

GLOBAL CERTIFICATE IN PROFESSIONAL COOKERY

Begin your culinary studies with a Certificate in Professional Cookery with a World Chefs recognized chef college.



Course Outline

- Introduction to the Hospitality and Catering Industry
- Food Safety in Catering
- Safety at Work
- Introduction to Basic Kitchen Procedures
- Prepare Food for Cold Presentation
- Introduction to Nutrition
- Prepare, Cook and Finish Foods by Boiling, Poaching, Steaming, Frying, Braising, Stewing, Roasting, Grilling and Baking a wide variety of foods to produce delicious and flavoursome meals
- Complete 25 different dishes for submission to your chef instructor and 5 Final Practical Assessments via Video Submission.

Course Duration

Suggested study time: 5 months of 20 hours per week (including cookery practicals). If you are currently employed, you could extend for up to 12 months.

This course includes 70 hours in a commercial kitchen of industry experience.

Fees

The course fee is US\$549 (cash fee)*

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

You need to prepare for the following additional costs:

- Ingredients
- Chef uniform and safety shoes
- 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 and printing

*Term fees available.

Your Student Experience

Complete your studies on our Canvas Learner Management System. Your course is accessible on any personal computer.

You can study anywhere, anytime to fit into your lifestyle!

Our chef instructors guide you throughout your programme, keeping you motivated until successful course completion.

- Join a global community of online culinary students
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course, gaining real skills that will help you succeed in today's workplace
- No need to take time off to attend classes

On completion of this course, you will be able to progress onto the World Chefs Accredited Global Diploma in Professional Cookery.

Testimonial

"My dream was to own my own restaurant when I started this adventure, and I'm glad to say, with a lot of hard work, it has come true. I'm now the proud owner of Warra Warra Victoria point Brisbane, warrawarra.com. I brought a café changed the menu, and opened it for nights with my own menu.

I would like to thank you guys for helping me and a huge thank you to Chef Helen. I have no doubt I would not be where I am today without the training and support I had from you all, it changed my life."

- Reon Barnfield



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