- 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



75, Adisa Bashua Street, Off Adelabu Street, S/l, Lagos



0808 396 4840 0909 685 6606



**Wavecrest College of Hospitality** 



info@wavecrest.edu.ng



www.wavecrest.edu.ng



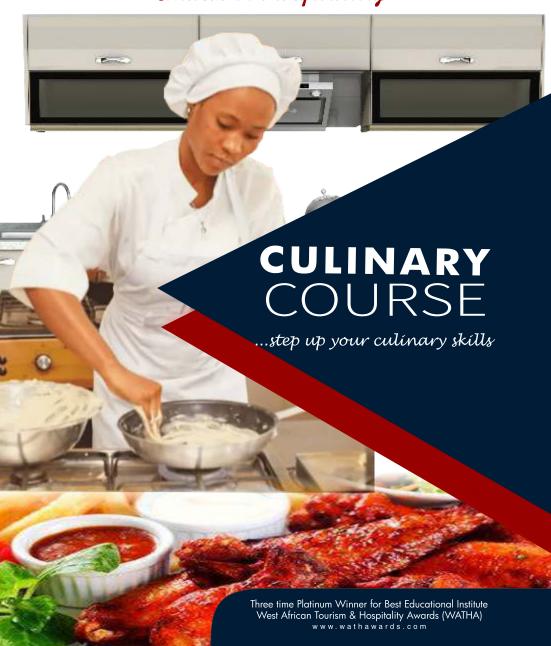
@wavecrestcollege



@wavecrestnig



## Discover Hospitality



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

### 2024-2026 CULINARY COURSE - LEVEL1 & LEVEL2

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

#### 2024 Calender Year

Weekdays	Weekends
(Mondays, Tuesdays and Wednesdays)	(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	Weekends
(Mondays, Tuesdays and Wednesdays)	(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	Weekends
(Mondays, Tuesdays and Wednesdays)	(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	

#### **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.

Dates: As per arrangement T	'ime: 11am- 3pm Registr	ration 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.