



Chef Training

Course 01: Diploma in Professional Chef

- Becoming a Chef
- Kitchen Management
- Managing Restaurant
- Recipes
- Recommended Reading

Course 02: Higher Technician in Cooking and Gastronomy

- An Introduction to Gastronomy
- Gastronomic Concepts
- Thermal Processing of Food
- Meat Preservation and Processing
- Preservation and Processing of Fish
- Culinary Techniques- Meat Preparation
- Culinary Techniques-Fish Preparation
- Physical, Chemical and Allergenic Hazards

Course 03: Food Hygiene, Health and Safety Diploma

- Food Safety Legislation
- Microbiological Hazards
- Physical, Chemical and Allergenic Hazards
- Food Storage
- Food Preparation
- Personal Hygiene
- Food Premises Design and Cleaning Schedules

Course 04: Food Allergen Awareness

- Basics of Food Allergens
- Allergen Guidance for Food Businesses
- Allergen Guidance for Consumers
- Allergic Reactions and Treatments

Course 05: HACCP Training

- An Introduction to HACCP
- HACCP and Food Safety Legislation
- Food Safety Hazards
- Planning a HACCP System
- Creating the HACCP System
- Principle 1: Hazard Analysis
- Principle 2: Critical Control Points
- Principle 3: Critical Limits
- Principle 4: Monitoring Critical Control Points
- Principle 5: Corrective Action
- Principle 6: Verification of the HACCP System
- Principle 7: Documentation

Course 06: Sourdough Cooking Essentials: Discover Artisan Cooking

- Course Introduction
- Sourdough Pizza
- Sourdough Tortillas Burritos
- Sourdough Hot Dogs
- Sourdough Burgers
- Sourdough Sandwich Bread & BLT
- Sourdough Pasta & Chicken Alfredo
- Bonus Section

Course 07: Food Labelling Regulations Training

- Module 01: Introduction to Food Labelling
- Module 02: General Principles of Food Labelling
- Module 03: Components of a Food Label
- Module 04: Nutrition Labelling
- Module 05: Enforcement Bodies and Relevant Legislation in the UK
- Module 06: UK Regulations and Laws on Food Labelling
- Module 07: Public Health and Food Safety

Course 08: Kitchen Manager

- Module 01: Introduction to Kitchen Manager
- Module 02: Contamination and Poisoning Control
- Module 03: Food Safety Management
- Module 04: Hygiene Maintenance
- Module 05: Kitchen Safety
- Module 06: Cost Control
- Module 07: Menu Planning
- Module 08: Kitchen Supervision
- Module 09: Purchasing and Inventory Management
- Module 10: Customer Management
- Module 11: Staff Management

Course 09: Chocolate Making

- Introduction to Chocolate
- Making Chocolate: From Bean to Bar
- Chocolate Cake Recipes
- More Recipes for Chocolate

Course 10: Baking and Cake Decorating Level 2

- Sophisticated Baking & Cake Design
- Icing
- Fondant Making
- Decorating with Fondant
- Everything in Brief

Course 11: Catering Management

- Module 1: An Overview of Catering Business
- Module 2: Laws and Legislations Regarding food Safety and Hygiene
- Module 3: Food Safety and Hygiene
- Module 4: Food Safety in Catering
- Module 5: Management of Food and Beverage Operations
- Module 6: Marketing and Human Resource



Thank You