

INTERNATIONAL STUDENTS



Quality Education Online from any Kitchen

THE INTERNATIONAL CULINARY STUDIO STORY

Cheryl Nesbitt is our Director of Studies at International Culinary Studio. Her life story is the stuff of legends and not only is she a Culinary Guru in her own right, she is an award-winning Businesswoman and our dynamic leader at ICS.



Cheryl grew up in rural sugar cane country in KwaZulu Natal, and as a child already fluent in English, Zulu and German, she had big dreams of becoming a teacher. But life had other plans for her and as fate would have it, a brand-new hotel went up in their town and Cheryl started working there as a teenager. And almost immediately, her love for the hospitality industry was born. After qualifying as a Hotel Manager at the age of 21, she started her own successful Catering and Events company which she sold at 28 years old.

For the next few years, Cheryl worked at several different colleges in various roles and gained an enormous amount of experience in the business of education. In 2003 Cheryl opened a hugely successful Chef College in South Africa starting out with just 4 students enrolling in its first year, it was sold to a listed company 13 years later with over 1000 annual enrolments and 6 campuses country wide.

Cheryl relocated to New Zealand in 2013 with her family, and after extensive research and planning, International Culinary Studio was born. A cutting-edge educational facility – an industry first – that offers online culinary qualifications and accreditations for everyone from Home School students to Industry Professionals around the world.

A true labour of love from her two biggest passions – Education and culinary arts.

Thank you for the opportunity to submit this proposal and we look forward to building a solid relationship with you and if I can personally answer any questions you may have, please feel free to give me a call or send me an email.

Cheryl Nesbitt
Director of Studies
International Culinary Studio

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ESSENTIAL INFORMATION

WHY WE'RE DIFFERENT

International Culinary Studio is the only blended online culinary educator in New Zealand. committed to providing excellent technology driven accredited, non-accredited and short courses online culinary courses globally. We are also the only online culinary educator to have been awarded the Worldchefs Recognition of Quality Culinary Education Programme – something we are immensely proud of.

Blended learning combines in-person teaching and online education. It treats them as complementary, rather than alternatives for one another. It is a transition away from the days when a teacher would stand up in front of a room and lecture for an hour. This is largely thanks to the rapid development of technology, which is allowing us to learn at a faster, broader rate. With information so easily shared online, there is a decreasing need for the traditional classroom environment.

The blended learning approach is extremely flexible, and in these turbulent times that we are all facing right now, students need to find ways to continue their tuition whilst at home and we believe we have the solution. We also find that this learning approach is favoured to students as they can study and work at the same time if need be. They can strike a balance between both as they are not required to be on a campus full-time. It has also been shown that graduates that are employed while completing their qualifications are more likely to stay in the hospitality industry long-term.

It also tends to cost less than studying at a physical college – which can only be a positive thing for those skill shortage lists. It opens study up to individuals that would love a culinary qualification but simply cannot afford one. All the educational material is hosted online and interactive simulating a classroom environment.

We believe that school graduates are going to continue turning away from traditional teaching and colleges if that is the only option provided. They want more technologically advanced, more accessible options for learning. They want to get into a job and get qualified at the same time. They have access to their own devices, whether it is a tablet or home PC as well as a smart phone. A significant number of school leaver that we have met, across several different countries want to study via “blended learning” and get qualified as soon as they can.

By combining practical hands-on learning, personal instruction and technology, the hospitality industry could produce significantly more qualified workers. And everyone, from the students to the businesses currently struggling to find high-quality staff – would benefit from that.

OUR OFFERING:

We offer accredited, non-accredited and short course culinary programmes to budding chefs from 8 years old and up to seasoned industry professionals with years of commercial kitchen experience behind them.

Our course offering is vast. Depending on where a student is in the world the qualification appeal will vary but all are regarded as credible and robust.

COMMENTS FROM SOME OUR STUDENTS

Sarah Hedgcock – 20-year-old student from Waimate in Timaru

Studying online is so convenient, I can fit my training in around everything else that I am doing and there is no waiting around either. It is much faster and easier, and I like learning as I go and being able to progress at my own pace. I thought studying online would be hard, but I am really enjoying it. I thought it would be hard to stay motivated, but it has not been, and I set a goal of completing 1-2 assessments per week. The mentors have been useful, and I recommend making full use of them while studying. They are incredibly happy to answer questions and to provide guidance.

Marine Vermeulen – Studying with ICS brings my family together

Working full time and also looking after a family of four, I really loved the concept of ICS' Diploma where you are able to prove your learning through online materials/digital platform without having to go through schooling and therefore putting your life on hold for the time of diploma. This has enabled me to continue working as normal and when time allows, going through my learning programmes whenever I have a chance. On this programme you have the flexibility to study from anywhere, at any time and this is a huge bonus for people who have continually active lifestyles but are still seeking to pursue their passions.

