

CAFE CHEF

US\$249

Always dreamed of working in the thriving Café culture scene? Our Café Chef course teaches you valuable skills Café owners are looking for in their kitchen staff, and gives you the confidence to become part of any café team.



Course Outline

Safety at work including knife use and Food Safety in Catering - essential for all Café work

How to make:

- Eggs Benedict
- Classic Caesar Dressing and Classic Caesar Salad
- Coleslaw with lemon pepper mayonnaise
- Bread Rolls
- Fruit scones
- Apple & Pecan Muffins
- Calzone
- Quiche Lorraine
- Skills learned here can be used to make a wide variety of café product

Duration

This course can be completed in 6.5 weeks with a maximum of 3 months allowed.

Fees

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

The course fee is \$249

The investment includes:

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

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 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
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

Additional Costs

- Ingredients used for practicing all recipes
- 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 from the study guides
- Access to a well-equipped home/industry kitchen for practical assignments



City & Guilds

