



COMPANY PROFILE AND CURRICULUM

2024- 2025

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INTRODUCTION

Tastebudz Culinary Academy in Lagos is an extension of the acclaimed Tastebudz Eastern & Riverine Cuisine Lagos and Dictachi Foods Nigeria Ltd. With almost two decades of profound engagement in event catering management, commercial bakery, food processing, and food delivery services, these culinary ventures lay the foundation for our academy.

Founded out of a deep passion for culinary and pastry arts, coupled with a strong belief in the imperative transfer of culinary knowledge to the next generation of maestros, our academy emerges as a hub for learning. Nestled in Lekki Phase 1, Lagos, our physical learning center embodies a fusion of knowledge, creativity, and hands-on experience.

Whether you're an accomplished chef or a culinary enthusiast embarking on your gastronomic journey, Tastebudz Culinary Academy invites you to join us in the pursuit of mastering the culinary arts. Here, we seamlessly blend tradition with innovation, creating an environment where culinary excellence thrives.

Facility

Our Academy showcases state-of-the-art facilities, including a fully equipped commercial kitchen with various cooking stations and top-notch appliances for a hands-on experience. A specialized pastry kitchen and a well-stocked pantry contribute to a comprehensive culinary education.

In addition, we offer classrooms for theory sessions, a tasting room for sensory development, and a library with extensive culinary resources. Our facility also features ample storage, hygiene-focused spaces, and a dedicated dining area for practical application, enhancing the overall learning experience.





COURSE LIST:

SHORT COURSES:

1. Grilling, Canapé creation and cocktail crafting course
2. Dessert course
3. Cake baking and decoration course (confectionery's art work shop)
4. Culinary Science and Pastry Art course
5. Baking and Pastry art program
6. International cuisine course
7. African Culinary Art course

PROFESSIONAL COURSES:

1. Chefs Diploma in Culinary and Patisserie (Culinary major)
2. Chefs Diploma in Culinary and Patisserie (combination program)
3. Advanced Professional Chef Diploma in Cuisine, Patisserie, and Restaurant Management



TUITION PAYMENT PLAN

The payment plan for tuition offers students the flexibility to pay in either two installments, with 60% and 40% splits, or for those enrolling in the advanced Professional diploma, a three-part payment option with splits of 60%, 20%, and 20%.



ENROLLMENT REQUIREMENTS FOR THE TASTEBUDZ CULINARY ACADEMY, LAGOS:

Applicants must be Nigerian citizens residing anywhere in the country and must be at least 16 years old with proficiency in English.

There is no maximum age limit for applicants.

Completion of secondary school and possession of either SSCE, WAEC, or NECO certificates, equivalent to a high school diploma overseas, are required.

Prospective students must submit a completed application form, along with personal and educational details.

One or two letters of recommendation from teachers, employers, next of kin, or culinary professionals are typically required.

An original copy of the applicant's WAEC/NECO/SSCE certificate is necessary.

A well-written personal statement detailing the applicant's interest in culinary arts, career aspirations, and relevant experiences is required.

Culinary experience, though optional, including cooking classes, workshops, or internships, may be considered.

Applicants will undergo an informal interview at the academy to assess their passion for cooking, commitment, and suitability for the program.

International students must demonstrate English proficiency through standardized tests like **TOEFL** or **IELTS**.

Health and safety requirements, including documentation of immunizations and compliance with regulations, may be necessary.

A non-refundable application fee of N10,000 is required, which will be deducted from the tuition upon enrollment.



ALUMNI - NETWORK

Our culinary academy is dedicated to fostering a vibrant and supportive alumni network, providing lifelong connections and opportunities for our graduates. Here's how we support our alumni:

- **Networking Events:** We organize regular networking events, allowing alumni to connect with fellow graduates, industry professionals, and potential employers. These events provide opportunities for collaboration, mentorship, and career advancement.
- **Online Platform:** Our online platform serves as a virtual hub for alumni to stay connected, share updates, and access exclusive resources. Alumni can engage in discussions, seek advice, and showcase their achievements within our community on Telegram.
- **Job Placement Assistance:** Our alumni receive personalized job placement assistance, including access to job postings, career counseling, and resume workshops. We maintain strong relationships with industry partners, facilitating employment opportunities for our graduates.
- **Alumni Benefits and Discounts:** We offer exclusive benefits and discounts to our alumni, including access to special events, discounted culinary courses, and partnerships with culinary suppliers. These perks enhance the value of alumni membership and foster a sense of community.
- **Alumni Spotlight:** We celebrate the achievements of our alumni through alumni spotlight features, showcasing their success stories, culinary creations, and contributions to the industry. These highlights inspire current students and reinforce the sense of pride within our alumni community.

Overall, our culinary academy is committed to nurturing a supportive and thriving alumni network, empowering graduates to excel in their culinary careers and make a lasting impact on the culinary world.



