

Culinary Arts Course

Presented by The Corporate School of Etiquette

Course Information

Course Description – 2 Day Course

FlightSafety International is pleased to work with the Corporate School of Etiquette at our Long Beach, CA, Savannah, GA and Teterboro, NJ Learning Centers as their instructors present the Culinary Arts Course. This is a unique and exciting hands-on program designed to provide the exemplary culinary skills for successful and unique cabin service.

The Chef Instructor expands your knowledge of knife skills, plate presentation, cooking techniques and new culinary trends and cuisines. This knowledge provides a superior level of skills to enhance your career in corporate aviation.

The Culinary Arts Course can be tailored to meet specific flight department service standards and requirements.

Course Modules **Hours**

Plate Presentation Guidelines	0.30
Knife Skills	0.30
Cost effective strategies in preserving food and maximizing storage onboard the aircraft.....	1.30
Methods of Cooking	1.00
New Culinary Trends	0.30
Total Hours	2.30

Practical Course Modules **Hours**

Cost Saving Techniques Utilizing your menu	1.00
Preparing food with precision and accuracy	
Utilizing galley equipment simultaneously	2.00
Healthy and easy principles of microwave	
Cooking featuring new microwave cookware	2.00
Plating Techniques	1.00
Catering Recovery Strategies.....	1.30
Executing light and easy meals	2.00
Future cooking trends onboard the aircraft.....	1.00

Total Hours..... 14.00

Training Locations & Contact Information

Long Beach, California • 800-487-7670 • 562-938-0100 • fax 562-938-0110 • longbeach@flightsafety.com
 Savannah, Georgia • 800-625-9369 • 912-644-1000 • fax 912-644-1096 • savannah@flightsafety.com
 Teterboro, New Jersey • 800-827-8058 • 201-528-0100 • fax 201-528-0101 • teterboro@flightsafety.com