



INTERNATIONAL  
HOTEL SCHOOL



# Cruise Culinary Services Programme



## ADMISSION REQUIREMENTS

You must be 16 Years or Older. Completed a General Certificate (Grade 9) or Occupational Certificate (NQF Level 1) with Mathematics



## DURATION

1 Year, Full-time



## INTAKES PER YEAR

March and July

## Industry Requirements:

- Cruise liners require candidate to be 21 years or older (Legal Age to be able to serve alcohol in all countries).
- Cruise liners require candidate to complete and pass a medical exam should they be accepted to work on a ship.

## What will I learn?

Embark on a transformative culinary journey with our accredited programme. Gain essential skills from hygiene to menu planning, under expert guidance. Explore diverse cooking methods and perfect your culinary craft with hands-on experience. Become a culinary expert ready for any setting. Unlock a world of culinary possibilities.

## Programme content includes:

- Prepare and cook basic meat, poultry and game
- Prepare and cook basic sauces and soups
- Prepare and cook fish and shellfish dishes
- Cooking and service of cold preparation dishes
- Hygiene in the kitchen
- Storage of food, equipment and utensils
- Menu planning
- Nutrition
- Budgeting and cost control
- Food safety
- Kitchen maintenance and design
- The operational environment of cruise liners and how it differs from land-based hospitality operations
- Culinary trends and innovations within the cruise industry
- Maintaining food safety and health on a ship
- Procurement, cost control and logistics of storing and managing supplies on a ship
- Service styles across multiple buffet venues and events
- Guest satisfaction and specific dietary requirements
- Acknowledge and work with multicultural teams onboard
- Food sustainability



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## What qualification will I gain?

Upon successful completion graduates will receive:

- QCTO Occupational Certificate: Cook (SAQA ID No: 102296, NQF Level 4)
- STCW (Standards of Training, Certification and Watchkeeping for Seafarers) Safety Courses
  - Fire Prevention and Fire Fighting (STCW A-VI/1-2)
  - Personal Safety and Social Responsibilities (STCW A-VI/1-4)
  - Personal Survival Techniques (STCW A-VI/1-1)
  - Elementary First Aid (STCW A-VI/1-3)
  - Passenger Ship Crowd Management (STCW A-V/2, para 1 & 2)
  - Designated Security Duties (STCW A-VI/6-2)

### *\*Gauteng Students to Note:*

- Students will be required to travel to Durban for a week do the practical Seafarers safety courses of the programme (travel, food and accommodation cost not included in the programme).
- Seafarers specific Safety Courses: Fire Fighting, Personal Survival Techniques and First Aid.
- Maritime Partners are regulated by an accrediting body and training is to take place at a registered site of delivery.

[www.hotelschool.co.za](http://www.hotelschool.co.za)



Go Anywhere

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