FINANCIAL AID AND SCHOLARSHIP

Introducing our TBZ Culinary Academy Corporate Scholarship Program, an exceptional opportunity for aspiring chefs to pursue their passion for culinary arts with the support of interested corporation.

This program is designed to provide financial assistance and professional development opportunities to talented individuals who demonstrate a passion for the culinary arts and a commitment to excellence.

Through this scholarship program, we aim to foster the growth of promising culinary talent while also enriching the culinary community as a whole.

Corporations deeply invested in the building of talents, who understand the importance of nurturing and supporting the next generation of culinary professionals are encouraged to participate in this program.

Eligibility for our Culinary Academy Corporate Scholarship Program is open to individuals who meet specific criteria, including a demonstrated interest in culinary arts, academic achievements, and financial need.

Applicants will be evaluated based on their passion for cooking, creativity, dedication, and potential to excel in the culinary field.

Selected recipients of our scholarship will receive a fully funded scholarship that cover tuition fees, materials, and other related expenses for culinary education at our academy.



Additionally, scholars may have the opportunity to participate in mentorship programs, internships, or networking events facilitated by the corporation, providing valuable industry connections and practical experience.

Our Culinary Academy Corporate Scholarship Program is not only an investment in the education and development of aspiring chefs but also a testament to our commitment to promoting excellence and innovation in the culinary arts.

We are proud to support the dreams and aspirations of talented individuals who are passionate about pursuing a career in the dynamic world of gastronomy.

Join us in our mission to inspire, educate, and empower the next generation of culinary leaders through our Culinary Academy Corporate Scholarship Program. Together, let's cultivate a vibrant and thriving culinary community where talent and passion flourish.

B: What we do for Corporate Organizations

Partnering with us:

These are some of the things we do for brands that collaborate with us.

1. We give Plaques or certificates acknowledging their contribution to education.
2. Public acknowledgment in newsletters, websites, or social media platforms.
3. Invitations to special events or ceremonies where the sponsored students are recognized.
4. Opportunities to meet and interact with the sponsored students to see the impact of their support first-hand.
5. Regular updates on the progress and achievements of the sponsored students.
6. Partnership opportunities for further collaboration or involvement in educational initiatives.
7. Naming opportunities for specific programs or facilities within the educational institution.

ACADEMIC REQUIREMENT FOR ENROLLMENT AT THE TASTEBUDZ CULINARY ACADEMY, LAGOS.

1. Nigerian citizens living anywhere in the country can apply for any of the programs in our Academy to make a career in the culinary and pastry art.
2. Aspiring candidate should be at least 16yrs of age and have knowledge of English.
3. There is no maximum age limit.
4. He/She should have completed his/her Secondary school and obtained either the SSCE, WAEC or NECO certificate.
5. This is the equivalent of a high school diploma over seas.
6. Application Form: Prospective students must submit a completed application form, including personal and educational information.
7. Letters of Recommendation: Typically, one or two letters of recommendation from teachers, employers, next of kin or culinary professionals are required.
8. Transcript: An original copy of applicants WAEC/NECO/SSCE certificate for citing.
9. Personal Statement: A well-written personal statement explaining the applicant's interest in culinary arts, career goals, and relevant experiences.
10. Culinary Experience: (Optional)
11. Previous experience in the culinary field, such as cooking classes, workshops, or internships.
12. Interview: You will be invited for an informal chat at the academy to assess the applicant's passion for cooking, dedication, and suitability for the program.
13. English Language Proficiency: For international students, proof of English language proficiency through standardized tests like TOEFL or IELTS will be required.
14. Health and Safety Requirements: Applicants may need to provide documentation of immunizations and comply with health and safety regulations.
15. Application Fee: A non-refundable application fee of N10,000 will be required to process the application.
16. This sum though not refundable, will be deducted from your tuition upon enrollment.

PROGRAMS OFFERED:

SHORT COURSES

1. GRILLING, CANAPÉ CREATION AND COCKTAIL CRAFTING COURSE:

This comprehensive course provides a well-rounded understanding and hands-on experience in the art of grilling, canapé creation, and cocktail crafting.

Duration: 6 Saturdays
Mondays and Thursday
Time: 11am - 3pm

Course fees: N280k

Course fees include registration fees, a starter pack, and all necessary food ingredients for the duration of the course.

Course outline:

1. Introduction to Grilling Techniques:

- Overview of grilling methods
- Understanding various types of grills
- Heat control and cooking times

2. Meat Selection and Preparation:

- Choosing the right cuts for grilling
- Marination and seasoning tips
- Handling and preparing meats for the grill

3. Grilled Vegetables and Seafood:

- Techniques for grilling vegetables
- Seafood grilling essentials
- Complementary flavors and marinades

4. Canapé Fundamentals:

- Introduction to canapés
- Creating a variety of bases: bread, crackers, and more
- Artful presentation and garnishing techniques

5. Canapé Fillings and Toppings:

- Diverse options for savory and sweet canapés
- Pairing flavors and textures
- Hands-on practice with different fillings

