

PAN-ASIAN CULINARY TRAINING
PROGRAM TRAINING SUMMARY
6 WEEKS (240 HOURS)

IN-CLASS, TRIPS & HOMEWORK TRAINING* (6 weeks, 40 hours):

- Asian ingredients
- Kitchen utensils & equipment
- Knife skills (Veggies, deboning, fileting, sharpening, etc)
- Kitchen organization & stations
- Food safety
- Personal hygiene
- Food costing
- Food measurements

AT THE COOKING STATIONS:

WEEKS BY COUNTRY (6 weeks, 200 hours)-

THAILAND (2 weeks)

CHINA (1 week)

JAPAN (1 week)

KOREA (1 week)

VIETNAM (1 week)

To see dishes taught and when, please click [HERE](#).

*Classwork is incorporated into each week of training.