



CHEF ACADEMY

London

Hospitality Management and Advanced Food Science Course

600 hours

Development Training (75 hours)

- Online HACCP training to be completed before you begin the course.
- Introduction to a professional kitchen with our executive development trainer.
 - Kitchen tour
 - Fire safety
 - Health and safety
 - Rules of the kitchen
 - Manual handling
- Kitchen machines, utensils and knives
- Cutting techniques
- Mise en place and kitchen sections
 - mise en place for stocks, sauces, and soups
 - mise en place for meats, poultry, fish and shellfish
 - mise en place for vegetables and fresh herbs
- Flavours (bitter, sour, sweet, umami, salty)
- Differences between starters, mains, sides and desserts (portions and timing etc)
- Meat, poultry and game
- Fish and shellfish
- Sauces and soups
- Pasta and risotto
- Stew
- Stocks and dressings
- Cooking techniques (grilling, broiling, roasting, sautéing, pan frying, deep frying, steaming, submersion cooking, braising and stewing)
- Presentation skills
- Bakery and yeast products
- Pastry (Pastries, desserts and confectionery)

Advanced Training

- 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

Live Training (400 Hours)

- Stock, sauces and soups
- Pasta
 - fresh pasta and dried pasta
 - production
 - storage and recipes
- Vegetables
 - vegetables
 - potatoes
 - grains and legumes
- Meat
 - classification and cleaning
 - white and red meats
 - storage and cooking techniques
 - grilling, broiling and roasting
 - sauteing, pan frying and deep frying
 - steaming and submersion cooking
 - braising and stewing
 - alternative cooking techniques (sous vide etc)
 - bases and broths of white and red meat
 - storage and recipes
- Fish
 - classification, cleaning, white fish and shellfish, storage and cooking techniques
 - sauteing, pan frying and deep frying
 - steaming and submersion cooking
 - braising and stewing
 - fish broths and shellfish bisque
 - storage and recipes
 - alternative cooking techniques (sous vide etc)
- Garde manger
 - salad dressings and salads
 - hors d'oeuvre and appetizers
 - charcuterie and garde manger
- Baking and pastry
 - baking mise en place
 - breads
 - pastry dough and batters
 - custard, creams and mousses
 - fillings, frosting and dessert sauces
 - plated desserts

Management Training

- Finance Control
- Par Levels
- Food Wastage
- Gross Profit
- Staff Cost
- Menu Development
- Buyer Capacity
- Budgets
- Forecasting
- Consumable Control
- Crockery and Utensils Control
- Kitchen Maintenance
- Stock Rotation
- Stock Manipulation
- P&L
- Health and Safety
 - Fire Safety
 - Risk Assessments
 - Manual Handling
 - Food Safety Checklists and Records
 - COSHH
 - First Aid
 - Personal Hygiene
 - Dangerous Equipment Training and Law Requirements
 - Internal Audits
- Staff Control
 - Induction to the workplace
 - Staff files and records
 - Staff turnover
 - Rota planning
 - Staff development plans
 - Managing and motivating the team
 - Disciplinary procedures
 - Employment legal requirements
 - Management meetings
 - The importance of communication
 - Business decision making