INTRODUCTION TO THE REST OF THE TEAM

The team at International Culinary Studio are all available to assist you and answer any questions that you may have. Click on this [link](#) for further information



Group Executive Chef – Andy Cordier

Andy is our Group Executive Chef at International Culinary Studio. His phenomenal journey as an Executive Chef, Master Chef Judge, Personal International Diplomat Chef, Caterer to Nelson Mandela and even a role running a massive Casino Culinary operation – all from humble beginnings



Operations Manager – Ingrid Ovenstone

Ingrid brings with her more than 21 years of experience, as a versatile business professional, who has worked on many projects on a global level. She has gained a lot of exposure working in international markets and demonstrating expertise in helping businesses to make the right decisions at the right time.



Student Administrator/Finance – Joanne Hassan

Joanne is our wonderful Student Administrator & Finance Administrator. She assists and supports all our students through the enrolment process right through to graduation. Along with the rest of the team she ensures that all our students have a positive and efficient experience



Chef Instructor – Helen Brown

Chef Helen is one of our Chef Instructors and an Assessor at International Culinary Studio.

Her passion for education and the hospitality industry has meant she has a combined experience of over 20 years in the industry.



Customer Relationship Manager - Cheryl Radford

Cheryl is our Customer Relationship Manager at International Culinary Studio. With years of experience in sales and customer service, Cheryl most enjoys helping students find the best course fit for them to take on their culinary dreams.

STUDENT ADVANTAGES:

The advantages of being a Student at International Culinary Studio and using our Student Learner System:

- Modern use of learning tools and training techniques
- We have step by step videos and photographs on how to complete the practical dishes
- The online material is easy to access, and one can review over the block of learning as many times as required
- Our learning material is broken down into small manageable segments, working on the model of 'read, revise and do'
- You have a Chef Instructor who is there to assist you during your learning process, support and check on progress, be in regular email contact, available for video chatting as required. He/she will mark all your assignments and will guide you on how the submissions should look.
- You have access to a Student Administrator who is available to answer any non-course related queries and offer support as needed.
- The Academic Head ensures that all students meet their weekly milestones and are treated in a fair and consistent manner and is available to students as required.
- We use a Hi Contact model where we have weekly ongoing interaction with the students through #Monday Motivation, #Thursday Trends, thus keeping the student engaged throughout the programme and ensuring higher completion and engagement rates
- The course includes excellent support material including 100s of recipe video's which can be adapted to number of portions, these are all printable.

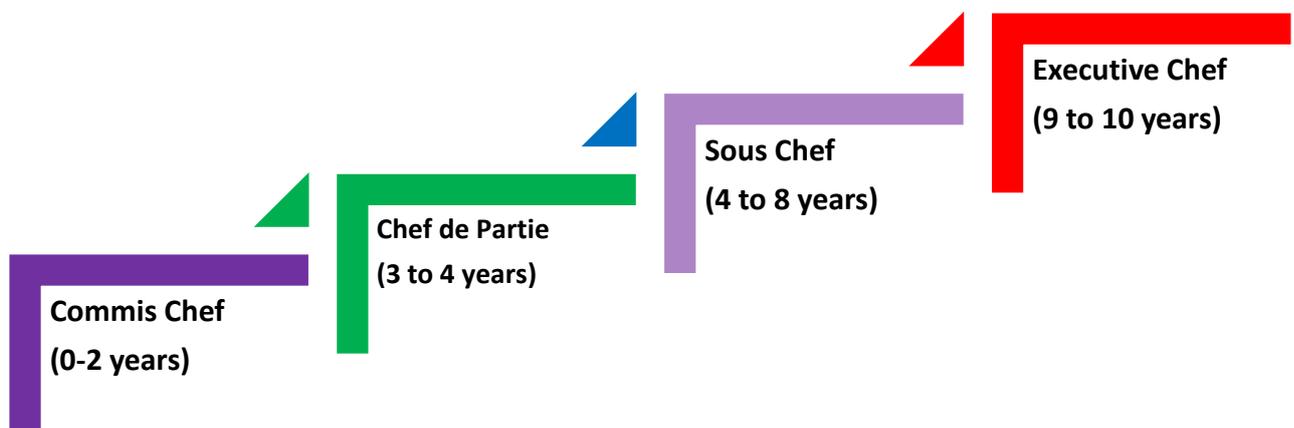
- Students are trained in Food Costing and Numeracy
- The Glossary is excellent, and the system can read the French words aloud to help students with pronunciation.
- All students work is added to their electronic portfolio of evidence and downloadable on successful completion of the programme of study.
- Study tips and guidelines are included in the course library.
- Chef instructor notes, videos etc. can be uploaded for students' access.
- Students can see other student's responses to discussions, this ensures peer to peer learning is incorporated into the courses.
- All the courseware is available via an app and can be viewed on a phone. Allowing 'on the go' learning
- All course correspondence, outlines and some of the course material can be translated using Google translate if required.
- The system can read the course to the student – helping students who may have learning difficulties e.g. dyslexia

COURSE ENTRY REQUIREMENTS:

The entry requirements vary depending on which course is of particular interest and we recommend that a student visit our website – www.internationalculinarystudio.com in order to understand the various course offerings which detail the course entry requirements.

