

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

<b>NAME OF SCHOOL / INSTITUTION</b>	<b>FAST TRACK QUALIFYING PROGRAMMES WORLDCHEFS CERTIFIED COMMIS CHEF and CHEF DE PARTIE LEVELS</b>	<b>Date of Approval</b>
	<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>	
<b>REGION: ASIA &amp; PACIFIC RIM</b>		
	<p>City &amp; Guilds Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts or Patisserie)</p> <p>City &amp; Guilds Level 3 Advance Diploma in Food Prep &amp; Cookery Supervision – Commis Chef level</p>	<b>March 2015</b>
<b>Hospitality Industry Training and Development Centre, Hong Kong - HTI</b>	Culinary Art Degree (18-month programme) Commis Chef	<b>August 2014</b>
<b>Kai Ping Culinary School, Taiwan</b>	Certificate and Diploma in Culinary Arts - Commis Chef Level, Culinary Arts Diploma	<b>January 2016</b>
<b>College of Tourism &amp; Hotel Management, Pakistan - COTHM</b>	<p>Certificate in Professional Baking (CPB) Graduate</p> <p>Diploma in International Culinary Arts - Commis Chef and Chef de Partie Level</p>	<b>August 2016 September 2017</b>

<b>KDU University College, Malaysia</b>	Diploma in Culinary Arts and bachelor's in culinary management – Commis Chef Level	<b>October 2014</b>
<b>Berjaya University, Malaysia</b>	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	<b>October 2014</b>  <b>September 2017</b>
<b>International Institute of Culinary Arts, New Delhi - IICA</b>	Diploma in Patisserie, Diploma in Professional Cookery Commis Chef Level	<b>September 2017</b>
<b>International School for Culinary Arts and Hotel Management, Philippines (ISCAHM)</b>	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	<b>September 2017</b>
<b>Karachi Culinary Institute</b>	One Year Food and beverage Programme – Commis Chef	<b>December 2017</b>
<b>Lyceum of the Philippines Laguna/ LPU Culinary Institute - Philippines</b>	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	<b>June 2018</b>
<b>ASK Institute of Hospitality Management and Culinary arts – Bangalore India</b>	BA in Culinary Arts - Chef de Partire Master Diploma in Culinary Arts and Patisserie Commis Chef	<b>March 2018</b>

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

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

## NATIONAL CHEF ASSOCIATIONS – Programmes 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
<b>American Culinary Federation - ACF</b>	<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>	<b>February 2016</b>
<b>Indian Federation of Culinary Associations - IFCA</b>	<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>	<b>January 2018</b>

<b>South African Chefs Association – SACA</b>	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	<b>March 2018</b>
<b>Employer Partner Training Programmes</b>	<b>Programme Details</b>	<b>Date of Fast Track Approval</b>
<b>Shanghai Disney Resort Training Programmes</b>	<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>	<b>October 2017</b>
<b>Culinary Solutions Ltd</b>	Applicants must be working at or above the level they have been certified at for this Certification level	<b>March 2018</b>
<b>Rouxbe On-Line Culinary School Training programmes</b>	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	<b>March 2018</b>