Sysco[®] Culinary haining to support Career paths & invest in the future

Official Education Partner with ACF industry-based credentials for culinary certification programs

Founded in 2005, Rouxbe has trained tens of thousands of cooks in 1600+ professional kitchens worldwide. With select programs offered in five languages, the platform also offers premium courses in plant-based foundations, seafood literacy, and more.

PROGRAM BENEFITS

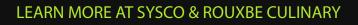
ROUXBE

- Trusted by top hospitality and culinary organizations
- Professional training program used by global organizations
- More than 160 hours of quality culinary content
- Instructional support and culinary guidance from chef-educators

• Five languages: English, Spanish, Mandarin, Arabic, and French

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- College credits/dual enrollment available through ACE
- Continuing education credit approved by ANFP and ACF
- Competitively priced
- Fee applied to Sysco invoice



SYSCO & ROUXBE CULINARY PACKAGE

CORE TECHNIQUE TRAINING

CULINARY FOUNDATIONS



Knives, Knife **Cuts & Knife** Sharpening



Food & Kitchen Safety



Moist-Heat Cooking Techniques



Stock **Fundamentals**



Seasoning



Basic Plating



Nutrition in the Kitchen

















Salads & Vinaigrettes

Vegetables

Soups

Sauces

Rice & Grains

Leaumes & Pulses

Pasta



Meat



Poultry





& Breads



Pastry Basics







Chocolate

ADVANCED COURSES INCLUDED

SEAFOOD PLANT-BASED **SAFE FOOD FOOD WASTE** LITERACY HANDLER FOUNDATIONS **CREDENTIALED BY:** [®]American ACF WORLD ASSOCIATION OF CHEFS SOCIETIES Council on Education® American Culinary Federation **Education Foundation** 9 COLLEGE CREDITS 160 CEHs APPROVED PROGRAM



Think Rouxbe would be helpful as a training resource



Recommend Rouxbe as a training tool



Think Rouxbe is better or way better than training offered on the job