GLOBAL DIPLOMA IN PROFESSIONAL COOKERY

Ignite your passion for culinary by studying professional cookery skills from anywhere. This program is created by culinary industry experts ensuring you receive the most up to date skills and knowledge. On successful completion you will be able to work in a kitchen brigade and be responsible for performing a variety of cooking and baking tasks, under the supervision of a professional chef. You will be awarded the Global Diploma in Professional Cookery and a Worldchefs Certified Commis Chef Certification.

Course Outline

- Food Safety in Catering
- Safety at Work
- Introduction to Basic Kitchen Procedures
- Prepare Food for Cold Presentation
- Sustainability for Food Service Professionals
- Introduction to Nutrition
- Prepare, Cook and Finish Stocks, Soups & Sauces
- Introduction to the Hospitality & Catering Industry
- Prepare, Cook and Finish Vegetables, Fruits & Pulses
- Healthy Foods & Special Diets
- Prepare, Cook and Finish Rice, Grain, Farinaceous Products & Egg Dishes
- Prepare, Cook and Finish Hot and Cold Desserts & Puddings
- Prepare, Cook and Finish Fish & Shellfish
- Catering Operations, Costs and Menu Planning
- Prepare, Cook and Finish Bakery Products
- Prepare, Cook and Finish Meat, Poultry and Offal

Course Requirements

- 18 years of age, or older
- Successfully completed 10 years of schooling
- 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

Affordable Course Fees

- Full Payment: One off US$2499
- Monthly Payment: Initial Payment US$335. Then pay US$309.15 monthly for 7 months plus a final payment of US$304 for Digital Certification.

Your Student Experience

- International Culinary Studio has been 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 (allows for a 2 week holiday), which includes 120 industry hours.

To obtain the Global Commis Chef Certification you will be required to complete a minimum of 30 days working in a commercial kitchen as a Commis Chef or 3 months industry placement if you are new to culinary.

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

Certified Commis Chef

City & Guilds