

# KITCHEN HAND

**US \$499**

This course will enable you to demonstrate and be able to understand safe food handling procedures, identify hazards in the kitchen, receive and store food as well as set up the kitchen.



## Course Outline

- How to identify and control hazards in the workplace
- Understand risk assessment in the workplace
- Understand food safety procedures
- Understand how to keep yourself clean and hygienic
- Understand how to keep the working area clean and hygienic
- How to receive and store food correctly
- Know how to hold cold and hot cooked food and serve safely
- Set up the kitchen for the chef

## Duration

This self-paced programme could be completed in an average of 2 weeks. A maximum of 6 weeks is allowed to complete this course.

## Fees

On completion of this course, you will be awarded with an International Culinary Studio Certificate of Achievement\* and a Digital Badge.

**The course fee is US \$499 Once Off**

The investment includes:

- Personal online login to our Learner Management System, all study material and videos.
- Online e-portfolio
- Certification

\*This is a non-accredited programme



## Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices - meaning you can literally study anywhere, anytime to fit into your lifestyle! Our chef instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

## Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- No need to take time off to attend classes
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

## Additional Costs

You need to prepare for the following additional costs, depending on your programme:

- Costs to purchase any technology and/or kitchen equipment that you may not have, but need to use in the programme
- Cost of your internet access
- Any printing you choose to do from the study guides
- Access to a well equipped home/industry kitchen for practicals