5. Cocktail Mixology Basics:

- Overview of essential bar tools
- Understanding different spirits
- Mastering basic cocktail recipes

7. Crafting Signature Cocktails:

- Creating unique cocktail recipes
- Balancing flavors and textures
- Garnishing and presentation skills

8. Pairing Grilled Dishes, Canapés, and Cocktails:

- Strategies for harmonizing flavors
- Tips for creating cohesive menus
- Hands-on experience with pairing

9. Event Planning and Hosting:

- Organizing grilling, canapé, and cocktail events
- Budgeting and sourcing ingredients
- Tips for a seamless hosting experience

10. Final Project and Showcase:

- Students create and present their signature dish, canapé, and cocktail
- Feedback and refinement session
- Graduation and celebration



2. DESSERT COURSE:

This dessert course offers a comprehensive exploration of pastry arts, from classic foundations to modern trends, providing students with the skills to create exquisite desserts.

Duration: 6 weeks

Days:

Tuesday 10am- 2pm

Thursday 2pm- 6pm

Time: 11am - 4pm

Course fees: N300k

Course outline:

1. Introduction to Pastry Arts:

- Overview of essential pastry techniques
- Introduction to key ingredients and equipment
- Understanding the science of baking

2. Classic Dessert Foundations:

- Mastering basic cake, tart, and cookie recipes
- Techniques for creating a variety of pastry bases
- Hands-on practice with foundational desserts
- (Macarons, Eclair, cinnamon rolls, puddings, tiramisu etc)

3. Art of Chocolate:

- Understanding chocolate types and tempering
- Creating chocolate ganache, truffles, and decorations
- Incorporating chocolate into various desserts

Patisserie Creations:

- Crafting delicate pastries such as éclairs, cream puffs, and Napoleons
- Filling variations and presentation techniques
- Perfecting the art of layered desserts
- Frozen Desserts:
- Techniques for making ice creams, sorbets, and granitas
- Creating refreshing and visually appealing frozen treats
- Balancing flavors and textures in frozen desserts

4. Modern Dessert Trends:

- Exploring contemporary dessert styles
- Incorporating unique flavors and textures
- Introduction to molecular gastronomy in desserts

5. International Dessert Delights:

- Exploring desserts from various cultures
- Techniques for creating global sweet treats
- Adapting and combining international flavors

6. Vegan and Gluten-Free Desserts:

- Crafting desserts suitable for dietary restrictions
- Alternative ingredients and substitutions
- Maintaining flavor and texture without traditional components
- Plating and Presentation:
- Artful presentation techniques
- Balancing colors, shapes, and textures
- Creating visually stunning dessert plates

7. Dessert Pairing and Menu Design:

- Strategies for pairing desserts with beverages
- Designing cohesive dessert menus
- Hands-on experience in creating dessert pairings.

8. Final Project and Showcase:

- Students design and present their signature dessert
- Feedback and refinement session
- Graduation and celebration

3. CAKE BAKING AND DECORATION COURSE (CONFECTIONERY'S ART WORK SHOP)

This short course is designed to equip participants with the fundamental skills and creative flair needed for successful cake baking and decorations. Each module includes hands-on practice, ensuring a comprehensive learning experience.

Duration: 1 month (12 classes)
Monday 10am- 2pm (Cake class)
Tuesday 10am- 2pm (Dessert class and cake decoration class)
Wednesday 10am - 2pm- Cake decoration class.

Course fees: N300k

Course fees include registration fees, a starter pack, and all necessary food ingredients for the duration of the course.

Course outline:

Module 1: Introduction to Baking

- Overview of Essential Baking Tools and Equipment
- Understanding Ingredients and Their Roles
- Basic Baking Techniques

Module 2: Cake Foundations

- Exploring Different Cake Types (Sponge, Butter, etc.)
- Perfecting Cake Batter Mixing and Baking
- Troubleshooting Common Cake Issues

Module 3: Frosting Fundamentals

- Various Types of Frostings and Icings
- Achieving Smooth and Flawless Cake Frosting
- Creative Frosting Techniques

Module 4: Decoration Delights

- Introduction to Cake Decorating Tools
- Basic Piping Techniques
- Edible Decorations: Fondant, Gum Paste, and Chocolate

Module 5: Theme-Based Cake Designs

- Designing Cakes for Different Occasions (Birthdays, Weddings, etc.)
- Creating Tiered Cakes
- Incorporating Colors and Theme

Module 7: Business Basics (Optional)

- Basics of Starting a Home-Based Cake Decorating Business
- Pricing Strategies and Marketing Your Creations
- Legal and Hygiene Considerations

Practical Sessions:

- Hands-on Cake Baking and Decorating Sessions
- Project Work: Design and Decorate Your Own Cake

Assessment:

- Practical Evaluation of Baked and Decorated Cakes
- Written Test on Baking Techniques and Principles

4. CULINARY SCIENCE AND PASTRY ART COURSE:

The focus is on providing you with foundational knowledge and practical skills.

