Children's cooking class

Friday afternoon 1-3pm, aimed at children aged 7-10 years old. Limited spaces, term time only - for more information contact the centre.
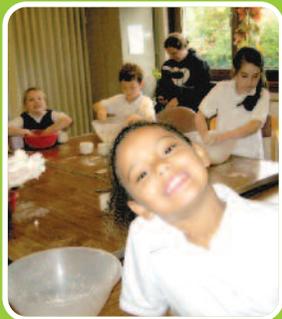
Other Services

Crescent Kitchen at The Broomhouse centre provides outside catering. We cater for all types of events including business lunches, training days, network meetings and parties. We can provide tempting sandwich platters, delicious finger buffets and enticing canapés starting from under £5 per head; all prepared to the highest standards and delivered direct to your door.

for further information:
Tel: 0131 455 7731
Email: info@crescentkitchen.co.uk
Web: www.crescentkitchen.co.uk

> **Leaving a legacy to The Broomhouse Centre ensures that we can still be here in years to come.**

Supported by:

BORDERS COLLEGE

LOTTERY FUNDED · BIG LOTTERY FUND

healthy living award · the sign of healthier food

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We are here

Saughton Mains St.
Stenhouse Drive
Government Offices
Broomhouse Medway
Saughton Road
Stenhouse Street
Broomhouse Crescent
Broomhouse Pl Nth
School
St. David's Church
Broomhouse Pl Sth
Broomhouse Crescent
To town...
Calder Road
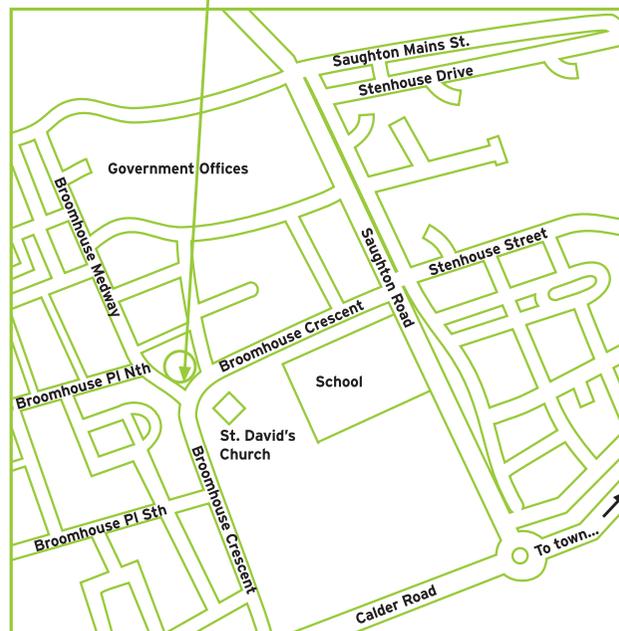
Bus routes from Princes Street
LRT - 2, 3, 22, 25, 33, 35
First - 27, 28
Free parking nearby

THE BROOMHOUSE CENTRE
Education, Welfare and Recreation

Broomhouse Cafe Training Project

The Broomhouse Centre
79-89 Broomhouse Crescent
Edinburgh, EH11 3RH

Tel: 0131 455 7731
Email: cafeproject@broomhousecentre.org.uk
Web: www.broomhousecentre.org.uk

The Broomhouse Centre is a Scottish Charity No. SC 00 3706
and a company limited by guarantee No. 320027

Broomhouse
Cafe Training Project

THE BROOMHOUSE CENTRE
Education, Welfare and Recreation

The Broomhouse Centre
Tel. 0131 455 7731

Cafe Training Project

The Café Training Project was established in 1997 and was formed to provide education, training and work experience in a catering and hospitality environment to disadvantaged groups of people within Edinburgh.

The Café Training Project provides tailored training, development and social support to a team of trainees and volunteers

Trainee Placements

The Café Training Project provides trainee placements for people who would like to gain work experience and catering skills in a work environment. Trainee placements are between six months and a year

Going Forward

The Café Training Project will primarily be working with young people:

- Young people with learning difficulties
- Young offenders
- Young people with a mental health issue
- School/college placement
- Referrals from Right Track and Project Scotland etc.
- Young parents
- Young Carers
- Young people leaving care

The Skills Accreditation Programme

The Skills Accreditation Programme is a six month training programme that all trainees and volunteers can access and is accredited through Borders College.

The range of subjects include:

- Food hygiene
- Bakery skills
- Cooking skills
- Customer service
- Cash handling

Volunteer positions

The Café Training Project is regularly looking for volunteers who can help us support vulnerable trainees and who would like to gain work experience within a catering environment.

Volunteers are trained and supported throughout their time on the project and are also able to access training e.g. REHIS Food Hygiene and The Skills Accreditation Programme.

Numeracy and Literacy Classes

The Centre works in partnership with City of Edinburgh Community Learning and Development to deliver adult literacy and numeracy classes to cafe trainees aand to people within the local community.

Classes are held on a Wednesday from 11.30 to 1.30 in term time.

Job Club

Tuesday 1–3pm, all welcome. The job club will provide support with improving employability skills etc. aimed at trainees and the wider local community.

Cafe Menu

8am	Tuck shop
9am	Breakfast Menu
	Hot rolls (e.g. bacon, egg, sausage), tea and coffee
12pm - 2pm	Lunch Menu

Hot Lunches Soup of the Day
(e.g. lentil, vegetable, tomato, minestrone)
Dish of the day
(e.g. steak pie, haggis, casseroles, curries)
Healthy Choice of the Day
(e.g. fish pie, vegetable lasagne, pasta dishes fish cakes)
Desert of the day
(e.g. apple pie, sticky toffee pudding, rice pudding, sponge cake)
Snacks
Sandwiches, toasties, baked potatoes, salad bar and home baking (e.g. scones, shortbread, chocolate cake)

Lunch Club

Held here on Tuesday and Friday at 12–1.30pm The lunch club is aimed at local older people in the community. The meals are subsidised and are healthy and nutritious. **New people are always welcome.**