

- Wavecrest Culinary Course is designed to develop culinary knowledge and skills in the following modules: bread and yeast products, pastries and confectioneries, basic cake making and icing techniques, finger foods, Nigerian and Continental dishes.
- It is a 15-units course that combines theory, demonstration and practical hands-on sessions. This includes homework and study visit session were applicable.
- All participants are to comply with the Health and Safety regulations as well as Terms and Conditions guiding the participation in Wavecrest programmes.
- The use of Personal Protective Equipment including proper uniforms and clogg shoe is a requirement in the production kitchen. A set of chef knives is recommended.
- Chef white, and production materials required for the training are provided by the College.
- There is an end of course assessment. The participant is expected to plan the menu and provide materials needed for the end of course practical assessment.
- On successful completion of the programme, participants will receive a Wavecrest certificate of attendance.
- Food Costing.
- Hygiene Practices ( Personal, Kitchen etc)

## CONTACT



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Wavecrest College of Hospitality



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**WAVECREST**  
COLLEGE OF HOSPITALITY

*Discover Hospitality*



# CULINARY COURSE

*...step up your culinary skills*



Three time Platinum Winner for Best Educational Institute  
West African Tourism & Hospitality Awards (WATHA)  
www.wathawards.com

Learn with us the step by step ways of food preparation and cooking to create eclectic fusions of delightful meals

FLEXI CULINARY COURSES

This Course is designed to meet your individual needs. Ingredients are provided by the participants and items produced are taken home after the sessions.

2024-2026 CULINARY COURSE - LEVEL1 & LEVEL2

Course Fee N300,000 - Reg fee N50,000 - Time 10am - 3pm

2024 Calender Year

Weekdays (Mondays, Tuesdays and Wednesdays) Weekends (3Months - Saturdays only)

Mar 11 - Apr 5	Feb 17 - May 25
July 15 - Aug 14	Sep 7 - Dec 14
Aug 26 - Sept 25	
Oct 7 - Nov 6	

2025 Calender Year

Weekdays (Mondays, Tuesdays and Wednesdays) Weekends (3Months - Saturdays only)

Mar 10 Apr 9	Feb 15 - May 24
July 7 - Aug 6	Sep 6 - Dec 13
Aug 18 - Sept 17	
Aug 25 - Sept 24	

2026 Calender Year

Weekdays (Mondays, Tuesdays and Wednesdays) Weekends (3Months - Saturdays only)

Mar 9 - Apr 8	Feb 21 - May 30
July 6 - Aug 5	Sep 5 - Dec 12
Aug 17 - Sept 16	
Aug 31 - Sep 30	

Dates: As per arrangement Time: 11am- 3pm Registration Fee: 50,000

FLEXI CULINARY COURSE	Course fee	Duration
Outline	N150,000	4 days

Select any 3 modules from the following options (a-e)  
a. Bread or yeast products b. Pastry c. Basic cakes & cake icing d. Continental dishes  
e. Nigerian dishes

CAKE DECORATION BASIC LEVEL	Course fee	Duration
Outline	N150,000	3 days

Mixing fondant, covering cakes with fondant, texturizing, Piping techniques and Mexican flower paste .

CAKE DECORATION INTERMEDIATE LEVEL	Course fee	Duration
Outline	N150,000	3 days

Lacework, applique, paint, patchwork and exotic flower stand

CAKE DECORATION ADVANCED LEVEL	Course fee	Duration
Outline	N150,000	3 days

Moulding techniques, embroideries, brush techniques and Cake stacking.