While a short course may not delve as deeply into advanced topics as a longer program, it serves as an excellent introduction, providing you with a solid foundation to decide if you want to pursue more extensive training in culinary science and pastry art. Keep in mind that hands-on practice and a curiosity to learn beyond the course will further enhance your skills over time.

Duration 1 month

Monday 10am - 2pm

Wednesday 2pm- 6pm

Thursday 2pm - 6pm - (first 2 Thursdays)

Second two Thursday's - 10am - 2pm

Course fee - N300k

Course fees include registration fees, a starter pack, and all necessary food ingredients needed for the duration of the course.

Course outline:

- 1. Basic Culinary Techniques:** Learn fundamental cooking and baking techniques essential for both savory and pastry creations.
- 2. Patisserie Basics:** Acquire foundational skills in basic baking, cake decoration, and simple pastry artistry. Students will engage in hands-on practical covering pie, cake, cookie, bread, and dessert making.
- 3. Introduction to Culinary Science:** Gain a basic understanding of culinary science principles, including the chemistry of cooking.
- 4. Flavor Awareness:** Develop an awareness of flavor combinations and how to create balanced tastes.
- 5. Hands-on Experience:** Engage in practical, hands-on activities to reinforce theoretical concepts and build skills. Students will undertake practical sessions exploring various cuisines, including African, Chinese, Indian, Italian, and French, fostering an appreciation for culinary diversity and a comprehension of different culinary techniques.
- 6. Introduction to Menu Planning:** Learn the basics of designing simple, appealing menus.
- 7. Kitchen Safety and Sanitation:** Understand essential practices for maintaining a safe and hygienic kitchen environment.
- 8. Ingredient Knowledge:** Familiarize yourself with a variety of ingredients commonly used in both culinary and pastry arts.
- 9. Time Management:** Develop basic time management skills crucial in a kitchen setting.
- 10. Creative Expression:** Students will dive into practical, hands-on sessions crafting simple yet elegant canapés and hors d'oeuvres, alongside learning the art of cocktail making.
- 11. Awareness of Industry Trends:** Gain insights into current trends in culinary arts and pastry, giving you a glimpse of the broader industry landscape.

5. BAKING AND PASTRY ART PROGRAM

A short course in bakery and pastry art provides a solid introduction to the basics of this culinary specialty, equipping you with practical skills to start creating delicious baked goods.

Duration: 1 month

Monday 10am - 2pm

Tuesday 10am - 2pm

Wednesday 2pm - 6pm

Course fees: N300k

Course fees include registration fees, starter pack, and all necessary food ingredients for the duration of the course.

Course outline:

- 1. Basic Baking Techniques:** Learn foundational baking skills, including measuring ingredients, mixing, and baking temperatures.
- 2. Pastry Creation:** Gain hands-on experience in making various pastry doughs, such as puff pastry, shortcrust, and choux pastry.
- 3. Cake Baking and Decoration:** Understand the principles of cake baking and learn basic decoration techniques, including icing and piping.
- 4. Bread Making:** Learn the art of bread making, covering different types of bread, fermentation processes, and shaping techniques.
- 5. Dessert Components:** Explore the creation of dessert components, such as custards, creams, and fruit fillings.
- 6. Chocolate and Sugar Artistry:** Introduction to working with chocolate and sugar, including tempering chocolate and creating simple sugar decorations.
- 7. Menu Basics:** Understand how to create basic dessert menus, considering flavor combinations and presentation.
- 8. Ingredient Knowledge:** Familiarize yourself with various baking ingredients, their functions, and substitutions.
- 9. Kitchen Safety and Hygiene:** Learn essential practices for maintaining a safe and hygienic baking environment.
- 10. Equipment Usage:** Gain proficiency in using common baking tools and equipment.
- 11. Time Management:** Develop skills for efficient time management in a baking setting.
- 12. Presentation Skills:** Explore basic principles of presenting baked goods attractively.



6. INTERNATIONAL CUISINE COURSE

This course is designed to provide a broad understanding of global culinary diversity, allowing you to appreciate and create dishes from various cultures. It's an excellent opportunity to expand your culinary repertoire and develop a more inclusive and diverse approach to cooking.

Duration: 12 classes (for 6 weeks)

Thursday 2pm - 6pm

Friday 10am - 2pm

Course Fee: N400k (Registration fee inclusive)

Includes starter kit and all necessary food ingredients for the duration of the course.

