

Culinary library

FOR TARGETED UPSKILLING

Fundamentals of the kitchen

- Hygiene and preservation of value
- Occupational safety
- Devices, machines, apparatuses and utensils
- Fire protection
- Fundamentals of cooking methods
- Operational organization 1.0
- Operational organization 2.0
- Communication
- Process steps 1–5
- Global breakfast culture
- Your role as a breakfast chef
- Breakfast buffet guidelines
- Live cooking station
- Guest breakfast scenarios
- Local breakfast dishes
- Nutritional principles
- Nutrition and health 1.0
- Nutrition and health 2.0
- Nutrition and health 3.0
- Fundamentals of sustainable operations
- Environmental protection and sustainability
- Menu planning
- Calculation 1.0
- Calculation 2.0

Basic commodities science

- Fundamentals of vegetables
- Fundamentals of milk and dairy products
- Fundamentals of potatoes
- Fundamentals of soups
- Fundamentals of edible fats and oils
- Fundamentals of appetizers 1.0
- Fundamentals of eggs and egg products
- Fundamentals of herbs, spices and seasonings
- Fundamentals of sauces
- Fundamentals of basic stocks
- Fundamentals of grains and cereal products
- Fundamentals of meat products
- Fundamentals of fish
- Fundamentals of poultry
- Basic elements of desserts
- Fundamentals of desserts 1.0
- Fundamentals of mushrooms
- Fundamentals of appetizers 2.0
- Fundamentals of shellfish
- Fundamentals of meat
- Fundamentals of game meat
- Fundamentals of bread and leavening agents
- Fundamentals of semi-processed confectionery products
- Fundamentals of fruit and fruit products
- Fundamentals of desserts 2.0
- Fundamentals of ice cream
- Fundamentals of cocoa and chocolate
- Fundamentals of couverture
- Fundamentals of sugar, sweeteners and sweetening agents

150+ interactive recipes