

# INTERNATIONAL CULINARY STUDIO WELCOME TO OUR KITCHEN



We are excited to welcome you to our exciting range of Short & Artisan courses at International Culinary Studio.

These programmes are ideal for those who want to learn professional techniques and skills in specialized culinary areas, who either don't require an accredited qualification or already have an accredited qualification. Do them all and specialize in fascinating areas of culinary that you have never experienced before!

Choose from one of our Programmes:

## Short Course: Cake Baking & Decorating



Love cake baking and decorating? Feeling overwhelmed and intimidated with Pinterest inspired and Instagram worthy cake creations? Struggling to get the skills and learn the techniques you need? Then this course is for you!

- ✓ You don't need any fancy equipment
- ✓ No previous experience necessary
- ✓ Up-skill from your home kitchen
- ✓ Work the course in around your own time and schedule
- ✓ Ideal as a combination course with **Sugar Craft**
- ✓ **The perfect gift for the Baker in your life**
- ✓ Certificate of Achievement

## Artisan Course: Sugar Craft



Our Sugar Craft course is a highly-specialized Artisan Course and will teach you how to create those professional show stopper sugar showpieces. Learn all about the safe handling of decorative sugar ingredients and equipment, how to correctly calculate quantities and how to choose colours and make your own sugar supports.

- ✓ Create your own sugar showpieces
- ✓ Learn how to Boil, Pull, Blow & Cast Sugar
- ✓ Impress your family and friends with your new culinary confidence and skills
- ✓ Turn your hobby into a full-time profession
- ✓ No previous experience necessary
- ✓ Ideal as a combination course with our **Cake Baking & Decorating course**
- ✓ Certificate of Achievement

## Short Course: The Art of Chocolate Confectionary



Just when you thought the only art to chocolate was eating it! The Art of Chocolate Confectionary is a unique, creative course that will teach you everything you ever wanted to know about how to create your very own bespoke chocolates.

- ✓ Learn how to Temper, Mould & Fill Chocolate
- ✓ Assemble your Chocolate Confectionary professionally
- ✓ Tempering Couverture – Methods & Techniques
- ✓ Chocolate Decorating, Garnishes & Storage
- ✓ No previous experience necessary
- ✓ Ideal as a combination course with our **Sugar Craft** or **Cake Baking and Decorating** course
- ✓ Certificate of Achievement

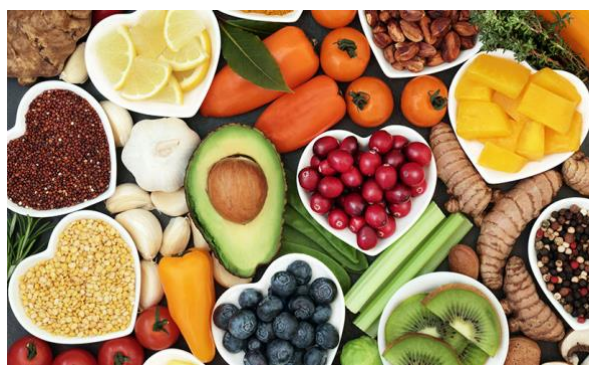
## Artisan Course – Café Chef



One of the hottest global culinary trends continues to surge in popularity – Café Culture. A vibrant, artisan scene has seen some big players in the culinary world hitting the Food Markets and Festivals with their produce and creating a storm with their unique cuisines and culinary style. Our hugely popular Café Chef course will give you the skills and tools you need to succeed in the cutting-edge Café culture industry.

- ✓ Learn about Café Service Food Prep using Local & Seasonal Ingredients
- ✓ High End Culinary Product Production – How to produce the best in the smallest spaces
- ✓ Mise-en-Place & Storage – Stay organized under pressure
- ✓ Up Skill in Food, Health & Food Safety in Catering
- ✓ On Site Food Preparation on Demand – **Keep your customers coming back for more**
- ✓ Certificate of Achievement

## Short Course: Special Diets



Special dietary requirements have become part of our everyday lives. If not us, we all know someone who has a food intolerance or allergy. Or those who eat only specific foods because of religious, environmental or ethical beliefs. Understanding the specific dynamics of what it entails to ensure that food that you make is suitable for those with specific dietary requirements is very powerful knowledge to have in any kitchen.

- ✓ Learn how to cook safe, nutritious meals for a wide range of dietary requirements including celiac disease, gluten free and diabetes.
- ✓ Discover recipe and ingredient substitutions that are essential for catering for special dietary requirements
- ✓ Include new dishes on your menu for a wide range of dietary requirements with your new knowledge and skills
- ✓ Perfect for anyone cooking for people in their own home, a school, restaurant or hospitals and more!
- ✓ Future proof your menu - Up-skill your staff by **making food safety for special dietary requirements a priority**
- ✓ Certificate of Achievement

## **Duration**

All of our Short & Artisan courses can be completed as quickly as you like, in your own time and are designed to fit in with you around your schedule. The courses take approximately 100 hours to complete, with a maximum of 6 months given to complete them in. 100 hours is 13 full days of 8 hours a day, or 25 half days of 4 hours a day.

## **Cost**

Short Courses: **\$500**

Artisan Courses: **\$1999**

Which includes:

- Personal Login to our Learner Management System, Canvas
- Online e-Portfolio
- 1 on 1 Feedback from your Chef Assessor
- Certificate of Achievement

### **The cost does not include:**

- Kitchen Equipment
- Ingredients
- IT Equipment needed to complete the course
- Internet Access
- Printing of any course material. *Our course material does not need to be printed, please think of the environment before printing anything out.*

Our online platform is exciting, interactive and user friendly – We bring the classroom to your kitchen. Our team is on hand and ready to get you started in achieving your Culinary dreams!

If you have any questions please don't hesitate to [Contact Us](#) our team is on hand to assist you with everything you may need.

Congratulations in taking the first step to success with one of the World's Top Culinary Qualifications from International Culinary Studio. We are proud to be part of your journey.