Course outline:

- 1. Global Culinary Basics:** Introduction to various cooking techniques and ingredients used in international cuisines.
- 2. Regional Cuisine Exploration:** Study specific cuisines from different regions, such as Italian, French, Asian, Middle Eastern, Latin American, etc.
- 3. Flavor Profiles:** Understand the unique flavor profiles and spice combinations associated with different cultures.
- 4. Culinary Techniques:** Learn specific cooking methods and techniques relevant to international cuisines.
- 5. Ingredient Diversity:** Familiarize yourself with a wide range of global ingredients, including spices, herbs, and unique local produce.
- 6. Cultural Context:** Explore the cultural and historical aspects influencing culinary traditions in various regions.
- 7. Menu Planning:** Develop skills in creating well-balanced and authentic international menus.
- 8. Hands-On Cooking:** Engage in practical cooking sessions to apply the knowledge gained in the classroom.
- 9. Adaptation and Fusion:** Understand how cuisines evolve and adapt in different regions, as well as explore fusion cooking concepts.
- 10. Food Presentation:** Learn techniques for presenting international dishes in an appealing and authentic manner.
- 11. Sustainability and Ethical Practices:** Explore how culinary practices vary globally, including sustainable and ethical considerations.
- 12. Dietary Restrictions and Allergies:** Understand common dietary restrictions and allergies associated with different cuisines.

7. AFRICAN CULINARY ART COURSE

Duration: 1 month (8 classes)

Wednesday 2pm - 6pm

Thursday 10am- 2pm

Course Fee: N250,000 (Registration included)

Includes starter kit and all food ingredients needed for the duration of the course.

Course outline:

1. Introduction to African Culinary Heritage:

- Overview of diverse African cuisines.
- Historical and cultural influences on African food

2. Regional Cuisine Exploration:

- Study of cuisines from different regions of Africa.
- Highlighting key ingredients and cooking methods specific to each region

3. Ingredient Identification and Sourcing:

- Identification of unique African ingredients.
- Sourcing and handling traditional spices, grains, and vegetables

4. Traditional Cooking Techniques:

- Indigenous cooking methods and tools.
- Techniques for preparing staple foods

5. Popular African Dishes:

- In-depth study of iconic dishes from different parts of Nigeria and some parts of Africa.
- Hands-on preparation of selected dishes.

6. Nigerian Party food

7. Eastern cuisine (Ibo traditional delicacies)

8. Riverine cuisine (Niger Delta delicacies)

9. Yoruba cuisine

10. Hausa cuisine

11. Efik cuisine

12. Street Food and Snacks:

- Other African cuisines.
- Techniques for creating savory and sweet snacks.

13. Beverages and Libations:

- Traditional beverages.
- Techniques for preparing unique African drinks

14. Fusion Cuisine:

- Creative blending of traditional African flavors with modern techniques.
- Developing fusion recipes.
- Accommodating dietary preferences and restrictions.
- Understanding the role of food in cultural practices.

15. Food Presentation and Plating:

- Traditional and contemporary plating techniques.
- Emphasis on aesthetic presentation.



1. CHEFS DIPLOMA IN CULINARY AND PATISSERIE (CULINARY MAJOR)

This course offers a strong grounding in both culinary and patisserie, with a focus on culinary arts to prepare you for entry-level roles in the industry. Practical hands-on experience and opportunities for creativity in the kitchen are also typically emphasized.

Duration: 3 months training

Internship: 3 months internship in our 5 star Partner Hotel for best graduating students.

Course Fee: N750,000

6 months in total

Duration: Monday - Friday

Start date: 4th of March

Time: 10am - 3pm

Course fees include registration fees, a starter pack, 2 sets of Chef uniform, and all necessary food ingredients needed for the duration of the course.

COURSE OUTLINE:

Culinary Fundamentals:

- Basic knife skills, food safety, and hygiene practices.

Gastronomy Principles:

- Introduction to the science of cooking, understanding flavors, and culinary techniques.

Patisserie Basics:

- Fundamental pastry techniques, including baking, dough preparation, and dessert assembly.

Savory Cooking Techniques:

- Basic cooking methods for savory dishes, including sautéing, roasting, and braising.

Menu Planning:

- Basics of creating well-balanced menus, considering flavor profiles and presentation.

Ingredient Knowledge:

- Understanding and working with a variety of ingredients, both sweet and savory.

Dessert Presentation and Plating:

- Techniques for creating visually appealing desserts and plated dishes.

Patisserie Specializations:

- Introduction to specialized areas of patisserie, such as cake decorating, chocolate work, and basics to chocolate work.

Global Cuisine Exposure:

- Exploring different culinary traditions and global influences on gastronomy.

Baking Science:

- Understanding the science behind baking, including leavening agents, dough fermentation, and pastry chemistry.

Culinary Arts Management:

- Basic principles of kitchen organization, time management, and teamwork.

Food Photography Basics:

- Introduction to capturing and presenting culinary creations through photography.

Kitchen Management:

- Food Costing and Budgeting
- Menu Planning

Food Safety and Sanitation:

- Hygiene and safety protocols in the kitchen

Nutrition:

- Basics of nutrition and its relevance in culinary arts

Restaurant Operations:

Front-of-house and back-of-house dynamics

Internship/Practical Training:

Real-world experience in professional kitchens

Culinary Arts History:

Study of the historical development of culinary arts



PROFESSIONAL COURSES:

2. CHEFS DIPLOMA IN CULINARY AND PATISSERIE (COMBINATION PROGRAM)

The curriculum is designed to prepare students for a successful career in both culinary arts and patisserie.

