



**KNOWSKILLS
TVET**

SCHOOL OF CULINARY ARTS



LAXENIA
INTERNATIONAL INSTITUTE OF SWITZERLAND



LAPT
London Academy of
Professional Training
LAPT Ltd, London, United Kingdom
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CULINARY ARTS & PASTRY

ENTRY REQUIREMENTS

- Minimum 18 years
- Level 3 Qualification is required
- Progression student need to provide previous qualification transcript*

CAREER PROSPECTS

- Commis 1,2, Chef (Junior)
- Chef de Partie
- Sous Chef
- Executive Chef/Head Chef



LEVEL 5 BACHELOR OF CULINARY ARTS YEAR 2

Social Media and Digital Marketing
Statistics for Hotel and Tourism Management
Managing Events
Tourism and Hotel Management
Food and Beverage Management
Menu Design and Development
Principles of International Cuisine
Principles of Asian Cuisine

LEVEL 6 BACHELOR OF CULINARY ARTS YEAR 3

Leadership and Team Dynamics & Development
Human Resource Management
Project Management
Entrepreneurship
Finance for Non-Finance Managers
Food Science and Nutrition
Kitchen and Equipment Management
Quality Management System

BACHELOR OF CULINARY ARTS YEAR 1 (LEVEL 4 ADVANCED DIPLOMA)

Enviromental, Social and Governance
Revenue and Yield Management in Culinary Arts
Culinary Arts Operations Management
Database Design and Modelling
Personal and Professional Development
Principles of Management in Culinary Arts



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Practical Learning, Lifetime Success

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The Soul To Culinary