



NATIONAL
WACS
GLOBAL
MASTER
CHEF
PROGRAMME

THE
BEST
BEGINS HERE...

BERJAYA University College of Hospitality (BERJAYA UCH) and The Centre for Professional Development and Life Long Learning (CPDLLL) invites you to enrol in the prestigious World Association of Chefs Societies (WACS) Global Master Chef Preparation and Diploma Programme created by the WACS Global Master Chef Educational Committee.



About WACS

The World Association of Chefs' Societies (WACS) is a global network of Chef's Associations. Founded in October 1928 at the Sorbonne in Paris, this global body now represents 93 official Chefs' associations as members that represent over 10 million professional chefs worldwide.



Global Master Chef Certification

Well-recognised around the globe, the WACS Global Chef certification is the highest testimony to culinary professionalism and personal achievement in the Culinary Arts industry. It demonstrates that the recipients are the crème de la crème of the culinary arts world.



Endorsed by WACS

World Master Chefs are the most highly regarded and distinctive professional chefs in the international industry, many having achieved Michelin Star status. By creating opportunities through education, training and professional development, WACS is committed to promoting the skills of its members and bringing them to the forefront of the industry.

A non-profit association representing 10 million chefs worldwide over 93 countries

WACS

Global Master Chef Benefits

- It is the highest level of certification a Chef or Lady Chef can reach in his/her career.
- It is a desirable prerequisite for educating apprentices.
- It boosts your personal image and reputation.

Programme Requirements

- You must be a member of the National Chef's Association or Federation.
- Your National Association of Federation must be a member of WACS. This makes you a direct member of WACS.
- You must successfully pass the comprehensive examinations of a Master Chef programme in a WACS approved member country whose standards and guidelines have been reviewed and approved by the WACS Global Master Chef Committee.

Programme Includes

- 560 hours of Professional Training.
- WACS Registration Fee.
- WACS Global Master Chef Diploma.
- WACS Global Master Chef Medal and Lapel Pin.
- WACS International Observer.
- ONE year membership to the Chefs Association of Malaysia (CAM).

Entry Requirements

- Min 24 years old.
- 8 years of professional chef experience.
- A member of any WACS recognized National Chefs Association.
- Fluent in English.

Intake

- January, March, July & September 2011.

Fees

- RM40,000

CONTACT

Chef Jochen Kern

Director School of Culinary Arts, BERJAYA UCH
WACS Global Master Chef



WHAT DO WACS GLOBAL MASTER CHEF HAVE TO KNOW?

1. Business Administration

Many Master Chefs are successful proprietors of restaurants and catering companies. To achieve such, it is imperative to have the knowledge of general business administration with emphasis on business competencies such as;

- Cost calculations and control
- Added value tax-reporting
- Book-keeping
- Profit & loss statements
- Restaurant laws

2. Educational Theory

Part of being a Master Chef is to achieve pedagogical competence in order to educate apprentices and provide continuing education to the staff. Topics in this category include;

- Quality management in the education of apprentices
- How to get apprentices started
- How to manage and monitor their progress in the course of the apprenticeship
- How to motivate students and make them learn with all their senses
- How to assess apprentices beyond praising or reprimanding them
- How to relate to students

3. Subject-Related Theory

Knowledge of the laws and principles that makes this industry so unique is an important asset. This category emphasises on culinary theory and technical competencies. This includes;

- Kitchen management
- Sanitation
- Laws
- Nutrition
- Knowledge of products used
- Menu planning
- Solid Knowledge of cooking principles

4. Practical Theory

Understanding the art and practicing the craft of perfecting mouth-watering cuisines is an important task of a Master Chef. This programme includes learning about;

- Garde manger
- Butchery
- Buffet presentations
- Classical soups and sauces
- Hot appetisers
- Seafood
- Meat
- Poultry and game preparations
- Vegetable and starches
- Kitchen desserts
- Baking and patisserie
- Regional and Mediterranean cuisines.

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