

LEVEL – 3

ADVANCED DIPLOMA IN

FOOD PREPARATION AND COOKERY SUPERVISION



COURSE DETAILS

CERTIFICATION

City & Guilds Level 3 Advanced Diploma in Food preparation and cookery supervision

DURATION

1 Year Program consisting of 6 months practical & theory at the academy & 4 months of Industrial Training in 5 star hotels or restaurants

CLASSES

Classes held per week: 5 (Practical: 3 & Theory: 2)

START DATE

January/April/July/October



INTRODUCTION

Program is designed specifically for entry-level students who wish to enter in Hospitality industry, the Culinary Arts Diploma provides the highest standards expected in five star properties and best restaurant in the world. Diploma programs are affiliated with City & Guilds, London, United Kingdom. Students gets International Global Qualification and learn core culinary & associated skills.

Intensive modules are taught with advanced aspects of culinary arts with major emphasis on skills-building.

Small Batch Size: Our trainer versus student ratio is 1:15 We provide personalized, interactive and efficient training. Adapted to students who want to master professional culinary skills and integrate into a professional kitchen, this program mixes theory, practical and real time training in the five star properties and best restaurant in the world with the goal of mastering all fundamental techniques.

WHAT WILL I LEARN?

- *Supervise Staff Training: Importance, benefits of structured & staff training
- *Food Safety Supervision for Catering: Importance of food safety management procedures, responsibility & its compliance
- *Resource Management in Food Preparation: Identification, importance, and consideration of resource management
- *Menu Planning and Costing: Principles, factors & importance of menu planning
- *Global Influences on Eating and Drinking: Identifying & explaining the factors of global influences on eating & drinking
- *Supervise Food Production: Describing the roles & responsibilities of individuals, steps in the risk assessment process of food production supervisor
- *Indian and Pan Asian Cuisine: Basic knowledge & preparation of North Indian, Chinese & Thai Cuisine

Further Opportunities

On completion of this qualification candidates may progress into employment as a commis chef or to the following City & Guilds qualifications:

City & Guilds Level 2 Food Preparation and Cooking (Patisserie)

City & Guilds Level 3 Diploma in Professional Diploma in Patisserie and Confectionery

Duration

12 Months

6 Months of Delivery (Classroom and Practical) + 4 Months of Industrial Training

Eligibility

10th passed and above. Fluency in English language (verbal/non-verbal) required

What qualification will I get?

City & Guilds Level 3 Advanced Diploma in Food preparation and cookery supervision

How is course assessed?

The course is assessed via regular internal examinations both written and practical.

Final assessment is done by City & Guilds with international standards of exam regulations

What is included in this fees?

- *Registration & Examination fee of City & Guilds
- *Membership of Indian Culinary Forum, International Culinary Union, London & World Association of Chefs' Societies
- *Chef Uniform: includes 2 Chef Coats, 2 Pants, 2 T-Shirts, 2 White Shirts, 2 Caps, 2 Aprons
- *1 Pair of Safety Shoes
- *Culinary tool kit
- *Full course study and raw material
- *Every day tasting session/take home your creations
- *Internship in 5 Star Hotels
- *100% Assistance in Placement after successful course completion
- *Personality development workshop

Additional Benefits

- *Regular campus visits by Reputed Chefs, Hospitality Academicians, Training Managers, Human Resource Managers from 4/5* hotels from all over India
- *Industrial visits to 4/5* hotel kitchens to help the students understand the real-time work environment in the industry
- *Opportunity to attend conferences and seminars in India and Overseas (Expenses to be borne by student)
- *Complete assistance on international career by industry experts
- *Chance to work in high profile Out Door Caterings

Documents required at the time of admission?

- 2 Photocopies of Adhar Card
- 2 Passport copy
- Photocopy of all educational certificates including 10th and/or 12th class mark sheets
- 4 coloured passport-sized photographs
- Residence proof

Fee Structure

Total Fee Rs 3, 26,000/-

Amount for 4 installments is Rs 81, 500/-to be paid in 1st 4 months

For International Passport holders fee is Rs 3, 40, 000/-

Amount for 4 installment is Rs 85,000/-