

ICS ADVANCED COURSE IN COOKERY & SUPERVISION

003ICS

Advance your culinary career with a Certificate Of Achievement from International Culinary Studio. This course will equip you with the skills and knowledge required to further your chef career and prepare you for a position in this exciting culinary world.



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 Outline

In this programme you will learn the skills you need to gain confidence and knowledge in:

- Supervise Staff Training
- Resource Management in Food Preparation
- Food Safety Supervision for Catering
- Menu Planning and Costing
- Global Influences on Eating and Drinking
- Supervise Food Production

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

Course Outcomes

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

Course Fees

Visit our website for the latest course fee. There are also additional costs you need to be aware of and these can be found on our website.

On completion of this course, you could further your studies with International Culinary Studio in either the C&G Diploma in Patisserie or C&G Diploma in Food Preparation & Culinary Arts

Course Duration

A maximum of 36 weeks is allowed to complete this programme, with an approximate expected duration of 350 hours for home study.

