

# Branch : Kitchen



**Code :** KITCHÉ

**Option :** Kitchen

**Niveau :** Bac Pro

**Prerequisites :**

**Opportunities:**

Graduates can work in traditional and gastronomic restaurants but also in collective catering.

**Description :**

The cook masters the techniques of making and presenting all the dishes on the restaurant's menu. Graduates of the vocational baccalaureate manage orders, relations with suppliers and product stocks. Their management and accounting skills enable them to control costs and analyse commercial policy. Moreover, like the staff in the dining room, they know the commercial techniques to improve sales and maintain relations with customers. After completing the Bac Pro cuisine, they start as first clerk or chef de partie in traditional restaurants and chef-manager or production manager in collective catering.

**Quality and competences :**

This professional bac allows students to acquire extensive knowledge of products (fish, meat, etc.).

The student learns to prepare a dish, to master cooking methods, for example a la plancha, and to set up the plates. He or she is trained in the organisation of

culinary production and the work of kitchen staff (technical sheets, drawing up instructions, etc.).

In the management course, he or she learns in depth the techniques and tools of stock management, cost control and sales analysis. The communication courses prepare him/her for professional relations (within the team, with suppliers, etc.) and commercial relations (preparation of a menu).

Regulations, safety rules and nutrition are elements of the quality approach in catering that he or she must assimilate and implement.