

Development Opportunities for the Westbury Community Bulletin 9 – January 2024

Produced by the Leigh Park Community Centre (LPCC)

with Sustainable Communities.



Welcome to the January 2024 issue of the LPCC Community Development Opportunities Bulletin. Much has been looked at over 2023 regarding taking advantage of available opportunities and creating new ones. 2023 saw a useful amount of funding from various sources which helped to create a

number of new projects and programmes, the 'Apprenticeship Support Project, and this 'Bulletin' in that mix. The last census showed that Westbury has about 20,000 residents, so there is much support work to do and opportunities to make known and created, plus putting appropriate funding in place. As usual LPCC, alongside collaborators, is listening to your comments and taking note of your ideas with a



view to creating a wider variety of fun and useful activities and opportunities, that must include all residents. This cannot be stressed enough, it is your community, therefore your input is needed and welcomed, so that needs, desires, and aspirations might be met, where possible. LPCC with you and others might be able to help set up a group or activity, show you where the opportunities you seek are, and advise accordingly.

We must identify skills available in the community, to this end one facet of this search sees LPCC contacting all of the hundreds of businesses in Westbury as thereby lies a plethora of skills, ideas, and experience. Quite a massive task is an overall skills audit, coupled with encouraging those who have something to offer stepping up to the plate to make Westbury the very



best community for support and opportunities. If you would like to offer your experience, experiences skills and expertise to the community programme, please let us know in the form at the end of this Bulletin. You might like to help young ones and others improve their reading skills, or support youth activities such as apprenticeships and so much more.

Funding is always a challenge, but you can help in several ways. If you are a business, you could take out a business card ad in this bulletin. The upside of this will be that residents will be able to build their own directory of plumbers, carpenters, and electricians, etc., who live locally, thus supporting them and in turn, them supporting the community. You could also buy a lottery ticket via ‘**One Lottery**’, set up by LPCC for Westbury. You will find this on the LPCC community Website. <https://www.lpcwestbury.org.uk/one-lottery>



It is essential to the continuation and development of opportunities, support programmes and projects that sustainable, funding remains a constant. This requires a mix of in-house fund raising via events, local lottery, grants, and donations, in short, firing on all cylinders!!

So, you want to be a Chef.

This is a huge and widely varied field with opportunities to travel.

Chef Apprenticeship scheme – career path and opportunities.

Explore the different ways to get into this role.

You can get into this job through:

- a university course.
- a college course.
- an apprenticeship
- working towards this role
- University
- You could do a foundation degree, higher national diploma or degree in culinary arts or professional cookery.

Entry requirements

You'll usually need:

1 or 2 A levels, or equivalent, for a foundation degree or higher national diploma

2 to 3 A levels, or equivalent, for a degree



Ref: 25th Dec 23. <https://nationalcareers.service.gov.uk/job-profiles/chef/>

What are chef apprenticeships?

Chef apprenticeships are training programmes designed to give students the skills and knowledge to begin a career as a culinary professional. Many educational institutions, hospitality organisations and restaurants offer apprenticeships with varying specialisations for chefs.

Most apprenticeships start with similar coursework to teach aspiring chefs the basics of food preparation and kitchen management. These programmes offer different levels of training, each lasting an average of 12 months. Most programmes follow industry-standard procedures to prepare graduates to work in professional kitchens. The higher the level you pursue, the more responsibility you can manage in the kitchen, including menu creation and overseeing other professionals.



Culinary apprenticeship skills.

Apprentice chefs learn foundational abilities related to cooking food for restaurant and catering establishments, hospitality skills and menu preparation. Here are some of the key disciplines practised in an apprenticeship:



- applying kitchen safety and hygiene procedures
- using ingredients correctly for different cuisines and in proper portions
- understanding cooking techniques, including various preparations
- learning how to use specific kitchen tools.
- preparing cuts of meat, fish, and vegetables



- grilling and firing techniques for various dishes and foods
- sourcing and storing food items.
- identifying ways to limit food waste.
- adapting to various roles within a kitchen
- working with other kitchen staff to maintain food production.
- mastering traditional techniques for pastry and confectionery cooking
- testing food for excellent taste and freshness

Ref: 25th Dec 23. <https://uk.indeed.com/career-advice/finding-a-job/chef-apprenticeships>

If you wish to get involved in this project in any way talk to Debbie LPCC's manager and/or fill out the 'Expression of Interest' at the end of this bulletin.

Business and employment opportunities fayre.



This idea has been very popular at a number of community centres and has paid useful dividends for employers and those seeking career opportunities. One visited recently saw 2,000 residents attend. The Fayre



included hands on workshops and advice.

This event would be a good time to network with fellow business folk, having a chat over a brew and eats in the centre's cozy café. This would also present an opportunity to help apprentices up a wrung or two and to build a plethora of skills and a vibrant local labour force. Budding entrepreneurs might pick up a tip or two, to boot.



If you are a business and would like to occupy a stall at a fayre in the community centre in 2024, just contact Debbie.

Now for your ideas!



‘General Expression of Interest Form’ Email Debbie. office@lpcwestbury.org.uk

Name: _____ Age _____ Email: _____

I am interested in: _____

Ideas. (Activities, projects, support, and bulletin etc).

Skills and experience I would like to offer. _____

Sponsorship - Business Card Ads.

Support projects, programmes, and neighbours by taking out a Business card Ad.

Cost £10 per issue OR £100 for 12 issues

Email Debbie, Manager: office@lpcwestbury.org.uk