Duration: 6 months training

3 months Culinary training

3 months Patisserie training

3 months internship in our 5 star Partner Hotel for best graduating students.

Course Fee: N1,400,000

9 months in Total

Days: Mon- Friday

Start date: 4th of March

Time: 10am - 3pm

Course fees include registration fees, a starter pack, 2 sets of Chef uniform, and all necessary food ingredients needed for the duration of the course.

The 6-month Chef's Diploma Program in Culinary and Patisserie is designed to equip aspiring chefs with the essential skills and knowledge required to excel in the culinary and pastry arts. This comprehensive program combines hands-on training, theoretical learning, and real-world experience to prepare students for a successful career in the culinary industry.

Curriculum:

Culinary Fundamentals:

- Introduction to kitchen equipment and safety
- Basic knife skills and cutting techniques
- Stock, sauce, and soup preparation
- Vegetable and starch cookery

International Cuisine:

- Exploration of various culinary traditions
- Hands-on cooking of dishes from different regions
- Emphasis on flavor profiles, ingredients, and techniques

Advanced Culinary Techniques:

- Precision cooking methods such as sous vide and molecular gastronomy
- Meat, poultry, and seafood fabrication and cooking Plate presentation and garnishing techniques

Patisserie Essentials:

- Introduction to baking ingredients and their functions Pastry dough preparation: puff pastry, shortcrust pastry, choux pastry Cake baking and decorating techniques

Artisan Bread Making:

Yeast breads:

- Sourdough, baguettes, focaccia

Quick breads:

- muffins, scones, biscuits
- Gluten-free and specialty breads

Dessert Creation and Decoration:

- Custards, creams, and mousses
- Chocolate tempering and molding

- Sugar work: pulled sugar, blown sugar, and spun sugar

Menu Planning and Cost Control:

- Menu development based on seasonality and market trends
- Pricing strategies and cost analysis
- Inventory management and waste reduction techniques

Kitchen Management and Leadership:

- Team dynamics and communication skills
- Time management and organization in a professional kitchen
- Leadership principles and conflict resolution

Practical Experience:

Throughout the program, students will have the opportunity to gain hands-on experience in a professional kitchen environment. This may include internships, externships, or apprenticeships in our 5 star partner hotel or reputable restaurants, hotels, or catering companies.

Certification:

Upon successful completion of the program, students will receive a Chef's Diploma in Culinary and Patisserie, certifying their proficiency in both culinary and pastry arts.

Note:

The curriculum is subject to change based on industry standards and advancements in the culinary field.



3. ADVANCED PROFESSIONAL CHEF DIPLOMA IN CUISINE, PATISSERIE, AND RESTAURANT MANAGEMENT - 1 year.

The Advanced Professional Chef Diploma in Cuisine, Patisserie, and Restaurant Management is a comprehensive program designed for individuals seeking to master the culinary and pastry arts and develop expertise in restaurant operations. This advanced diploma combines intensive training in culinary techniques with essential management skills, preparing graduates for leadership roles in the hospitality industry.

Stage 1: Certified Culinarian
Duration: 12 weeks

Stage 2: Certified Chef de Partie
Duration: 10 weeks

Stage 3: Certified Sous Chef
Duration: 10 weeks

Internship: 3 months - At our 5 star Partner hotel.

Stage 4: Certified Chef de Cuisine
Duration: 3 months

Externship: 1 month (optional)
The final externship exposes you to real life settings builds the best opportunity for career services.

Course Fee: N2,200,000
Start date: 4th of March
Days: Mon- Friday
Time: 10am- 3pm

Course fees include registration fees, a starter pack, 2 sets of Chef uniform, and all necessary food ingredients needed for the duration of the course.

THE PROFESSIONAL CHEF DIPLOMA

The Professional Chef Diploma program is divided into three (3) stages, each of the stages help you to develop skills in food preparation, food production, food presentation, baking and pastry arts, restaurant management and entrepreneurship.

PROGRAM OUTLINE

Stage 1: Certified Culinarian

A. Proficiency in Kitchen Operations and Food Production

1. Kitchen Orientation
 - Introduction to culinary ArtsThe Culinary Professional
The Dynamic Industry
2. Food Safety, Kitchen Safety and Sanitation Kitchen Safety
 - Facility Sanitation Safe Food Handling
3. Culinary Fundamentals 101
 - Professional Kitchen; Products and Tools Identification Kitchen Layout
4. Culinary Fundamentals 102
 - Knife Skills; Classic Vegetable CutsMise en Place
Culinary Terms
Student Assessment (Written Test)
5. Culinary Fundamentals 103
 - Palate Development; Flavor Profiling
 - Herbs & Spices
 - Cooking Techniques
 - Plating Techniques

