RECIPE: Culinary Foundations Training

TIME: 3 or 6 months
TOTAL: $6,800

This program provides strong culinary foundations training with a hands-on externship. Students acquire intensive professional and practical experience through hands-on approach to the daily culinary preparations and operation of a professional kitchen alongside top chefs.

WHO SHOULD ATTEND
This program prepares future chefs and assistants, provides courses for students desiring personal enrichment, and enhances the skills and professional qualifications of chefs and cooks currently employed in the industry.

Skills Ingredients:
- Foundations of cookery: stocks, soups, sauces, knife skills
- Production cookery: sautéing, roasting, frying, stewing, braising, simmering, poaching, grilling
- Bread and pastry: cakes, pastries, tarts, cookies, breads
- Sanitation and the proper handling of food
- Plant-Based cooking
- Culinary Nutrition
- Artistic Plating Techniques
- Advanced Cooking Techniques

Becoming-a-Chef Features:
- Blend of online and in-person training
- Professional kitchen facilities
- Complete program quickly – 3 months full-time or 6 months part-time
- 510 instructional hours, including externship in professional kitchen
- Offered in partnership with Rouxbe Online Culinary School, a designated ACF quality program

Accoutrements:
Each student will receive:
- Chef uniform
- Knife set
- Cookware set

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