

#### STUDENT EQUIPMENT:

Participants are required to wear chef uniform and specified kitchen shoes during all practical sessions to meet hygiene and safety standards.

A set of chef knives will be an essential requirement. This could be made available through the college on request.

#### CERTIFICATES

The Wavecrest Certificate of Attendance will be awarded to participants who have successfully completed the course.

#### WAVECREST COLLEGE OF HOSPITALITY

Wavecrest College of Hospitality is a renowned hospitality school in operation since 1972, a project of the Women's Board - Educational Cooperation Society.

The college is approved and regulated by the National Board for Technical Education (NBTE). It is a Training Provider registered with the Institute for Tourism Professionals (ITP) – an Awarding Body for the National Skills Qualification Framework

It is also an approved Centre for the delivery and assessment of the Professional Management Qualifications of the Institute of Hospitality, UK.

#### FULL-TIME PROGRAMMES

- National Diploma (ND) in Hospitality Management.
- Higher National Diploma (HND) in Hospitality Management.
- One year Accelerated Certificate in Hospitality Operations.

#### HOSPITALITY TRAINING PROGRAMS (HTP)

HTP is the training and consulting division geared towards industry managers, supervisors and operatives. It provides specialist human resource training, knowledge and advice to assist industry partners.



#### CULINARY COURSES

Training in culinary knowledge and skills ranging from two weeks to three months.



**WAVECREST**  
COLLEGE OF HOSPITALITY

75 Adisa Bashua Street,  
Off Adelabu Street, Surulere, Lagos  
+234 (0) 909 685 6606, 0708 820 9121  
0808 396 4840, 0806 904 9339  
info@wavecrest.edu.ng  
www.wavecrest.edu.ng



**WAVECREST**  
COLLEGE OF HOSPITALITY

## CULINARY COURSES

Learn with us the step by step ways of food preparation and cooking to create eclectic fusions of delightful meals to surprise your family and friends!



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

Discover Hospitality!

## CULINARY COURSE - LEVEL 1 / LEVEL 2

This course aims to develop your basic culinary knowledge and skills in the following modules: yeast products, pastries, finger foods, Nigerian and continental dishes, basic cake making and icing techniques. It is a combination of demonstration, hands-on learning and lecture methods. Each module can be attended separately with course fee adjustment. The course prepares you to register for the National Skills Qualification (NSQ) programme unit certification

WEEKDAYS (Mondays, Tuesdays and Wednesdays)				WEEKENDS (3 Months -Saturdays only)		
Time	10am - 3pm			10am - 3pm		
Course fee	N200,000			N200,000		
Reg fee	N15,000 2023			N15,000 2023		
Dates		Feb 6 - Mar 8			Feb 11 -May 20	
		Apr 10 - May 10			Sept 2 - Dec 9	
		Jul 17 - Aug 16				
		Sept 11 - Oct 11				
		Oct 30 - Nov 29				

## ADVANCED CULINARY COURSE - LEVEL 2 / LEVEL 3

This course aims to develop your knowledge and skills on how to prepare, cook and finish complex dishes: continental dishes from Europe and Africa, cakes and desserts. It focuses on five main areas: planning, preparing, cooking, finishing, storing and preventing cross contamination. It includes portion control and yield estimation. It provides you with a broader understanding of hazard-based food safety procedures. The course prepares you to register for the National Skills Qualification (NSQ) programme unit certification

WEEKDAYS (Mondays, Thursdays & Fridays)			WEEKENDS (3 Months -Saturdays only)	
Time	10am - 3pm		10am - 3pm	
Course fee	N210,000		N210,000	
Reg fee	N15,000	2023	N15,000	2023
Dates	May 8 - June 9		June 3 - Sep 9	

## BAKERY AND CONFECTIONERY- LEVEL 3

This course aims to develop your knowledge and skills on how to plan, prepare, produce and finish complex pastries, cakes and icing, bread, cookies, cold and hot desserts products safely. It focuses on five main areas: planning, preparing, cooking, finishing, storing and prevention cross contamination. The course prepares you to register for the National Skills Qualification (NSQ) programme unit certification

WEEKDAYS (Mondays, Tuesdays and Wednesdays)		WEEKENDS (3 Months -Saturdays only)	
Time	10am - 3pm	10am - 3pm	
Course fee	N200,000	N200,000	
Registration fee	N15,000	N15,000	
Dates	June 8 - July 1	September 19 - December 5	

## PRE-UNIVERSITY

Cake baking / Yeast Products / Pastries / Finger Foods / Nigerian and Continental Cookery

9am - 2pm	Course fee N55,000	WEEKDAYS (Monday - Thursday)		
July 6 - July16	July 13 - July 23	July 20 - July 30	July 27 - August 6	

## FLEXI COURSES

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

Dates: As per arrangement		Time: 11am- 3pm		Registration fee: 15,000	
Course	CULINARY COURSE	CAKE DECORATION BASIC LEVEL	CAKE DECORATION INTERMEDIATE LEVEL	CAKE DECORATION ADVANCED LEVEL	
Course fee	N85,000	N85,000	N85,000	N85,000	
Duration	4 days	3 days	3 days	3 days	
Outline	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	Mixing fondant, covering cakes with fondant, texturizing, Piping techniques and Mexican flower paste	Lacework, appliqué, paint, patchwork and exotic flower stand	Moulding techniques, embroideries, brush techniques and Cake stacking.	