



CULINARY PROFESSIONAL DIPLOMA



Diploma description

Successful graduates possess the competencies and knowledge to be fully operational in different kitchens, following the standards of first-class culinary operations. Diploma holders have a deep understanding of how a professional kitchen is run and the industry tools that are used, and are well-equipped to enter the industry and reach a supervisory position in a short period of time.

Credits

60 credits US (20 credits US per term)

What you will learn

Foundation

- On-the-Job Culinary I
- Basic Culinary Techniques Theory
- Basic Culinary Techniques Application
- Introduction to Nutrition & Dietetics
- Steward Theory
- Hygiene & Occupational Health Practices
- Goods Management
- Introduction to Hospitality Operations
- Mathematics Fundamentals
- English Essentials

Intermediate

- On-the-Job Culinary II
- Intermediate Culinary Techniques Theory
- Intermediate Culinary Techniques Application
- Goods Management & Purchasing
- Introduction to Customer Service for Culinary Staff.
- Kitchen Department Operations
- Introduction to Office Tools
- Applied English

Advanced

- On-the-Job Culinary III
- Advanced Culinary Techniques Theory
- Advanced Culinary Techniques Application
- Gastronomic Trends & Innovation
- Kitchen Science
- F&B Pop-up Concept Creation
- Kitchen Administration Principles
- Menu Engineering & Cost Control
- Business English