



Culinary Pathway to Netherlands

The Netherlands is an incredibly attractive country for international students and hundreds of them arrive here every year to study and this is a reason why you should study in the Netherlands. The quality of education is among the best in the world, universities offer various English-language programs and studying in the Netherlands is affordable compared to countries such as the UK and the US.



Excellent
opportunities
for travel



Courses are
taught in English



Affordable
living expenses



Affordable study
costs



International &
multicultural
environment

Horeca Academie

- Founded by Dutch Horeca Academie in 2011
- They specialized in training future chefs and hospitality professionals.
- 3 Campus located in Amsterdam, Hotem & The Hague
- State-of-the-Art Facilities
- Huge network of industry partners within Netherlands





Program Details

Diploma in Culinary Arts Pastry & Baking (Professional Chef Level-3)

One year
Training in
Apicius

10-12 months
Training at
Horeca with
PAID Internship

Job Offer in
Netherlands

| | |
|--|---|
| Pick up from the airport | x |
| Accommodation during studying at Horeca | x |
| Accommodation during internship | x |
| Insurance | x |
| Knife and Shoes | x |
| Horeca Uniform | ✓ |
| Horeca Apron | ✓ |
| Ingredients for Cooking/Baking Sessions | ✓ |
| Transportation during study & Internship | x |
| Apprenticeship Program | ✓ |
| Stipend/Allowance during Apprenticeship | ✓ |

Tuition Fee:

Stipend:

Accommodation:

Meals:

Insurance:

Transportation:

4,350 Euros

Minimum

Exclusive

Inclusive during Apprenticeship training

Exclusive

Exclusive



Program at Horeca

Diploma in Culinary Arts Pastry & Baking (Professional Chef Level-3)

This course leads to a Professional Chef level 3 diploma recognized by the Hospitality industry. You can follow the level 3 course when you have successfully finished the Professional Chef level 2 course. During the course as a Professional Chef (level 3) you have practical classes once a week at the Horeca Academie. The rest of the time you spend working in a kitchen as an apprentice chef. For the whole year you will attend a special apprenticeship program in a restaurant.

The Classes are threefold:

RESTAURANT CLASS

You cook for our guests in the Horeca Academie restaurant. This is a three-course meal based on the themes of the curriculum.

COOKING-LAB CLASS

Again you cook, this time not for guests, but to explore and to experiment with the products that fit the curriculum theme. You start this class with examining the product table.

IMMERSE KNOWLEDGE CLASS

Any subject that needs a little bit more attention is handled in this class. Subjects like special allergies or hazard analysis critical control point (HACCP) are being treated in the immerse knowledge class.

Schedule of Classes & Duration

- 10 months | 40 classes (one class a week for 8 hours) + apprentice program 20 hours a week (minimum)

Curriculum

- Cooking-and new skills and techniques
- Product knowledge
- No-waste creation
- HACCP (hazard analysis critical control point)
- Innovation and creation
- Planning and organisation
- Financial management
- Purchasing management
- Leadership
- Basic molecular gastronomy
- Pastry and ice cream preparation
- Plating dishes

Language

English

**Processing fees
are applicable as
per the chosen
course and
destination.**