

Studying the **Advanced Diploma in Professional Cookery** created by culinary industry experts will teach you the supervisory skills and advanced cooking techniques to enable you to be promoted and manage a team in the kitchen brigade, working under the direction of a sous chef or head chef. As part of your role, you could be responsible for operating one or more designated sections in the kitchen, such as grill, sauce section, larder and/or pastry section. On successful completion you will be awarded **Advanced Global Diploma in Professional Cookery** and a **Worldchefs certified Chef de Partie** certification.



Course Outline

- 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
- Sustainability for Food Service Professionals
- **Project 1: Food and Beverage Event** - Plan and manage a catering event demonstrating advanced cooking skills
- **Project 2: Applied Food Project** - Research, design, develop and sell a food product range using advanced cookery techniques

Course Requirements

- 18 years of age, or older
- Successfully completed a Diploma in Professional Cookery or have at least 5 years culinary experience
- Able to speak, read and write in English
- A desktop or laptop computer with internet access
- Be able to photograph and video course work
- Access to a well equipped kitchen
- Budget to purchase ingredients / resources for your projects

Affordable Course Fees

- Full Payment: One off US\$2999
- Monthly Payment: Initial Payment US\$335. Then pay US\$333 monthly for 8 months plus a final payment of US\$304 for Digital Certification.

Your Student Experience

- International Culinary Studio has been the only accredited online culinary education provider in the world for the past 6 years.
- Study using a world leading student management system.
- Small groups of students are assigned and mentored by an experienced industry chef instructor who provides personal care and support.
- Fit the course into your lifestyle by being able to study on a flexible schedule of your choice.
- You never miss a class- all videos and study material is available 24/7.
- Master food photography and videography through online submissions.

Course Duration

This is a 1200 notional hours course. Recommended completion time is 36 weeks (allowing for a 2 week holiday), which includes 500 hours for your two projects.

To obtain the Global Chef de Partie certification you will be required to be employed and have completed a minimum of 60 days working in a commercial kitchen in the role of a Chef de Partie.

Required industry hours must be signed off by industry and an online theory exam passed before the qualification is awarded.

