

**WORLDCHefs APPROVED SCHOOL PROGRAMMES
ELIGIBLE FOR FAST TRACK CERTIFICATION**

NAME OF SCHOOL / INSTITUTION	<p style="text-align: center;">FAST TRACK QUALIFYING PROGRAMMES WORLDCHEFS CERTIFIED COMMIS CHEF and CHEF DE PARTIE LEVELS</p> <p>Fast Track Certification is available to those who successfully completed <u>one</u> of the following culinary programmes since the date of Approval indicated:</p> <p><u>Condition:</u> Applicants who graduated more than six months before the date of their fast track application must be currently employed in the industry as Professional Cook / Commis Chef or Chef de Partie and must provide detailed evidence of their current employment.</p> <p>Retrospective Certification awarding is available to students who have successfully completed culinary Programmes within the previous 2 years prior to mapping of their Programmes.</p>	Date of Approval
REGION: ASIA & PACIFIC RIM		
Cilantro Culinary Academy, Malaysia	City & Guilds Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts or Patisserie) City & Guilds Level 3 Advance Diploma in Food Prep & Cookery Supervision – Commis Chef level	March 2015
Hospitality Industry Training and Development Centre, Hong Kong - HTI	Culinary Art Degree (18-month programme) Commis Chef	August 2014
Kai Ping Culinary School, Taiwan	Certificate and Diploma in Culinary Arts - Commis Chef Level, Culinary Arts Diploma	January 2016
College of Tourism & Hotel Management, Pakistan - COTHM	Certificate in Professional Baking (CPB) Graduate Diploma in International Culinary Arts - Commis Chef and Chef de Partie Level	August 2016 September 2017

KDU University College, Malaysia	Diploma in Culinary Arts and bachelor's in culinary management – Commis Chef Level	October 2014
Berjaya University, Malaysia	Diploma in Culinary Arts City & Guilds Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts or Patisserie) City & Guilds Level 3 Advance Diploma in Food Prep & Cookery Supervision – Chef de Partie Degree in Culinary Arts – Chef de Partie	October 2014 September 2017
International Institute of Culinary Arts, New Delhi - IICA	Diploma in Patisserie, Diploma in Professional Cookery Commis Chef Level	September 2017
International School for Culinary Arts and Hotel Management, Philippines (ISCAHM)	Diploma in Pastry and Bakery Arts and Kitchen Management Diploma in Culinary Arts and Kitchen Management with Australian Certificate III in Commercial Cookery - Commis Chef Level	September 2017
Karachi Culinary Institute	One Year Food and beverage Programme – Commis Chef	December 2017
Lyceum of the Philippines Laguna/ LPU Culinary Institute - Philippines	Bachelor of Science in International Hospitality Management with Specialization in Cruise line Operations in Culinary Arts - Chef de Partie Level 2. Professional Diploma in International Culinary Arts and Kitchen Management - Chef de Partie Level. 3. Associate in International Hospitality Management with Specialization in Culinary Arts and Kitchen Operations - Commis Chef Level. 4. Bachelor of Science in International Hospitality Management with Specialization in Culinary Arts and Kitchen Operations - Chef de Partie Level	June 2018
ASK Institute of Hospitality Management and Culinary arts – Bangalore India	BA in Culinary Arts - Chef de Partire Master Diploma in Culinary Arts and Patisserie Commis Chef	March 2018

South Metropolitan TAFE - Western Australia	SIT30816 Certificate III in Commercial Cookery - COMMIS CHEF LEVEL - 12 months for full time students Plus 3-year apprenticeship	February 2018
KDU - Penang University College - Malaysia	DIPLOMA IN PROFESSIONAL CHEF TRAINING 28 months - Commis chef and Chef de Partie Levels	July 2018
Bangalore Culinary Academy - India	Level 2 Diploma in Food Preparation & Cooking (Culinary Arts) Level 2 Diploma in Food Preparation & Cooking (Patisserie) Commis Chef and Chef de Partie	June 2018
Global Culinary and Hospitality Academy - Philippines	Superior Diploma or Certificate II in Culinary, Baking & Pastry Arts, International and Modern Cuisines - Chef de Partie Level Grand Diploma in Professional Culinary, Baking and Pastry Arts - Commis Chef Level	September 2018
REGION: EUROPE		
Eastern Mediterranean University Northern Cyprus	Gastronomy and Culinary Arts: Bachelor of Science Degree Commis Chef Level	October 2016
Apicius - Florence University of the Arts, Italy	Culinary Art/ Sous Chef and Food Management Operator, Certificate – Commis Chef Master in Italian Cuisine – 2-year programme Chef de Partie	January 2015 November 2017
DATA, Greece	Certificate in Professional Cookery, Pastry and Bakery - Commis Chef Level	April 2017
Chef's Table Culinary Academy - Turkey	Certificate Professional Cook - Commis Chef Level	September 2018
EKS Culinary Academy Istanbul Turkey	Professional Culinary Arts Certificate Programme - Commis Chef Level	November 2018
REGION: AFRICA – MIDDLE EAST		
Chefs Training and Innovations Academy (CTIA), South Africa	City & Guilds Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts) – Commis Chef Level	December 2013

