

## Introduction to the World of Culinary

### Course description

#### Discover the World of Hospitality

Students receive an introduction to the basics of hospitality encompassing grooming, punctuality, first impressions, gestures of politeness and mannerisms. They get an overview of the dynamic and ever changing nature of the lodging and food service industry. They learn about the roles and functions of all major hotel departments along with the management principles involved. By the end of the course, students have a strong understanding of the components of the hospitality industry and their contribution to making it a success.

#### Beverages of the World

This course introduces students to the management theory necessary to control a beverage operation and to understand the product. Emphasis is placed on social skills, customer relations, bar planning, and the legal aspects of beverage operation. Product knowledge includes the origin, identification, and production of alcoholic beverages. The class ends with an elaborate wine tasting activity including various wines of the region and champagnes.

#### Fundamentals of Classical Cooking

This course runs throughout the day in a combination of cooking demonstrations and practical workshops. It covers the classic, basic principles of culinary arts and explains why they are still used. This involves preparations of stocks, sauces and soups. Students are exposed to various cooking techniques and competencies applied to meat, fish, vegetables, starches and grains.

#### Introduction to Menu Design

This course focuses on creative menu writing skills and food photography. The key principles of nutrition are also covered and include a chef's perspective needed for designing menus and dishes for today's customer – including those with special dietary and allergy requirements.

#### Kitchen Management and Food Safety

This course introduces the students to the management of a kitchen including the wide range of skills needed to manage today's cooking environment. The emphasis is on the practical activities that managers of all sizes of food operations can use to plan and control their business such as menu planning, designing, analysis, costing, pricing and budgeting, preventing theft and implementing systematic control strategies.

## Understanding Banquets and Events

Just the idea of planning a wedding puts us in such a state of excitement... While planning banquets and events, students will embrace strategies and knowledge required to schedule, organise, and market events such as conferences, receptions, weddings and other functions. Students will conceptualise a menu, set and control the process of development, implementation, finances and operational procedures.

## Foods of the World

The course integrates and uses the competencies learned to present other types of international cuisines and cooking styles from Asia through to the Americas. Working in a real kitchen/restaurant environment, students present international cuisines and cooking styles from classical to fusion. Students also develop their leadership and teamwork skills as part of this live, 'under pressure' kitchen experience.

## Introduction to Chocolate and Pastry

Students are introduced to the art and science of baking and pastry and learn through practical hands-on classes to reproduce a variety of doughs, breads, biscuits, cookies, tarts, pies, cakes and savoury items. The second half of the course gives a comprehensive practical understanding in the art of chocolate, confectionery and sugar work. Students learn to create a wide range of chocolates, truffles, pralines, including techniques for making chocolate boxes, chocolate centrepieces and pastillage sculptures.

## Gala Event Preparation

Students will organise an event on the last Friday before their departure to exhibit their talents, skills and knowledge acquired during the two weeks. With the help of their lecturer they will design a menu and create an event concept for their Gala dinner. In this session, emphasis will be laid on menu planning and aspects to consider while designing a menu. The practical menu management exercise relies on how successfully they manage their event.

## A Career in Culinary, What are my Options?

This course introduces the students to a multi-dimensional career path available in the hospitality and culinary industry. Students are presented the different career options awaiting them after successfully completing culinary studies. They will also receive information about the International Recruitment Forum, which is exclusively organised by Swiss Education Group twice a year.

## Master classes: Chocolate and Cheese

During the two-week session, students will have the opportunity to assist two master classes. The cheese master class will introduce Switzerland's famous cheese dishes raclette and fondue and of course Swiss chocolate making will be discussed (and sampled) in detail.