

2017
CULINARY
COURSES

Learn with us the step by step ways of food preparation and cooking to create eclectic fusions of delightful meals to surprise your family and friends!



Three time Platinum Winner for Best Educational Institute
West African Tourism & Hospitality Awards (WATHA)

www.wathawards.com

Discover Hospitality!



STUDENT EQUIPMENT:

Participants are required to wear chef uniform and specified kitchen shoes during all practical sessions to meet hygiene and safety standards.

A set of chef knives will be an essential requirement. This could be made available through the college on request.

CERTIFICATES

The Wavecrest Certificate of Attendance will be awarded to participants who have successfully completed the course.

WAVECREST COLLEGE OF HOSPITALITY

Wavecrest College of Hospitality is a renowned hospitality school in operation since 1972, a project of the Women's Board - Educational Cooperation Society.

The college is approved and regulated by the National Board for Technical Education (NBTE). It is a Training Provider registered with the Institute for Tourism Professionals (ITP) – an Awarding Body for the National Vocational Qualification Framework.

It is also an approved Centre for the delivery and assessment of the Professional Management Qualifications of the Institute of Hospitality, UK.

FULL-TIME PROGRAMMES

- National Diploma (ND) in Hospitality Management
- Higher National Diploma (HND) in Hospitality Management.
- One year Accelerated Certificate in Hospitality Operations.

HOSPITALITY TRAINING PROGRAMS (HTP)

HTP is the training and consulting division geared towards industry managers, supervisors and operatives. It provides specialist human resource training, knowledge and advice to assist industry partners.



CULINARY COURSES

Training in culinary knowledge and skills ranging from two weeks to three months.



WAVECREST
COLLEGE OF HOSPITALITY

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CULINARY COURSE - LEVEL 1 / LEVEL 2

This course aims to develop your basic culinary knowledge and skills in the following modules: yeast products, pastries, finger foods, Nigerian and continental dishes, basic cake making and icing techniques. It is a combination of demonstration, hands-on learning and lecture methods. Each module can be attended separately with course fee adjustment. The course prepares you to register for the National Vocational Qualification (NVQ) programme.

WEEKDAYS (Mondays, Tuesdays and Wednesdays)		WEEKENDS (3 Months -Saturdays only)
Time	10 a.m. - 3p.m.	10 a.m. - 3p.m.
Course fee	N150,000	N150,000
Registration fee	N15,000	N15,000
Dates	20th February - 22nd March	18th February- 20th May
	3rd July - 2nd August	27th May - 26th August
	7th August - 6th September	
	16th October - 15th November	

ADVANCED CULINARY COURSE - LEVEL 2 / LEVEL 3

This course aims to develop your knowledge and skills on how to prepare, cook and finish complex dishes: continental dishes from Europe and Africa, cakes and desserts. It focuses on five main areas: planning, preparing, cooking, finishing, storing and preventing cross contamination. It includes portion control and yield estimation. It provides you with a broader understanding of hazard-based food safety procedures. The course prepares you to register for the National Vocational Qualification (NVQ) programme.

WEEKDAYS (Mondays, Thursdays and Fridays)		WEEKENDS (3 Months - Saturdays only)
Time	10 a.m. - 3 p.m.	10 a.m. - 3 p.m.
Course fee	N200,000	N200,000
Registration fee	N15,000	N15,000
Dates	4th May - 5th June	2nd September - 25th November

BAKERY AND CONFECTIONERY- LEVEL 3

This course aims to develop your knowledge and skills on how to plan, prepare, produce and finish complex pastries, cakes and icing, bread, cookies, cold and hot desserts products safely. It focuses on five main areas: planning, preparing, cooking, finishing, storing and prevention cross contamination. The course prepares you to register for the National Vocational Qualification (NVQ) programme.

WEEKDAYS (Mondays, Tuesdays and Wednesdays)		WEEKENDS (3 Months: Saturdays only)
Time	10 a.m. - 3 p.m.	10 a.m. - 3 p.m.
Course fee	N200,000	N200,000
Registration fee	N15,000	N15,000
Dates	5th June - 30th June	2nd September - 25th November

FLEXI COURSES

This course is designed to meet your individual needs. Ingredients are provided by the participants and taken home after the sessions.

Dates: As per arrangement		Time: 11am- 3pm	Registration fee: 15,000	
Course	CULINARY COURSE	CAKE DECORATION BASIC LEVEL	CAKE DECORATION INTERMEDIATE LEVEL	CAKE DECORATION ADVANCED LEVEL
Course fee	N60,000	N75,000	N75,000	N 75,000
Duration	4 days	3 days	3 days	3 days
Outline	Select any 3 modules from the following options (a-e) a. Bread or yeast products b. Pastry c. Basic cakes & cake icing d. Continental dishes e. Nigerian dishes	Mixing fondant, covering cakes with fondant, texturizing, Piping techniques and Mexican flower paste	Lacework, appliqué, paint, patchwork and exotic flower stand	Moulding techniques, embroideries, brush techniques and Cake stacking.