



## NC II Certificate in Cookery

Cookery prepares graduates for entry-level employment as assistant prep chefs in restaurants, catering companies, cargo ships, and other culinary establishments. Students learn the fundamentals in international food preparation through lecture and practical sessions. After completing the six-month course, graduates go through a 2-month OJT program to experience actual kitchen operations.

Cookery is also an ideal program for students and for professionals interested in a career as a chef. This program is also designed to assist experienced chefs gain recognition and qualification by acknowledging their current skills and abilities and providing gap training where required.

This once-a-week course is also designed for working students or professionals who would like to gain knowledge and skills in culinary arts. It comes with a TESDA National Certificate II, which could help start a career in the culinary field.



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**International School for Culinary Arts and Hotel Management**