

Specialist Chef - Diploma

380 Hours – 20 weeks Full-time

Designed for students desiring to start a food service business or become a personal chef, this program includes the material contained in the Cook Basic diploma program and the Entrepreneurial Skills for Chefs certificate course.

Program Highlights

Sanitation, Safety and Equipment

- Interpretation of terms
- Personal hygiene
- Food contamination
- Safe food handling
- Construction standards
- Maintenance standards
- Sanitation codes
- The Health Protection and Promotion Act
- Food poison prevention
- Dishwashing

Bake Theory

- Flour production & applications
- Types of shortening
- Sugar commodities
- Eggs in baking
- Dairy products
- Use of salts
- Leavening agents
- Chocolate and flavorings

Basic Nutrition

- Major nutrient identification
- Energy sources
- Lipids
- Proteins and vegetarian diets
- Carbohydrate and dietary fiber
- Vitamins, processing & additives
- Mineral elements
- Water – sources, value & quality
- Developing food patterns

Culinary Techniques – Basic

- Kitchen tools – identification, storage & handling
- Uniform standards
- Proper food storage and packaging
- Fire procedures
- Stock cookery
- Thickening agents
- Soup cookery
- Sauce cookery
- Egg & breakfast cookery
- Short order cookery
- Vegetable, pasta & rice cookery
- Fish & shellfish cookery

- Meat entrees
- Salads

Communications – Basic

- Basic business communications
- Accident reports
- Resume preparation
- Cover letters
- Application forms

Calculations - Basic

- Addition, subtraction, multiplication & division
- Common fractions
- Decimal fractions
- Percentages
- Standards of measurement
- Fahrenheit to Celsius conversions

Techniques of Baking

- Pie dough
- Piping batters
- Quick breads and muffins
- Cream desserts
- Icings
- Yeast dough
- Choux paste products
- Pastries
- Cake preparation

Kitchen Management

- Hospitality/tourism perspectives and organizations
- Orientation, training and career planning
- Menu planning and basic marketing
- Table service
- Basic kitchen calculations
- Basic purchasing
- Kitchen organization, maintenance and security

Food Theory – Basic

- Major cooking methods
- Vegetable cuts and flavoring agents
- Stock and soup cookery
- Sauce cookery
- Breakfast and short order cookery
- Vegetable with pasta & rice cookery

Quantity Food Preparation

- Rules of personal hygiene and sanitation
- Safety regulations
- Large kitchen equipment identification
- Stock, soup and sauce cookery
- Poultry, lamb, pork, beef, fish cookery
- Potato and vegetable cookery
- Salad preparation
- Dessert preparation

Specialist Chef Introduction

- Overview of the industry
- A day in the life of a Specialist Chef
- What you need to become a successful chef entrepreneur

Creating a Specialist Chef business

- Business plan
- Market research & strategic plan
- Financial planning
- Legal & government considerations

Administration Model

- Business structure
- Accounting options
- Insurance
- Financing

Strategic Marketing Plan

- Creating an image or brand
- Marketing outline
- Delivering your message
- Marketing tools
- Creating marketing materials

Tools & Equipment

- The client package
- Checklists
- Containers - storage, freezing, reheating
- Tools of the Specialist Chef trade
- First aid
- Chef safety

Menu Planning

- How do people eat
- Service variations
- Costing
- Special diets
- Nutritional labeling
- Timing for success

Purchasing

- Choosing suppliers
- Creating the shopping list
- Ordering
- Tracking mileage
- Client gifts
- Timing for success

Working in the Client's Home

- Planning your work flow
- Client interview & site inspection
- Setting up your workspace
- Trouble shooting
- Clean up & security
- Evaluation

Marketing an Entrepreneurial Chef Service

- Leading questions
- Using the phone script
- FAQ's & objections
- Booking the interview
- Questionnaire

Safety & Sanitation

- Note: students must have a valid Safe Food Handlers Card
- In home basics
- Bacteria
- Food handling
- Cleaning
- Dishwashing
- Safety practices

Specialist Chef Culinary Techniques

- Cooking methods
- Proteins, starches, produce
- Food quality
- Packaging for freezing/reheating

Other Revenue Sources & Concepts for the Entrepreneurial Chef

- Strategic partnerships
- Networking
- Catering
- Interactive parties
- Private cooking demonstrations/lessons
- Menu planning