

GLOBAL CERTIFICATE IN PROFESSIONAL COOKERY

This course will equip you with the skills and knowledge required to kick start your culinary career and prepare you for a position in this exciting Industry.



Your Student Experience

- Study with a globally recognized online educator with Worldchefs recognition
- Graduate 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.
- Join a global community of student chefs also studying online
- Receive one on one tuition, mentoring and feedback with your qualified Chef Instructor
- Access your course 24/7
- Won't need to take time off work to attend classes
- Can work through your material to fit around your schedule and be flexible with your study times
- Will have unlimited access to an Exclusive Culinary Library as well as 100's of recipes & videos
- Have access to our Alumni Network of Chefs working all over the world
- Have a completed e-portfolio (online CV) and digital badging - be ready to apply for the job you deserve!

Course Outline

This comprehensive program includes:

- Safety at Work
- Food safety in catering
- Introduction to hospitality in the catering industry
- Introduction to basic kitchen procedures
- Introduction to nutrition
- Learn safe knife skills
- Learn the key factors of basic food costing
- Prepare cold foods for a wide range of menu settings, including entrees and buffet items
- Learn to fry, braise, stew, steam, boil, poach, roast, bake and grill a wide variety of foods to produce delicious and flavorsome meals

Course Duration

600 notional hours maximum to complete the course. All modules must be completed and an online theory exam passed before qualification is awarded

Fees

The course fee is US\$1200

On completion of this course you will be awarded with an International Culinary Studio Certificate in Professional Cookery and Digital Badge.

Testimonial

"Studying online is so convenient, I can fit my training in around everything else that I am doing. It is much faster and easier and I like being able to progress at my own pace. I thought studying online would be hard, but I am really enjoying it."

- Sarah Hedgcock

