTCAMP

For Lancashire-based chefs, ready to lead on sustainability, innovation and wellbeing in professional kitchens.

Tailored for the Hospitality and Culinary Industry, this six-week Bootcamp will equip individuals to thrive in an eco-friendly, resilient food industry - through hands-on training, expert-led sessions by award-winning sustainability leaders, and practical experience in cutting-edge kitchen facilities.

SMARTER SOURCING  
AND ETHICAL MENU  
DESIGN

WASTE REDUCTION  
AND COST EFFICIENCY

ENERGY-EFFICIENT  
KITCHEN PRACTICES

BUILD RESILIENCE  
IN A CHANGING  
INDUSTRY



# WHY INVEST IN THE SKILLS BOOTCAMP?

This bootcamp is an investment in your team. Individuals will be taught by nationally recognised, award-winning leaders in sustainability and culinary innovation. They will return with fresh skills, new ideas, and the confidence to lead sustainability, wellbeing, and contemporary kitchen practices – helping future-proof your business.

- + **Sustainability-led approach:** Hands-on training in food waste reduction, ethical sourcing, energy efficiency, and environmental compliance.
- + **Innovation in Culinary Practice:** Workshops with sustainability and plant-based experts to inspire ethical, modern menu design.
- + **Celebrating Local Excellence:** Menu creation using ingredients from award-winning Lancashire producers.
- + **Wellbeing and Industry Resilience:** Focus on mental health and resilience within the hospitality and culinary cultures.
- + **Cutting-Edge Learning Environment:** Train in eco-friendly up-to-date training kitchens. Gain hands-on experience with sustainable tools used in leading industry kitchens.
- + **Hear from award-winning leaders driving change in the industry:** Doug Crampton, Chef Patron at Eight at Gazegill, brings a wealth of experience from top UK kitchens and now leads one of the country's only off-grid restaurants, championing regenerative farming and sustainable dining.

Adam Smith, founder of Surplus To Purpose (SToP), is a chef and sustainability advocate transforming surplus food into meals. A TEDx speaker, he won the 2025 Yorkshire Community Hero Award for driving national food waste reform.

The Burnt Chef Project delivers a powerful session on mental health and resilience, drawing on global recognition for its work in tackling the hospitality wellbeing crisis.

Join us at Moor Hall, proudly holding three Michelin stars and a Green Star for sustainability. Experience an exclusive front and back of house tour, followed by a seasonal lunch at The Barn. Discover their acclaimed approach to fine dining, sustainability, and culinary excellence.

## WHEN AND WHERE:

Six-week course starting  
**Wednesday 10 September  
2025, held Wednesdays and  
Thursdays, 09.30am-3pm  
at B&FC Bispham Campus.**



**FLEXIBLE FUNDING  
OPTIONS AVAILABLE**



**ENROL TODAY**

Please contact Jennifer Cross on

T 07789 264 452

E [jennifer.mclaughlincross@blackpool.ac.uk](mailto:jennifer.mclaughlincross@blackpool.ac.uk)



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