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Pearson BTEC Level 1 Certificate in Introduction to Culinary Skills Level: Level 1 Accreditation status: Accredited Guided Learning Hours (GLH): 160 Credits: 30 Total Qualification Time (TQT): 300 Qualification number (QN): 601/6947/3

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The Pearson BTEC Level 1 Certificate in Introduction to Culinary Skills is for learners who work in, or who want to work in, a kitchen environment as a Kitchen Assistant, Cook or Junior Chef. It gives learners the opportunity to: ?develop the underpinning and wider sector-related knowledge for culinary skills.

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Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

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Introduction to Culinary Arts, Second Edition, covers everything from culinary theory and management to sanitation and safety to nutrition and food science to culinary and baking techniques, instilling practical knowledge and skills that students can apply throughout their career. Teaching and Learning Experience: From theory to application, provides a solid foundation in culinary arts Offers a wealth of features that spotlight key techniques and information Addresses culinary management and ...

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Pearson Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course. Introduction to Culinary Arts

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Course Description: Introduction to Culinary Arts is a semester course designed to introduce students to the. culinary arts profession. Emphasis in this course is given to the development of basic competencies related to the. culinary arts profession, basic menus and recipes, standardization, and kitchen procedures.

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