



**The Eleven Key Courses in Professional Chef: UK Cooking, HACCP, Food Hygiene, Hospitality & Catering Management:**

**Course 1.** Chef Training

**Course 2.** Chef & Catering Management

**Course 3.** Cupcake Baking

**Course 4.** HACCP

**Course 5.** Infection Prevention and Control in Food

**Course 6.** Food Safety Management System

**Course 7.** Food Microbiology

**Course 8.** Food Allergen Awareness

**Course 9.** Food Allergy Awareness

**Course 10.** Pest Control in Food Business

**Course 11.** Kitchen Management