STUDY PATHWAYS:

CULINARY CAREER PATHWAY



There are four types of chefs within most professional kitchens, operating within a ranked or hierarchical structure. They are:

- apprentice or trainee chefs, known as **Commis Chefs**
- section chefs, known as **Chefs de Partie** or Line Cooks
- **Sous Chefs**, who act as the second-in-command of the kitchen

- **Head/Executive Chefs**, who are responsible for the management of the entire kitchen and are also known as Chefs de Cuisine.

Professional kitchens are high-pressure environments that operate under very strict time deadlines, and on the whole, Chefs will in a team environment and must be willing to work flexible rosters, and if you are looking at a Culinary career, you need to have these essential skills and qualities:

- A knowledge and understanding of basic cooking and food hygiene techniques
- The ability to work calmly and quickly under pressure in a crowded, loud, and fast-paced environment
- Strong teamwork and communication skills
- A willingness to learn and take on board instruction and constructive criticism
- A high level of organisation skills and the ability to prioritise and delegate
- Attention to detail to ensure consistency
- A hardworking and robust approach
- The ability to work independently when required.

Depending on your role and level of seniority, your responsibilities will vary.

Commis chefs: (0 to 2 years)

It is important to remember that everyone starts at the bottom. The Commis Chef is like an apprentice or trainee. You will not be whipping up gourmet souffles in this position but will be doing a lot of the donkey or grunt work, like endless chopping of the vegetables, sharpening knives, fetching and carrying and cleaning up. This is, however, an ideal opportunity to work closely with the other chefs in the kitchen to learn the basics of food preparation, different and unique techniques and different cooking methods. The Commis chef reports to the Sous Chef.

Typical Job Description and responsibilities:

- To develop culinary knowledge and skills and learn technical preparation and cooking skills all under the supervision of more experienced chefs
- To assist and help the Chef de Partie or Line Cooks in food preparation as required, ensuring orders are completed efficiently.
- To maintain a clean, hygienic work area at all times

IT IS IMPORTANT TO REMEMBER THAT IRRELEVANT OF WHAT QUALIFICATION YOU HAVE RECEIVED, MOST BUDDING CHEFS WILL START AT THE BOTTOM, AS A COMMI CHEF (TRAINEE) AND WORK THEIR WAY UP THE LADDER DEPENDING ON THEIR PERSONAL GOALS AND ASPIRATIONS.

Chefs de Partie: (3 to 4 years)

Also known as a Line Cook. He or she will oversee one section of the kitchen and preparation of one food. Generally starting at cold kitchen and progressing to sautéing, grilling, or frying. The Chef de Partie becomes a specialist in one section, then moves on to another, eventually training in all areas of the kitchen

Job Description and responsibilities:

- To prepare, assemble and cook dishes to a strict deadline schedule
- To manage certain sections of the kitchen such as sauces, fish or pastries
- To be responsible for the preparation and cooking of good quality food

- To train and develop new trainee chefs (commis chefs)
- To maintain overall order and cleanliness in the kitchen
- To assist in menu development.
- To be able to converse with the guests and clients

Sous chefs and Executive Sous Chef: (4 to 8 years)

The Sous Chef is the assistant to the Head Chef or Executive Chef and is the second in command in the kitchen.

He or she helps to run the kitchen, plans menus, creating schedules, overseeing ordering for the kitchen and manages customer relations. A Sous Chef is required to be skilled in all aspects of food preparation and is expected to fill in for the Executive Chef when required to do so or take over from any of the Chef de Partie.

Job Description and Responsibilities:

- To oversee the day-to-day running of the kitchen at ground level
- To manage the kitchen inventory and order stock as necessary
- To train and develop junior chefs
- To implement (and ensure compliance of) hygiene and cleanliness policies and procedures
- To prepare and plate dishes when required
- To provide a significant input into menu development.

Executive Chef: (9 – 10 years)

The Executive Chef oversees the entire kitchen, planning and executing menus, hiring and supervising staff, setting the budget, costing, quality control, talking to the media and more. The Executive Chef sets the tone for the restaurant and works closely with the restaurant's general manager and creates the vision for the restaurant.

