

## **Master Chef:**

### **Entry Requirement:**

- (a) Trainer Chef qualification
- (b) Minimum 24 years of age
- (c) Relevant certificate in hygiene and safety (Basic Food Hygiene Certificate for Hygiene Managers)

### **Preparatory Course for Master Chef**

Aim: The Course will enable participants to:

- (a) Be familiar with the training and test kitchen of the Hospitality Industry Training and Development Centre;
- (b) Ensure a clear understanding of the requirements for the written and practical trade test, that includes the skills and knowledge of the following topics:
  - Aspects of Economic and Business Studies;
  - Basics about Rights and Taxes;
  - Business Organization and Management;
  - Company Management and Control;
  - Basics about Accounting and Finance;
  - Human Resources Management;
  - Information Management and Labour Law;
  - Communication Management;
  - Staff Management and Development;
  - Planning and Organization;
  - Food Costing, Purchasing and Maintenance;
  - Convenience Food and Culinary Technology;
  - Nutrition and Basic Knowledge about Health Consciousness;
  - Hygiene and Ecology;
  - Budgeting and Planning;
  - Guest Relations;
  - Product Marketing and Basics about Sales Techniques;
  - Grooming and Appearance;
  - Further Development and Lifelong Learning;
  - Practical Demonstration and Workshop.