



BARBADOS COMMUNITY COLLEGE
HOSPITALITY INSTITUTE (BCCHI)

in association with

UNIVERSITY COLLEGE OF BIRMINGHAM (UCB)

INTERNATIONAL SUMMER SCHOOL

17 JUNE – 12 JULY 2013



The Barbados Community College Hospitality Institute invites applications for the following internationally recognised professional courses.

Application forms and additional information are available from the Hospitality Institute, Marine Gardens, Hastings, Christ Church from Monday, 13 May 2013.

Forms must be returned by Friday, 7 June 2013.

For further information, please call (246) 228-0900

or e-mail: bcchi@bcc.edu.bb

All fees are inclusive of Coffee Breaks, Lunch and Cultural Activity.

For participants wishing to book accommodation at Hotel PomMarine, special rates will be offered.

Brief Outline of Course	Certification/ Cost	Target Group	Date	Facilitator/s
<p>Advanced Culinary Diploma with emphasis on Contemporary Cuisine:</p> <p>The programme is flexible. Students can complete individual modules and achieve the Advanced Culinary Certificate for each module or, alternatively, complete all four modules and achieve the Advance Culinary Diploma.</p> <p>All modules include comprehensive preparation, cookery and presentation of dishes working with a varied list of high quality ingredients using a combination of cookery methods and menu examples of the highest standards.</p> <p>Module 1 – Vegetarian Cuisine Module 2 – Patisserie “Desserts & Sweets” Module 3 – Meat & Poultry Module 4 – Fish & Shellfish</p>	<p>Certificate/Diploma UCB and BCCHI</p> <p>\$3,500.00 for Diploma or \$1,000.00 per module</p>	<p>Junior Cooks/ Chefs who have completed Basic and Intermediate Cookery modules and have had experience in the Industry.</p>	<p>17 – 21 June 24 – 28 June 1 – 5 July 8 – 12 July Mon – Fri 8:30 – 4:30 pm</p>	<p>Bernard Schumacher (UCB)</p> <p>Richard Taylor (UCB)</p> <p>Antonelle Byer (BCC)</p>
<p>Preparing for Culinary Arts Competition</p> <p>This course introduces the participants to the fundamentals of International competition. Emphasis is placed on planning, organizational principles, team work, exemplary sanitation practices, cutting edge preparation, and presentation technique and time management.</p>	<p>Certificate UCB and BCCHI</p> <p>\$725.00</p>	<p>Aspiring Chefs and Culinary Arts Graduates</p>	<p>17 – 21 June 8:30 – 4:30 pm</p>	<p>Ryan Isaacs (BCC)</p> <p>George Vaughan (BCC)</p>
<p>Creative Kitchen Management Seminar</p> <p>This course examines the following components: Kitchen Organisation, Menu Engineering, Food Costing, Controls and Yield Management.</p>	<p>Certificate UCB and BCCHI</p> <p>\$400.00</p>	<p>Chefs at Management and Supervisory Levels</p>	<p>24 – 25 June or 26 – 27 June 8:30 – 4:30 pm</p>	<p>Bernard Schumacher (UCB)</p>
<p>Artisan Baking</p> <p>This course introduces the classical baking techniques used to produce a range of bakery goods. Coverage includes French and Italian classics such as Fougasse, Ciabatta and Focaccia. Enriched dough products such as Brioche and Chelsea buns will be highlighted. Laminated dough will also be introduced to produce Croissants, Pain aux raisins, Pain au Chocolat and a range of Danish pastries</p>	<p>Certificate UCB and BCCHI</p> <p>\$800.00</p>	<p>Aspiring Pastry Chefs</p>	<p>1 – 5 July Mon – Fri 8:30 - 4:30 pm</p>	<p>Neil Rippington (UCB)</p> <p>Toni Simpson (BCC)</p>
<p>Advanced Food and Drinks Service</p> <p>This course will deliver the practical skills and knowledge that is required to successfully operate advanced food and beverage service for a range of restaurant facilities in the hospitality industry. Food and Wine pairing will also be featured.</p>	<p>Certificate UCB and BCCHI</p> <p>\$725.00</p>	<p>Managers and Supervisors</p>	<p>1 – 5 July Mon – Fri 8:30 – 4:30 pm</p>	<p>Christine Alberto (UCB)</p> <p>Basil Jemmott (BCC)</p>
<p>Certified Hospitality Department Trainer (CHDT)</p> <p>This train-the-trainer programme is designed to prepare qualified Departmental-Level Trainers for the Certified Hospitality Departmental Trainer comprehensive test, leading to designation as a Certified Hospitality Departmental Trainer.</p>	<p>Certificate American Hotel & Lodging Association</p> <p>\$650.00</p>	<p>Hospitality Educators, Consultants, Supervisors and Managers.</p>	<p>8 – 12 July Mon – Fri 8:30 – 4:30 pm</p>	<p>Representative of the American Hotel & Lodging Association (AH&LA)</p>
<p>Skills for Chefs Workshop</p> <p>This is a developer’s workshop for those who have completed the basic chef certification. The uses of specialist techniques, creative designs and mystery baskets will be emphasized.</p>	<p>Certificate UCB and BCCHI</p> <p>\$725.00</p>	<p>Commis Chefs and Cooks</p>	<p>8 - 12 July Mon – Fri 8:30 – 4:30 pm</p>	<p>Neil Rippington (UCB)</p> <p>Ryan Isaacs (BCC)</p>
<p>Events Management</p> <p>This course introduces the learner to the methods and techniques used in planning, organising and delivering major events.</p>	<p>Certificate BCCHI</p> <p>\$650.00</p>	<p>Event Planners and Aspiring Event Planners</p>	<p>17 – 21 June Mon – Fri 8:30 – 4:30 pm</p>	<p>Stephne Goddard (BCC)</p>
<p>Food, Beverage & Hospitality Operations Management</p> <p>This course examines critical issues relating to the Management of Food and Beverage operations and Hospitality Operations in general. Principles of strategic management will be emphasized.</p>	<p>Certificate UCB and BCCHI</p> <p>\$650.00</p>	<p>Managers and Aspiring Managers Executive Chefs and Supervisors</p>	<p>24 – 28 June Mon – Fri 8:30 – 4:30 pm</p>	<p>Christine Alberto (UCB)</p> <p>Neil Rippington (UCB)</p>
<p>Etiquette and Protocol Skills Development for Hospitality & Tourism Employees</p> <p>This course is highly informative and interactive. Participants will examine etiquette and protocol intelligence that will build capacity to improve their ability to work in a global environment.</p>	<p>Certificate BCCHI</p> <p>\$650.00</p>	<p>Managers Supervisors</p>	<p>24 – 28 June Mon – Fri 8:30 – 4:30 pm</p>	<p>Stephne Goddard (BCC)</p>