

Private Institution Center for Adult Education
HARTMANN & MAYER BRCKO DISTRICT BOSNIA AND
HERZEGOVINA



CURRICULUM FOR EDUCATION OF STUDENTS FOR THE
TITLE OF MASTER CHEF (V DEGREE)

Brief description of the profession

The culinary work consists in preparing all kinds of hot and cold dishes. This includes the selection and preparation of food, determination of the food preparation technology and its preparation (cooking, baking, frying, sautéing, etc.), as well as preparation for serving food. Based on the norms and requirements of the catering facility where they work, chefs compile daily and weekly menus.

Prerequisite for enrollment:

Candidates for the profession of master chef should have a diploma of the acquired profession of skilled workers and at least two years of practice in the profession.

CURRICULUM FOR THE PROFESSIONAL TITLE MASTER CHEF

No.	Course title	Classes per week	Classes per year
1.	Bosnian language and literature Serbian language and literature Croatian language and literature	2	60
2.	Management	2	60
3.	Foreign language I	2	60
4.	Basics of nutrition science	2	60
5.	Knowledge of goods	2	60
6.	Economic mathematics	2	60
7.	Cooking	2	60
8.	Serving	2	60
9.	Practical classes	14	420

Total: **30** **900**