

# From line cook to leader.

Develop and retain your employees every step of their culinary career journey. From entry-level to more advancement, we offer the pathway and credentialing for any team member, at any level.

**ROUXBE**



**Food Safety**



**Culinary Foundations**



**Kitchen Management**



**Fundamentals**



**Culinarian**



**Sous Chef**

Curriculum

- Safe Food Handlers
- Essentials of Food Hygiene
- Food Protection Manager
- HACCP

- Knives
- Food & Kitchen Safety
- Dry Heat Cooking
- Moist Heat Cooking
- Stock Fundamentals
- Seasoning
- Basic Plating
- And more...!

- Intro to Food Service
- Supervisory Management
- Menu Planning
- Dining Room Service
- Purchasing & Receiving
- Food Cost Accounting

- Nutrition
- Safety and Sanitation
- Intro to Food Service

- Fundamentals plus:
- Supervisory Management
  - Dining Room Service & Beverage Mgmt
  - Purchasing & Receiving
  - Food Prep I
  - Elective Course I

- Culinarian plus:
- Food Prep II
  - Food Cost Accounting
  - Menu Planning
  - Garde Manger
  - Baking and Pastry
  - Elective Course II

Credits & Partners

World Food Safety Organization

- 110 CEHs
- 9 ACE Credits

40 CEHs

90 CEHs

240 CEHs

420 CEHs

Eligibility & Certifications

ACE Certification Option

ACF Apprenticeship Certification Option

ACF Apprenticeship Certification Option

DOL Registered Apprenticeship Eligible

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Flip over to view more details of Culinary Foundations course work.



# Partnership Tracks

We offer specialty courses, developed in partnership with leading organizations, that can be taken as standalone options or in conjunction with other Rouxbe courses.

## The French Pastry School

### Intro to Pastry Arts

A foundational course introducing the core disciplines of the pastry kitchen, from A to Z.

### Bread Baking Arts

A comprehensive deep-dive into artisan bread baking, covering foundational techniques through advanced methods.

### Cake Baking & Decorating

Focused on cake baking science and decorating at the highest standards.

## Culinary Institute of America

### Hospitality Foundations

Learn what it takes to pursue a culinary career in hospitality industry, front to back of house.

### Coming soon: Culinary Cuisines

Explore global culinary traditions and regional techniques with our specialized culture and cuisine courses.

## International Dysphagia Diet Standardisation Initiative

**Coming soon:** A groundbreaking online course focused on IDDSI and dysphagia management — built for healthcare, senior living, and hospitality.

## Culinary Foundations course work includes:



Knives, Knife Cuts & Knife Sharpening



Food & Kitchen Safety



Dry-Heat Cooking Methods



Moist-Heat Cooking Techniques



Stock Fundamentals



Seasoning



Basic Plating



Nutrition in the Kitchen



Salads & Vinaigrettes



Vegetables



Eggs



Soups



Sauces



Rice & Grains



Legumes & Pulses



Pasta



Meat



Poultry



Fish



Chocolate

## Curriculum

- › 22 units
- › 78 lessons
- › 1500 instructional videos
- › Industry-recognized

ROUXBE