6. Culinary Techniques 104

- Using Recipes
- Introduction to Stock Making

Sauces: Grand Sauces Soups

7. Vegetable Cookery 101

- Grains & Legumes 1
- Roots & Tubers 1

8. Meat Cookery 101

- Identification of Meats
- Meat Cookerv

9. Seafood Cookery 101

- Identification of Seafood
- Seafood Cookery

Student Assessment 2 (Practical)

10. Garde Manger 101

- Breakfast Cookery 1
- Salads and Dressings

11. Baking Basics

- Baking Principles 1
- Ingredients and Functions
- Introduction to Cake baking and Production
- Introduction to Pastry and Production

B. Culinary Arts Introduction: The Culinary Professional's Guide

Understanding the Dynamic Culinary Industry

1. Hospitality Management

- Introduction to Hospitality and Customer Services

2. Food Purchasing and Storage System

- Food Purchasing
- Storage System

3. Culinary Maths

- Fractions and Decimals
- Ratio & Proportion

4. Use of English

- Writing Skill

Examination and Certification

Stage 2: Certified Chef de Partie

A. Skill Kitchen and Food Production

1. Culinary Fundamentals 201

- Food Safety; HACCP
- Nutrition
- Food Addictive and Allergies
- Flavor Profiling
- Cooking Techniques 2
- Plating Techniques 2

2. Culinary Fundamentals 202

- Standardized Recipe
- Menu Management 101
- Stock, Sauces and Soups 102
- Thickening Agents





3. Student Assessment (Written Test)

- Pasta and Pasta Sauces

4. Meat Cookery 102

- Meat Fabrication Methods
- Meat Purchasing and Specification
- Meat Cookery 2

5. Seafood Cookery 102

- Seafood Fabrication and Fish Filleting
- Purchasing Specification
- Seafood Cookery 2
- Student Assessment 2 (Practical)

6. Garde Manger 102

- Breakfast Cookery 2
- Appetizers, Canapes & Hors d'oeuvres
- Cold Soups & Sauces
- Dairy & Beverages 1

7. Global Cuisine 101

- Asian Cuisine
- Italian Cuisine
- African Cuisine

8. Baking Basics

- Baking Principles 2
- Introduction to Bread Making; Quick Bread
- Cake baking and Decoration 2
- Pies and Pastries 2

B. Professionalism & Life Skills

1. Hospitality Management

- Customer Service
- Restaurant Operation: Modern

2. Food Purchasing and Storage System 2

- Food Purchasing
- Storage System

3. Culinary Maths

- Percentages
- Unit Conversions
- Algebra

4. Use of English

- Reading Skill
- Information Literacy

C. Leadership & Entrepreneurial Skill

1. Business Ownership 2

- Critical factors for success
- Sources of Ideas for New Venture

2. Business Finance

Examination

Certification- (Chef de partie)

Stage 3: Certified Sous Chef

A. Skill Kitchen and Food Production

1. Culinary Fundamentals 301

- Menu Management and Control Process
- Culinary Nutrition: Dietary Needs & Restrictions
- Molecular Science; Gastronomy

2. Meat Cookery 103

- Advanced Meat Fabrication Process
- Meat Cookery 3

3. Seafood Cookery 103

- Advance Fish Filleting
- Seafood Cookery 3

Student Assessment I (Practical)

4. Garde Manger 103

- Buffet Arrangement
- Dairy & Beverages
- Food Garnishes and Presentation
- Fruit Cookery

5. Budgeting Techniques

- Cost Control
- Portion Control and Pricing

Global Cuisine 102

- Asian Cuisine 2
- Italian Cuisine 2
- Mediterranean Cuisine
- Caribbean Cuisine
- Cuisine of the Americans

6. Baking Basics

- Bread Production
- Dessert Cakes and Cookies
- Pies and Pastries 3
- Chocolate 101

B. Professionalism & Life Skills

1. Hospitality Management

- Restaurant Concepts 1
- Food Purchasing and Specifications
- Professional Communication
- Team Work, Supervision and Discipline

2. A la Carte Cooking

- Individual Food Production
- Preparation of Multi-Course Menu
- À la Carte Service

C. Leadership & Entrepreneurial Skill

1. Entrepreneurship

- Developing Personal and Career Goals (Open Day)
- Business Plan and Feasibility Studies

Examination

Internship

Certification

FINAL EXAMINATIONS AND CERTIFICATION



CHEF'S PROFILE

Chef Benedicta Nkemdilim Olarinde

Biography: A Culinary Odyssey

Birthdate: August 1, 1978

Birthplace: Ilorin, Kwara State, Nigeria.

Early Life and Family:

Benedicta Nkemdilim Olarinde, born into the warm embrace of Benedict and Maria Agunabo-Elechi in Ilorin, Kwara State, draws inspiration and support from a family rich in wisdom.

Culinary Entrepreneurship:

In 2007, Chef Benedicta embarked on a thrilling culinary venture, founding Dictachi Foods Nigeria Limited in Port-Harcourt, Rivers State. Pioneering the creation of culinary delights like Dicta Yoghurt, Dicta Bakery, and Dicta Cuisine, tailored for the oil and gas industry, marked the beginning of a successful career in the world of flavors.