The path to becoming a Head/Executive Chef is all about gaining experience and honing skills. Many head chefs have started in the kitchen as a dishwasher and have moved their way up the ranks from there. Every chef's journey is as individual as the chef and every step influences his or her personal style and ultimate success.

Job Description and Responsibilities:

- To supervise, train and manage kitchen personnel
- To oversee the quality and effectiveness of the menu and develop the overall creative vision and direction of the cuisine
- To ensure all dishes are cooked and prepared to a high standard
- To plan expenses, operating costs and other best practice guidelines for food storage and preparation
- To have good managerial and marketing skills.
- To have the ability to effectively communicate with customers.

Get the Qualifications

It is entirely possible to obtain a position as a food preparation assistant or similar and work your way up from there within a kitchen and showing willingness, commitment and enthusiasm is essential. However, attending a culinary programme we believe is an essential part of a chef's

training and will expose all students to a wider range of cooking techniques and ingredients which will give them a broader skillset.

Salary Prospects

Salaries are most definitely defined by your level of seniority in the kitchen, however there are other factors that play a part. The region you choose to work in and the prestige of the restaurant, as examples and if you were to work at a Michelin star restaurant in London, it stands to reason that the salaries would be higher and more significant than if you were working in a small town.

Develop Your Career

Every person who enters the culinary world has different career aspirations and goals. Experience, knowledge and confidence can be gained in a number of ways, either by progressing to senior positions within one kitchen or by working across a number of kitchens always ensuring that the next move is to a more prestigious restaurant and under different. For those that are particularly ambitious, armed with a formal qualification, you can also seek to work in kitchens abroad to expand your skillset; as an example, many chefs spend time working in Italian or French restaurants to learn different techniques and recipes that can be taken back home.

There are other career paths to consider other than working in a commercial kitchen that are exciting and challenging to be enjoyed as a chef

Qualified Chef Careers:

- Hotel Groups 3 – 5*
- Cruise Ships
- Casino and Gaming
- Airline Catering
- Mining and Industrial Catering
- Game Ranches and Wildlife Parks
- Restaurant Chains and Franchises
- Pub Chains and Franchises
- Production Facilities
- Hospitality and Event Caterers
- Corporate Catering Companies
- Health Care Industry
- Aged Home Facilities
- Cafes
- Chef Instructor
- Chef Assessor

Experienced Chef Careers:

- Chef to a President
- Chef to an Ambassador
- Private Celebrity Chef
- Private Luxury Yacht Chef
- Film Crew and Actor Chef
- Culinary Judge
- Musician Chef
- Food Technologist – Dietetics
- Food Stylist
- Food Alchemist
- Molecular Gastronomist
- Product development
- Food Blogger
- Restaurant Critic

While the hours may be relatively unsociable and the conditions humid and stressful, *cooking is like love, it should be entered into with complete abandon, or not at all.*

PASTORAL CARE:

Being a student outside New Zealand, should you require information about your legal rights and obligations within your own country, please feel free to contact our Administration Department,

who will endeavour to forward you onto the right authorities or support agencies within your country. Email admin@internationalculinarystudio.com

ADDITIONAL INFORMATION

ACCREDITATIONS AND PARTNERSHIPS:

International Culinary Studio meets very high international accreditation standards and verification in order to offer our accredited programmes. These accreditations are highly sought after, and we ensure we always maintain the highest standard in everything we do to meet and uphold the quality and integrity.



Read more about our various accreditations here:

<https://www.internationalculinarystudio.com/accreditation-and-partnerships/>



We are proud of having recently been awarded the Worldchefs Recognition of Quality Culinary Education Programme accreditation.

STAFF RECRUITMENT, VETTING AND TRAINING

We look after all our staff and treat them with the respect they deserve. Our staff are our most valuable intangible asset and we strive to give them the best training and support to ensure they fulfil their potential and provide you with an outstanding service.

Because we are an education provider, we ensure that all our staff go through a rigorous recruitment process and undergo relevant police checks and eligibility to work checks.

OUR VISION AND VALUES:

Our vision is to be the leading private education provider of accredited, non-accredited and short courses globally.

Our unique teaching philosophy which encompasses a 360 degree Hi contact student model is a modern approach to ensuring students play an active part in their own learning experience.



Our Values:

- Excellence
- Integrity
- Innovation
- Passion
- Creative
- Empathy

TECHNOLOGY AND INNOVATION

As an online educator, technology is key to the success of our business. We believe that offering students the opportunity to learn online allows them flexibility and convenience and one of the major benefits is that it is affordable. This form of education also maximises our efficiency, saves paper and reduce our carbon footprint.