



CHEF ACADEMY
London

Advanced Cooking Techniques

80 hours

Development Training (80 hours)

- Professional kitchen introduction.
- Ingredients and techniques of fabrication
- Advanced cooking techniques
- Contemporary topics in Culinary Arts
- Introduction to molecular cuisine
- Baking and pastry advanced techniques
- Contemporary restaurant cooking
- Contemporary restaurant service
- Meat, poultry and game
- Fish and shellfish
- Sauce and soups
- Presentation skills