

Study a globally recognised Professional Cookery Certification through International Culinary Studio, to become a certified chef. This intensive quality theoretical and practical culinary skills and knowledge program sets you up for a successful culinary career! Suitable for working professionals wanting to advance their career or aspiring chefs. The Global Diploma in Professional Cookery is an ACFEF approved program. On completion of this program and the associated industry hours, the holder can be awarded the International Culinary Studio Global Diploma in Culinary Arts. The Worldchefs and City & Guilds (UK) Certified Commis Chef Global Digital Certification. On attaining these certifications, the graduate is able to work at a chef de partie level. They work in a kitchen brigade and are responsible for performing a variety of cooking and baking tasks, under the supervision of a professional chef.



Your Student Experience

- Never miss a class!
- Free access to online learning membership
- Prepare and present over 95 dishes
- Submit your supporting food cost, work plan, flavour profile, and dish success rating to your instructor for review and feedback
- Be in control of your study schedule
- Plan your study and cooking practical's into your calendar
- Your certified chef instructor with years of industry experience for mentoring and support is only a call, email or text away
- Join your class cohort on live demonstrations and discussions to enhance your learning and have fun
- Make lifelong friendships with your alumni from around the world
- Use a learner friendly world class system to study and record your progress
- Have access to a library recipes and culinary skills videos
- Have an equipment, commodity, and glossary of culinary terms resource in the library
- Complete an industry externship - minimum 150 industry hours
- Complete 1 Theory final examination
- Download a complete Portfolio of evidence to use for your resume

Course Requirements

- 16 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 course work

Affordable Course Fees

Application Fee (not refundable) \$ 150.00 applies to all 3 Options.

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| • Option 1 - Cash Fee | \$ 4 650.00 |
| • Option 2 - Study Now and Pay Later Fee | \$ 5 350.00 |
| • Option 3 - Deposit and Terms Fee | \$ 5 350.00 |

For more detailed information on the cost and our terms and conditions please visit our website.

www.internationalculinarystudio.com

Course Outline

The Global Diploma in Culinary Arts cover the following 5 courses:

Introduction to the Hospitality and Catering Industry

- In this course you will learn food safety, workplace hygiene, understanding cross- contamination, requirements of food safety legislation, HACCP, understanding different types of hospitality establishments, different roles in hospitality, the importance of professionalism and teamwork, safety at work, identifying and controlling kitchen hazards and substances, nutrition and food sustainability.

Larder

- In this course you will learn basic knife skills and cuts, knife sharpening, cold food presentation, a range of classical soups, stocks and sauces, basic kitchen procedures, healthy foods and special diets including religious, lifestyle, medical and allergens.

Demi Chef

- In this course you will learn the theory knowledge and preparation, cooking and presenting of a range of vegetables, fruits, pulses, rice, grain, farinaceous and egg dishes.

Chef De Partie

- In this course you will learn about different catering operations, menu costing, standardization, and menu planning. The theory knowledge and preparation, cooking and presenting of a range of different fish, shellfish, meat, poultry, and offal dishes.

Baking and Pastry

- In this course you will learn the theory knowledge and preparation, cooking and presenting of a range of different breads, pastries, and bakery products. You will also cover a wide range of hot and cold desserts and puddings.

Course Duration

Suggested time: 36 weeks

Allowed up to 2 years to complete

30% Theory 16 modules of Cookery

70% Practical including Industry externship

Certification

Successful graduates are awarded globally recognised Certification and Digital badges.

Required industry hours and all course outcomes must be signed off by a Head Chef. Theory exam passed before the certification is awarded.



American Culinary Federation
Education Foundation
Approved Program