International Centre for Culinary Arts ICCA - Dubai, United Arab Emirates	City & Guilds Level 2 IVQ Diploma in Food Preparation (Culinary Arts/ Patisserie) – Commis Chef Level	September 2014
Royal Academy of Culinary Arts - Jordan	2-year Diploma in Culinary Arts – Commis Chef	November 2017
HTA School of Culinary Art - South Africa	2-year’s Level 2 Diploma in Food Preparation and Cooking - Chef de Partie level	May 2018
REGION: AMERICAS		
Instituto Superior Tecnológico de Arte Culinario de Guayaquil, Ecuador - ISAC	Culinary Arts and Food Service Administration programme - Commis Chef Level	February 2017
Culinary Trainer School - Ecuador	Professional Cookery for Chefs 30-month programme + Internship - Chef de Partie Level	September 2017
Humber College, Canada	Culinary Management Diploma Apprentice Cook Dual Diploma – Commis Chef	January 2014
Auguste Escoffier School of Culinary Arts	Culinary Arts Diploma – Commis Chef Escoffier Online Culinary Arts Fundamentals (Certificate) Commis Chef	September 2016

NATIONAL CHEF ASSOCIATIONS – Programme Eligible for Fast Track Application

Please Note: Applicants must hold an equivalent Certification and be currently employed at or above the level they have been certified for, at the time of application for Worldchefs Certification award.

Association Member	Programme Details	Date of Approval
American Culinary Federation - ACF	<p>Applicants must be working at or above the level they have been certified for, at the time of application for the equivalent WorldChefs level.</p> <p>Certified Culinarian® - CC® - Worldchefs Commis Chef Certified Executive Chef® - CEC® - Worldchefs Commis Chef Certified Chef de Cuisine® - CC® - Worldchefs Chef de Cuisine Certified Sous Chef® - CSC® - Worldchefs Sous Chef Certified Master Pastry Chef® - Worldchefs Master Pastry Chef Certified Master Chef® - CMC® - Worldchefs Master Chef Certified Executive Pastry Culinarian® CEPC® - Worldchefs Pastry Chef</p>	February 2016
Indian Federation of Culinary Associations - IFCA	<p>Applicants must be working at or above the level they have been certified for, at the time of application.</p> <p>Certified Culinarian® - CC® Certified Executive Chef® - CEC® Certified Chef de Cuisine® - CC® Certified Sous Chef® - CSC® Certified Master Pastry Chef® Certified Master Chef® - CMC® Certified Executive Pastry Culinarian® CEPC®</p>	January 2018

South African Chefs Association – SACA	Applicants must be working at or above the level they have been certified for in this Certification and Designation Programme at the time of application. Certified Cook Certified Chef de Partie Certified Sous Chef Certified Head Chef	March 2018
Employer Partner Training Programmes	Programme Details	Date of Fast Track Approval
Shanghai Disney Resort Training Programmes	<i>Shanghai Disney Culinary Training Programme for Worldchefs Chef de Partie Level</i> <i>Shanghai Disney Culinary Internship Training for Worldchefs Commis Chef Level</i>	October 2017
Culinary Solutions Ltd	Applicants must be working at or above the level they have been certified at for this Certification level	March 2018
Rouxbe On-Line Culinary School Training programmes	Rouxbe Culinary Foundations Level 1 and Level 2, or approved equivalent courses by hours, including Professional Cook Certification Professional Plant-Based Certification mapped and approved Rouxbe training Programmes - (Specific Programme to be identified by Rouxbe) Certified Professional Cook / Commis Chef Certified Chef de Partie	March 2018