



Culinary Arts Diploma

Course Description





2-YEAR DIPLOMA PROGRAM IN CULINARY ARTS

A Career Path for Future Chefs & Culinary Leaders

The Diploma in Culinary Arts is a two-year, full-time program designed to train the next generation of professional chefs. The program combines classical culinary foundations with modern techniques, international standards, and real-world kitchen experience.

Students develop strong technical skills, professional discipline, and creative confidence while working in a structured learning environment that mirrors professional kitchens. The curriculum prepares graduates for careers in hotels, restaurants, pastry kitchens, catering operations, and international culinary establishments.

LEARNING ENVIRONMENT & SWISS PEDAGOGY

The 2-Year Culinary Arts Diploma follows a Swiss-inspired, competency-based learning approach. Students alternate between theory and intensive practical training in professional kitchens, supported by structured assessments and continuous feedback.

The program is delivered under the academic umbrella of SHL Schweizerische Hotelfachschule Luzern, reinforcing international quality standards and industry relevance.





SEMESTER 1

Basic Practical Cooking Application

FU 01

This course introduces students to essential culinary techniques used in professional kitchens. Students develop foundational skills in classical cooking methods while applying proper hygiene, mise-en-place organization, and portion control. Emphasis is placed on efficiency, teamwork, communication, and correct use of kitchen equipment in a structured learning environment that reflects industry standards.

Basic Pastry & Bakery

FU 02

Students are introduced to the fundamentals of pastry and bakery production. The course focuses on accurate measurement, recipe execution, and understanding the impact of time, temperature, and technique on final products. Through practical training, students gain confidence in producing a variety of breads, desserts, and baked goods while developing discipline and teamwork.

Purchasing & Inventory Control

FU 03

This course covers the core principles of purchasing within a professional kitchen environment. Students learn vendor selection, receiving procedures, storage, stock rotation, and inventory control systems. Ethical considerations and cost awareness are emphasized to support sustainable and efficient kitchen operations.

Culinary Theory

GEN 01

Culinary Theory provides the scientific and technical foundations that support practical cooking. Students explore food components, production processes, and preservation methods such as marinating, curing, and fermentation. The course strengthens understanding of how theoretical knowledge directly influences cooking outcomes.

Food Knowledge

GEN 02

This course develops students' understanding of food classification, ingredient quality, and product characteristics. Students learn about animal anatomy, ingredient sourcing, and product usage to support informed decision-making in professional kitchens.

Food Safety and Hygiene

FU 04

Focusing on international hygiene standards, this course teaches students safe food handling, sanitation procedures, allergen awareness, and hazard prevention. Students develop professional habits that meet the expectations of world-class kitchens and hospitality establishments.

Elementary English for Hospitality

CO 01

Students build foundational English language skills relevant to kitchen and hospitality environments. The course focuses on basic vocabulary, listening, speaking, and simple written communication to support effective teamwork and professional interaction.

SEMESTER 2

Industry Internship I

GEN 10

Students complete a supervised internship with approved hospitality partners in Cambodia. The internship allows students to apply foundational skills in real kitchen environments while gaining exposure to professional standards, workflows, and team dynamics. Learning outcomes are monitored through work journals and evaluations.



SEMESTER 3

Advanced Practical Cooking Application

FU 05

Building on previous learning and internship experience, this course advances students' technical skills through more complex food preparation and menu execution. Students develop independence, planning ability, and preliminary supervisory skills while working under time and quality constraints.

Advanced Pastry & Bakery

FU 06

This course expands students' pastry and bakery expertise to include advanced sweet and savory products, chocolate work, and modern dessert presentation, and variety of breads. The industry's best practices are emphasized, along with precision, creativity, and consistency.

Menu and Recipe Development

GEN 03

Students learn professional menu writing, recipe standardization, and costing techniques. The course focuses on menu structure, terminology, production planning, and maintaining recipe consistency to meet operational and financial objectives.

Nutrition

GEN 04

This course introduces essential nutritional principles and dietary requirements. Students learn to design balanced menus and adapt dishes to meet health considerations and special dietary needs.

Kitchen Accounting

CO 03

Kitchen Accounting develops students' understanding of basic financial principles relevant to food production in the restaurant and hotel industry. Topics include food cost calculation, purchasing costs, portion control, and waste management to support sustainable kitchen operations.

History, Flavors and Culture

GEN 05

Students explore how cultural, historical, and social factors influence food traditions and culinary practices. The course includes analysis of global cuisines and Cambodian culinary heritage, encouraging cultural awareness and culinary identity.

Intermediate English for Hospitality

CO 02

This course strengthens students' reading, writing, listening, and speaking skills. Emphasis is placed on professional communication and preparing students for academic and workplace demands in international hospitality environments.

SEMESTER 4

Industry Internship II

GEN 11

The final internship allows students to consolidate skills in advanced professional kitchens. Students refine technical competence, professionalism, and confidence while preparing for entry into the workforce or further career development.