



*An exclusive course that focuses on increasing student's culinary repertoire in the galley and trains them to look at food and food preparation from a completely different perspective. An intense course that covers everything you need to know about yachting, operating in the galley, food management and culinary skills certified by IYT.*

### **The Course**

- Training done according to a broad and comprehensive syllabus, delivered by professional chefs and maritime specialists
- Prepares you for a service career
- Training to deliver 7 star culinary service
- Safety in the galley
- The ability and passion to deliver a level of service beyond first class
- Galley maintenance & food management
- Menu planning, recipe costing & budgeting
- Charter planning
- Stock & provisioning
- Practical food preparation, plating and presentation
- 85% practical hands-on training
- Portfolio and CV preparation

### **Course Duration**

- 8 Days, weekends not included.

### **Requirements**

- Good understanding of food and culinary skills
- Minimum age is 18

### **Classroom Requirements**

- Identification (either ID/ Passport)
- Laptop/tablet or other means of writing & editing your CV

### **Provided**

- Training manual
- Sample menus and recipes
- Electronic charter planning, budgeting and menu planning programmes



For more information and booking contact [info@synctraining.co.za](mailto:info@synctraining.co.za)

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