Benedicta Nkemdilim Olarinde

Founder Tastebudz Eastern & Riverine Cuisine and Culinary Director at Tastebudz Academy Lagos. Teaches: Advanced culinary techniques and Innovation.

Educational Foundation:

With a solid educational background, Chef Benedicta holds a Bachelor of Science in Analytical Chemistry from Rivers State University of Science and Technology. Her analytical skills have proven invaluable in her culinary endeavors, adding a unique dimension to her approach.

Tastebudz Culinary Journey:

Expanding her culinary horizons, Chef Benedicta founded Tastebudz Eastern n Riverine Cuisine in 2016, a food catering company based in Lagos. Through this venture, she shared the rich and diverse flavors of Eastern and Riverine cuisine with a broader audience.

Tastebudz Culinary Academy:

In 2023, Chef Benedicta achieved another milestone with the establishment of the Tastebudz Culinary Academy in Lagos. As the Culinary Director, she imparts her knowledge and passion to aspiring chefs, emphasizing the importance of lifelong learning.

Beyond the Kitchen:

Chef Benedicta is not only a culinary virtuoso but also a content creator. Hosting "In the Kitchen with Tastebudzng" on YouTube, she shares her culinary passion with a global audience. Her talk show, "Life's Journey with Benedicta," addresses societal issues affecting women and children, offering practical assistance to struggling female entrepreneurs.

Personal Life:

Aside from her culinary achievements, Chef Benedicta gracefully balances her roles as a devoted wife to Ifedayo Olarinde and a loving mother to five wonderful children. The seamless integration of a thriving culinary career with family life has been a source of deep satisfaction.

Ongoing Pursuit of Excellence:

With over two decades devoted to perfecting her skills in the culinary and pastry arts, Chef Benedicta considers herself a perpetual student. Always eager to explore new culinary horizons and techniques, her journey is a testament to the profound influence of flavors, aromas, and the joy they bring.

Conclusion:

As the chapters of **Chef Benedicta Nkemdilim Olarinde's** life continue to unfold, the culinary world eagerly anticipates the stories yet to be written by this visionary and passionate chef.

CHEF'S PROFILE



Chef Blessing

Chef Blessing teaches The grill master class, hourdoeuvres and mixology

Meet **Chef Blessing**, who graduated at the pinnacle of her class in Gastronomy and Patisserie at **Tastebudz Culinary Academy**. Transitioning from years as a skilled line cook in diverse restaurants, she chose our academy to elevate her culinary expertise. Chef Blessing's extensive hands-on experience, coupled with her passion for culinary and pastry science, has consistently dazzled us. Her ingenuity and profound comprehension of the culinary arts consistently leave an indelible mark, making her beloved among students.



Chef Mayowa Emmanuel

Chef Mayowa Teaches French pastry, Baking and cake decorating class.

Meet **Chef Mayowa Emmanuel**, an accomplished Pastry Chef. With her culinary journey starting at Galaxy Hotel Lagos after attending WAPA Catering and Hospitality Management School, Mayowa's skills have been honed through various hotels and eateries across Nigeria, including S B Suites, Spices Eatery, and Foodxpress. During her secondary school days, Mayowa's love for cooking, particularly in baking, earned her the prestigious title of Food Prefect. Her culinary adventure reached new heights at the **Tastebudz Culinary Academy**, where she thrives as a dedicated Pastry Chef. Mayowa's unwavering pursuit of perfection and boundless creativity makes her stand out as one of the finest in the culinary landscape.

CHEF'S PROFILE



Chef Godspower

Chef Godspower teaches both International cuisine and the culinary arts of Africa.

Meet **Chef Godspower**, a culinary virtuoso originally hailing from Edo state. Despite holding an engineering degree, his true passion lies in the art of cooking. Godspower transitioned from engineering to the culinary world, beginning his culinary journey at Ninny's Kitchen in Ikoyi back in 2016. In 2019, fueled by an unwavering desire to refine his skills, Chef Godspower embarked on a transformative culinary education with **Tastebudz Eastern & Riverine Food company**. After rigorous training, he emerged as an accomplished chef, boasting a robust foundation in the culinary arts. Known for his precision in leading kitchen teams and igniting creativity among staff, Chef Godspower has become synonymous with crafting extraordinary dining experiences. His years of dedication and passion, combined with a collaborative spirit, have earned him the esteemed position of one of our favorite culinary instructors at **Tastebudz Culinary Academy**.



Chef Solomon

Chef Solomon Teaches Grill master class, mixology and African culinary Arts.

Meet Chef Solomon, a seasoned culinary instructor with a passion for imparting knowledge in the realms of grilling, mixology, and the rich tapestry of African culinary art. With a wealth of experience, Chef Solomon brings a dynamic approach to teaching, ensuring a flavorful journey through the diverse realms of cooking and beverage craftsmanship.



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