

Culinary EXCELLENCE

Zoom Graphics

Lessons Include:

- 1: Introduction to Culinary Arts
- 2: Menu and Meal Prep
- 3: Grocery Shopping
- 4: Knife Skills and Basic Techniques
- 5: Meats and Poultry
- 6: Introduction to Seasoning
- 7: Mise en Place
- 8: Cooking Methods
- 9: Presentation and Garnish
- 10: Culinary Careers

Discover the art of culinary mastery in our online introductory class! Develop essential skills in knife handling, cooking techniques, recipe execution, ingredient selection, and food presentation to unleash your inner chef.



Course Objective: Become a Culinary Excellence Graduate

Advised Direction: 10 Weeks

Modality: Online, self-paced, instructor-led

Total Charge: \$2,497 (scholarships available)

Zoom Sign Up Today at: zoomgfx.com