



Certification

Graduates receive DTA Short Course Certificate



Duration

3 days (30 hours)

Course Description

The Professional Chef Level 2 course is an advanced three-day culinary development course designed for aspiring chefs who have mastered the basics and now aim to enhance their practical skills, kitchen professionalism, and creative techniques. This module builds on our foundational culinary knowledge from level 1 by introducing learners to key operational and creative competencies such as food presentation, global cuisines, modern plating styles, condiments and preserves, professional kitchen structure, and food safety. Learners will also explore personal growth through customer service excellence and self-development planning, ensuring a well-rounded step forward in their culinary journey.

Course Outcome

- Understand the hierarchy, structure, and key roles within a professional kitchen
- Apply kitchen communication and collaboration protocols, including dispute resolution and reporting lines
- Deliver exceptional customer service, manage complaints, and understand internal vs. external customers
- Demonstrate modern and classical food plating styles with creativity, balance, and professionalism
- Recognize the evolution of global food trends, including Nouvelle Cuisine and Molecular Gastronomy
- Prepare and present dishes using international cuisine principles and diverse flavor profiles
- Explore the making and use of preserves and condiments to elevate dishes
- Apply food safety protocols, including fire safety, allergen awareness, and emergency responses
- Practice pest control, waste management, and chemical safety in a kitchen setting
- Implement kitchen sustainability practices, including waste segregation and recycling
- Use tools and plating equipment effectively, including proper care and storage procedures

Topics Covered

- Kitchen Operations & Departmental Relationships
- Service Standards, Guest Expectations & Complaint Handling
- Food Evolution, Globalization, and Culinary Trends
- Mastering Classic & Modern Plating Styles
- Garnishing, Sauce Work & Plating Techniques
- Understanding National Cuisines (e.g., Italian, Indian, Chinese, French)
- Preserves & Condiments: Making, Storing, and Application
- Pest Control & Hygiene Protocols
- Recycling, Waste Management & Environmental Impact
- Kitchen Hazards: Fire, Accidents, Allergies, Food Poisoning
- Safe Use of Kitchen Equipment & Emergency Procedures



The Delta Training Academy
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HUMAN RESOURCE DEVELOPMENT COUNCIL OF BOTSWANA

