Professional Program in Culinary Arts

Language of instruction

The main language of the classes are Turkish, if there are foreign students, classes are conducted simultaneously in Turkish and English. Course materials and recipes are provided in English for foreign students.

Duration of program

Weekdays: Total of 912 hours
Kitchen Training: Monday to Thursday, 08.30 – 15.30
Internship: 6 days a week, in accordance with the working hours of the related institution.

Weekends: Total of 912 hours
Kitchen Training: Saturday – Sunday, 09.00 – 18.30
Internship: 6 days a week, in accordance with the working hours of the related institution.

Evening: Total of 405 hours
Kitchen Training: Monday to Friday, 18.00 – 22.30
Internship: Internship is not required for evening program.

registration

Applicants should fill the online application form. Kadir Has University makes admission decisions after conducting interviews with eligible candidates. After the interviews, candidates who have been accepted into the program can register with the following documents:

- Diploma from the last school attended
- Health report as specified in the application form
- 3 wallet-size photos
- Original and photocopy of ID card
- Tuition payment receipt

Student set

Tuition includes the following set that each student receives when starting the program:

- 7-piece knife set with carrying case
- Chef’s Knife
- Bread Knife
- Fillet Knife
- Utility Knife
- Paring Knife
- Butcher’s Steel
- Potato peeler
- Two chef’s jackets with
- Two pairs of chef’s pants
- Two aprons
- One neckerchief
- One chef’s cap
- One bag with chefschool logo
- Textbook, course materials and recipes

Kadir Has Üniversitesi Yaşam Boyu Eğitim Merkezi
T: 0 212 533 65 32 • www.khas.edu.tr
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Content of the program

chefschool program is a full time university certificate program, consisting of 2 kitchen modules and 1 internship module. It combines theory and practice and it is an intensive program lasting a total of 12 hours. Kitchen trainings are done in the chefschool training kitchens of Kadir Has University.

Topics covered:

- Kitchen equipment and work safety
- Kitchen hierarchy
- Hygiene and food safety
- Kitchen mathematics
- History of food
- Learning the ingredients (fruits & vegetables, spices, cheese types, olive types, sauces and vinegars, fish and seafood)
- Types of knives and usage
- Cutting techniques
- Cutting meat, fish and poultry
- While learning the "mise en place" and cooking techniques, implementing recipes from French and world cuisine:
  - Stocks
  - Liasons
  - Classic and modern sauces
  - Soups
  - Blanching
  - Sautéing
  - Pan and deep frying
  - Grilling
  - Baking and roasting
  - Stewing
  - Braising
  - Frying
  - Steam cooking
  - Rice and varieties
  - Egg cooking techniques
  - Salads and sauces
  - Sandwiches and canapes
- Healthy eating
- Wines and wine-food pairing
- Cost management and control
- Leadership, team work and communication skills
- Theoretical exams
- Practical exams

Kitchen Training: Module 2

In this module, following after the 1st module of kitchen training, the indispensable recipes of Turkish Cuisine from past to present are applied and the special techniques of our kitchen are taught.

Topics covered:

- Introduction to Turkish cuisine and its historical evolution
- Soups and side dishes
- Pilafs
- Fish and seafood
- Pulse dishes
- Egg dishes
- Kofte (meat balls)
- Kebabs, stews and braises
- Ofla
- Dolma varieties [stuffed vegetables]
- Vegetables and olive oil dishes
- Mezes (appetizers) and salads
- Pastries and bakes
- Turkish desserts
- Theoretical exam
- Practical exam
- Project presentation: The students prepare and present a project of their own choice, developing their research and presentation skills.

Gastronomic trips are organized during the training period to gain experience regarding the sector.

Internship: Module 3

Students do internship for the last two months of the training program. They take active role in the daily production and preparation of food, under the supervision of their chef.

Internship is done six days a week, in accordance with the working hours of the related enterprise.

The internship places are the leading hotels, restaurants and companies in the sector, pre-determined by istCI.

During the internship, students rotate between the preparation, cold, hot and dessert stations; they improve their knowledge and skills about:

- Preparation of the a-la-carte and daily menus
- Preparation of the customer orders
- Coordination between stations
- Kitchen-service coordination
- Menu design
- Portioning and plate presentation
- Efficient use of ingredients
- Kitchen hygiene and food safety implementations

A training record book is given to every student, to be completed by him/her and signed by their supervisor; to be submitted to istCI administration for inspection, at the end of the training period.