

# Professional Kitchen Skills

## About the Course

The Kitchen Skills course will teach you everything you need to know about working in a kitchen. Once you have studied the material in this course you will be confident and competent as a member of a highly skilled kitchen team. As you progress through the learning materials you will discover what's involved in this type of work and the different roles in a kitchen before moving onto learning the specifics of equipment, food types and the importance of personal hygiene.

## Who should complete this course?

This course is suitable for anyone who may work within a food service industry including restaurants, cafes, hotels and more. Whether you are looking to enter the industry or move on in your career this course is suitable for you.

## Course Content

Our Kitchen Skills course is a comprehensive introduction to kitchen work. There are four easy to follow modules which will equip you with the knowledge, skills and expertise to work effectively in a food service business. You will study the following modules:

- Understand the roles and responsibilities within a kitchen
- Know how to prepare and store particular types of food
- Understand menus and how to create them
- Understand how to safely handle, use and store knives and equipment
- Know basic information about food safety, allergens and personal hygiene

## Format

The interactive e-learning course allows you to study at your own pace, acquiring all of the necessary skills and knowledge easily as you progress through the various sections. Test Your Knowledge questions will reinforce your understanding as you go, and at the end of the course you will need to complete and pass a multiple-choice quiz to obtain your certificate.

## Duration and Time Limit

This course can be completed in approximately 2-3 hours from start to finish, although you can do it in your own time.

## Certificate

Upon successful completion of this Institute of Hospitality endorsed course, students will receive their PDF certificate.

## We only work with the very best

Our training courses are written and managed by hospitality professionals with many years' experience in their field. You will be learning from the best and you will come away from your training inspired by mentors who understand your aspirations and requirements.