



City & Guilds

**APPROVED
CENTRE**

CLIFF ACADEMY

ARE YOU READY FOR THE CHALLENGE?



INTENSIVE COURSE
INCLUDING TWO WEEKS WORK
EXPERIENCE INCLUDED IN A 5
STAR PROPERTY

THE FIRST PRIVATE CERTIFIED PROFESSIONAL COOKERY SCHOOL IN IRELAND

SUITABLE FOR

- Aspiring chefs
- Amateur chefs seeking a recognised qualification
- School leavers
- Career break
- Hospitality professionals
- Active retirement

COURSE FEE

- Introductory course Fee: €4,950
- Deposit on application: €1,000

HOW TO APPLY

www.cliffatlyons.ie/theacademy

ENTRY REQUIREMENTS

- 17 years and older
- Love of food
- No previous cheffing experience required

MATERIALS INCLUDED

- Tuition
- Uniform
- Course workbook
- Knife set

SCHOOL LOCATION

- Cliff at Lyons, Celbridge, Co. Kildare
- Accommodation is not provided

FURTHER INFORMATION:

Contact Curriculum officer:
Martin Potts - academy@cliffatlyons.ie
or call Cliff at Lyons +353 1 630 3500



SMALLER CLASSES FOR MORE
PERSONAL TUITION WITH
INTERNATIONALLY RECOGNISED
INSTRUCTORS

Year 1- City and Guilds 8065-02 DIPLOMA IN FOOD PREPARATION AND COOKING (CULINARY ARTS)

COURSE CURRICULUM

- Prepare food for cold presentation
- Safety at work
- Food safety in catering
- Healthier foods and special diets
- Prepare, cook and finish stocks, soups and sauces
- Prepare, cook and finish fish and shellfish dishes
- Prepare, cook and finish meat, poultry and offal
- Prepare, cook and finish vegetables, fruit and pulses
- Prepare, cook and finish rice, farinaceous products and eggs
- Prepare, cook and finish bakery products
- Prepare, cook and finish hot and cold desserts and puddings
- Catering operations, costs and menu planning

Please visit

www.cliffatlyons.ie/theacademy

for official course start dates



FURTHER PROGRESSION & JOB
OPPORTUNITIES INCLUDE:
COMMIS CHEF IN RESTAURANTS
OR HOTELS.
PERSONAL CHEF, FOOD BUSINESS
OWNERSHIP AND MANAGEMENT

YEAR 2 – CITY AND GUILDS 8065-03 DIPLOMA IN FOOD PREPARATION AND COOKING (PATISSERIE)

COURSE CURRICULUM

- Prepare, cook and finish cakes, biscuits and sponge products
- Prepare, cook and finish pastry products
- Prepare, cook and finish hot and cold dessert
- Prepare, cook and finish dough products

CITY AND GUILDS 8065-04 ADVANCED DIPLOMA IN FOOD PREPARATION AND COOKERY SUPERVISION

COURSE CURRICULUM

- Gastronomy
- International Cuisines
- Global influences on eating and drinking
- Supervise staff training
- Food safety supervision for catering
- Resource management in food preparation
- Menu planning and costing
- Supervise food production

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CLIFF ACADEMY IS ALSO AVAILABLE FOR
SCHEDULED MASTER CLASSES, COOKERY WORK
SHOPS OR FOR PRIVATE HIRE.

FULL DETAILS AVAILABLE ON WEBSITE.

APPLY NOW

WWW.CLIFFATLYONS.IE/THEACADEMY

CLIFF AT LYONS, Lyons Road, Celbridge, Co. Kildare