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PROJECT PARTNERS



Background:

The Chef qualification is developed by an international consortium of 9 organizations from 6 countries (Bulgaria, Italy, Spain, France, Portugal and Turkey) within the framework of the CULINART project.

What is a Chef doing?

Chefs design menus, create dishes and oversee the planning, organization, preparation and cooking of meals in hotels, restaurants and other eating places, on board ships, on passenger trains and in private households.

Who is the qualification suitable for:

- Students in VET schools;
- Adults in VET training;
- People with working experience in the culinary sector.

Who can apply:

People over 16 years old, with or without background in the culinary arts education, training or work experience

- Anybody wishing to learn for a Chef from the scratch / zero;
- Anybody wishing to receive a recognition of the prior gained knowledge, skills and competences.
- Anybody already working as a cook and wishing to upgrade or update his/her qualification.

Who provides the qualification:

An international consortium of VET providers and companies united within the CULINART Alliance.

The trainees can apply for studying at each partners' organization and complete the modules provided by the local partner at their country or by the other partners within the Alliance.

Thus they can study throughout all the partner countries: Bulgaria, Italy, Spain, France, Portugal and Turkey benefitting from the international mobility opportunities.

Key training features:

The full duration of the CULINART Chef qualification is 1300 study hours but it could vary depending on the chosen format and place of learning.

The certification of the graduates is according to the national legislation in the chosen country of training but the results and the outcomes from the training across the partner organizations are mutually recognized and can be validated within the CULINART Alliance. In addition the graduates from the qualification will receive an Europass certificate for the time spent in learning abroad.

What is included in the Chef's qualification:



The joint qualification is developed based on 9 Core Units of Learning Outcomes that are considered crucial for the future professionals who are about to execute this job. Following the desired outcomes from the graduates, the "Chef" qualification curriculum is developed in 9 Core Training Modules:

1. Health and Safety, Hygiene and Environmental Protection
2. Culinary Business Management, Tourism and Entrepreneurship
3. Kitchen Personnel Management and Administration
4. Financial and Resources Management and Book Keeping in the Culinary Business
5. Kitchen Production Management and Quality Assurance
6. Menu Research & Development. Creativity and Innovation in the Kitchen
7. Information and Communication Technologies in Culinary Business
8. Communication and Foreign Languages
9. Guest Relations and Customers' Service

Career opportunities:

The Chef qualification graduates could pursue further their career in various areas and can work in any type of restaurant, eating establishment or catering industry.

Depending on their personal interests and further specialization they could become a Chef, an Executive Chef, a Head Chef, a Chef de Cuisine, a Sous-Chef / Second Chef, a Chef de Partie, an Industrial Chef, a Banqueting Chef, a Pastry Chef, a Personal / Private Chef, a Restaurant Owner, a Private Caterer, a Food Writer, a Kitchen Manager / Supervisor, a Food Blogger, a Food Innovator, a Food Designer and many many more.



For more details, contact your local partner:

<http://culinart-europe.eu/index.php/en/about/partners>

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