

## Culinary Professional Diploma

### Foundation Courses

#### Culinary Professional Certificate

HSP 1.1 – Introduction to Hospitality Operations (EQF Level-2)

HSP 1.2 – Mathematics Fundamentals (EQF Level-2)

KIP 1.1 – Basic Culinary Techniques – Theory (EQF Level-2)

KIP 1.2 – Basic Culinary Techniques – Application (EQF Level-2)

KIP 1.3 – Introduction to Nutrition & Dietetics (EQF Level-3)

KIP 1.4 – Stewarding Theory (EQF Level-2)

KIP 1.5 – Hygiene & Occupational Health Practices (EQF Level-2)

KIP 1.6 – Goods Management (EQF Level-2)

LG 1.1 – English Essentials

### Intermediate Courses

#### Culinary Professional Certificate

FBS 2.5 – F&B Service Basics (EQF Level-2)

HAD 2.2 – Introduction to Office Tools (EQF Level-3)

HSP 2.3 – Introduction to Customer Service for Culinary Staff (EQF Level-2)

KIP 2.1 – Intermediate Culinary Techniques: Theory (EQF Level-3)

KIP 2.2 – Intermediate Culinary Techniques: Application (EQF Level-3)

KIP 2.3 – Goods Management & Purchasing (EQF Level-3)

KIP 2.4 – Kitchen Department Operations (EQF Level-3)

KIP 2.6 – F&B Department Operations (EQF Level-3)

LG 2.1 – Applied English

### Advanced Courses

#### Culinary Professional Certificate

HSP 3.3 – Customer Service Excellence (EQF Level-4)

KIP 3.1 – Advanced Culinary Techniques - Theory (EQF Level-4)

KIP 3.2 – Advanced Culinary Techniques - Application (EQF Level-4)

KIP 3.3 – Gastronomic Trends and Innovation (EQF Level-4)

KIP 3.4 – Kitchen Science (EQF Level-4)

KIP 3.5 – F&B Pop-up Concept Creation (EQF Level-4)

KIP 3.6 – Kitchen Administration Principles (EQF level-4)

KIP 3.7 – Menu Engineering and Cost Control (EQF Level-4)

LG 3.1 – Professional English