



INTERNATIONAL
HOTEL SCHOOL

ÉCOLE DUCASSE

MASTER MORE THAN COOKING

Professional Cookery & Patisserie Programmes with École Ducasse Certificate



ADMISSION REQUIREMENTS

You must be 16 Years or Older. Completed a General Certificate (Grade 9) or Occupational Certificate (NQF Level 1) with Mathematics



DURATION

2 Years, Full-time



INTAKES PER YEAR

March and July

What will I learn?

This specialisation programme provides students with all the relevant theory, background and practical cookery skills needed to give their culinary career the best head start. It is the ideal programme for those wishing to make their career in the field of professional cookery and patisserie. This programme includes theory and practical skills for hot and cold kitchen sections, patisserie and an additional specialisation of sugar craft and chocolate work.

On successful completion of the 1st year, you achieve an NQF Level 4 qualification, equivalent to the same level as a Grade 12. This will allow you to complete your 2nd year achievement of the NQF Level 5 qualification.

Programme content includes:

- Prepare and cook basic meat, poultry and game
- Prepare and cook basic sauces and soups
- Prepare and cook fish and shellfish dishes
- Cooking and service of cold preparation dishes
- Hygiene in the kitchen
- Storage of food, equipment and utensils
- Menu planning
- Nutrition
- Budgeting and cost control
- Food safety
- Kitchen maintenance and design
- Hot and cold sauces
- Simple frozen desserts
- Cook fruit-based desserts
- Bake cakes and sponges
- Bake paste-based products and desserts
- Meringue-based products and desserts
- Gelatine-set desserts
- Egg-set desserts
- Bake chemically aerated products
- Cook fruit-based desserts
- Bake fermented products
- Use creams, fillings and glazes
- Use decorative mediums



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French Culinary Arts Fundamentals by École Ducasse:

- Traditional French culinary fundamentals and skills
- French cooking methods and techniques
- Practice classic French recipes and ingredients
- French flavour combinations
- French terminology

French Pastry Arts Fundamentals by École Ducasse:

- Mastering the fundamental gestures and techniques of French pastry
- Practice classic French patisserie recipes
- Develop the French fundamental skills in laminating doughs, Choux Pastry and its derivatives, gateaux sponges and layered Opera cakes
- Combine classic French sweet flavour combinations
- Prepare and plate French desserts
- French ingredients
- French terminology

What qualification will I gain?

École Ducasse will award their Certificate to those who have successfully completed their programme.

- QCTO Occupational Certificate: Cook (SAQA ID No: 102296, NQF Level 4)
- National Certificate in Patisserie (SAQA ID No: 73292, NQF Level 5)
- French Culinary Arts Fundamentals by École Ducasse
- French Pastry Arts Fundamentals by École Ducasse
- Sugar Craft and Chocolate Work specialisation included in the programme.

www.hotelschool.co.za



Go Anywhere

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