Advanced Cooking Techniques (80 hours)

Development Training (80 hours)

- Introduction to a professional kitchen.
- Ingredients and preparation techniques.
- Advanced cooking techniques, such as sous-vide cooking, cryogenic cooking, food dehydration, and hot and cold smoking.
- Contemporary topics in the culinary arts.
- Introduction to molecular cuisine, with examples such as foams, gels, emulsions and spherification.
- Advanced baking and pastry techniques.
- Contemporary restaurant cooking.
- Contemporary restaurant service.
- Meat, poultry and game.
- Fish and shellfish.
- Sauces and soups.
- Food presentation skills.