

Culinary Excellence

Workforce
Academy

Lessons Include:

- 1: Introduction to Culinary Arts
- 2: Menu and Meal Prep
- 3: Grocery Shopping
- 4: Knife Skills and Basic Techniques
- 5: Meats and Poultry
- 6: Introduction to Seasoning
- 7: Mise en Place
- 8: Cooking Methods
- 9: Presentation and Garnish
- 10: Culinary Careers

Discover the art of culinary mastery in our online introductory class! Develop essential skills in knife handling, cooking techniques, recipe execution, ingredient selection, and food presentation to unleash your inner chef.



Objective: Become a Culinary Excellence Graduate
Advised Duration: 10 Weeks
Modality: Online, Self-paced
Total Charge: \$2497.00

Gain skills to begin
your culinary
career, TODAY.

Sign Up Today at: workforceacademyonline.com