



Chef



KØBENHAVN

Final examination

In order to complete your education, you must pass a final examination which takes place in the last theory period. The test is both theoretical and practical. In the internship you will become familiar with...

Subjects at the college

Learning, communication and cooperation
 Sales and service
 English
 Entrepreneurship and innovation
 Product development, production and service
 Nutrition theory
 Kitchen work experience
 Production hygiene
 Arithmetic and calculation
 Product knowledge
 Working environment
 Natural science in production
 Holistic understanding
 Danish-French menu theory
 Planning and production
 Practical kitchen work
 Dietetics
 Course and conference kitchen
 Creative food arrangement
 Menu theory with beverages
 The organic kitchen
 Wine theory
 Optional subject

- A detailed knowledge of food products including fully and semi-prepared products, which you will purchase, describe and evaluate the quality of
- Cleaning, preparing and arranging the kitchen's basic repertoire
- Composing and describing menus and dishes, calculating product consumption, preparing calculations as well as following these
- Composing and preparing recipes with seasonal food products
- Working with à la carte and party orders
- Working flexibly in a kitchen and being part of a team

Higher education

As a chef, you can continue your education at Copenhagen Hospitality College:

- Various management programmes
- AP Programme in Service, Hospitality and Tourism Management
- Bachelor in International Hospitality Management

Main address/All mail must be sent to:

Copenhagen Hospitality College
Vigerslev Allé 18

DK-2500 Valby
Telephone: 33862200
Fax: 33862299
hrs@hrs.dk
www.hrs.dk





Chef



Copenhagen Hospitality College

As a chef you work professionally with the production of food. The selection and purchase of food ingredients, storage and the preparation itself of the various dishes are important tasks.

You will be introduced to the various ways of preparing food. Before a chef hands over the ready plates to the waiter/waitress, the food must be arranged in a decorative and appetising way. You often work under time pressure as it is bad practice to leave the restaurant guests waiting too long for their food.

Some chefs work with semi-prepared products and must be creative in the process of finishing and combining products in order to make the final product interesting, appetising and tasty.

As a chef you typically work in a restaurant kitchen; this may be Michelin star restaurants or inexpensive family restaurants. You can also work in canteens in companies, hospitals, day care centres or nursing homes or on ships. Also, chefs find employment in catering companies that supply food to airlines.

Content of the programme

The programme begins either with a foundation programme, a "new apprenticeship programme" or an internship programme. The foundation programme is structured on basis of precisely your prerequisites, and therefore the length of the programme can vary.

When you have passed the foundation programme exam and have started an internship, you can begin the main programme.

You have to find an approved internship yourself, but we will be happy to help you. We have a good job bank on our website and student counsellors who can assist you. The internship may take place in Denmark or abroad. If you choose to do your internship abroad, the student counsellors will also assist you.



The programme for chefs has a duration of 3 years and 9 months in total, including the foundation programme

| Stage 1 | | | | Stage 2 | | | | |
|------------------------|---------------|-----------------------|-----------------|------------|--------------------------------------|------------|----------------|-----------------|
| Foundation programme*) | | Main programme 1 year | | | Main programme 2 years and 3 months. | | | |
| Possible internship | 20 - 60 weeks | Internship | Theory 10 weeks | Internship | Theory 10 weeks | Internship | Theory 7 weeks | Internship (**) |

*) The foundation programme can be replaced with a new apprenticeship programme

***) Internship until the expiry of the programme period, maximum 6 months, cf. stipulations in the main regulation