

Course Plan

Introduction to Hospitality and Hot & Cold Kitchen Operations

Hospitality Industry Kitchen Operation

Safety at Work

Food Safety in Catering

Healthier Foods and Special Diets

Catering Operations, Costs and Menu Planning

Food Production & Culinary Arts

Prepare, Cook and Serve Stocks, Sauces and Soups

Prepare, Cook and Serve Salads, Sandwiches and Appetizers

Prepare, Cook and Serve Vegetable, Fruits, Eggs and Farinaceous Dishes

Prepare, Cook and Serve Poultry

Prepare, Cook and Serve Meat

Prepare, Cook and Serve Seafood

Exposure to Baking and Pâtisserie for Hot Kitchen Chefs