



BORD OIDEACHAIS AGUS OILIÚNA
CHILL DARA AGUS CHILL MHANTÁIN

KILDARE AND WICKLOW
EDUCATION AND TRAINING BOARD

Culinary Techniques

This course allows the learner master the basic practical skills and techniques needed to prepare, cook, and present a variety of foods safely and effectively.



For more information and to apply, visit

www.kwetbtrainingservices.ie/ct

Course Learnings



Food Preparation Skills

Learn how to safely and efficiently prepare a variety of ingredients using basic culinary skills such as chopping, peeling, slicing, and measuring.



Cooking Methods

Develop an understanding of different cooking methods, including boiling, steaming, baking, frying, grilling, and roasting, and when to use each method.



Food Safety and Hygiene

Learned the importance of maintaining high standards of personal hygiene, safe food handling, cleaning, and preventing cross-contamination in the kitchen to HACCP Level 2 standard.



Kitchen Equipment

Gained practical knowledge of using common kitchen tools and equipment correctly and safely when preparing and cooking food.



Presentation and Quality

Learned how to present dishes attractively while focusing on taste, texture, appearance, portion control, and overall food quality.



APPLY

www.kwetbtrainingservices.ie/ct

AT A GLANCE



DURATION

10 Weeks
(1 Day Per Week)



LOCATION

Athy Food, Drink, & Skills
Innovation Hub, Dublin Road,
Athy, R14 XF86



DELIVERY

Classroom Based



SUITABILITY

Those in employment in the
Kildare and Wicklow regions



COST

This course is partially funded
under the Skills To Advance
initiative for eligible applicants



COURSE REQUIREMENT

Learners must have prior
experience or knowledge
and/or exposure to the
service industry. Learners
must over 18 years of age



CERTIFICATION

QQI Level 4 Minor Award in
Culinary Techniques + Food
Safety HACCP Level 2