



Enrolling in our Food business start up course enables you to automatically be entitled to our hands on culinary training that covers both African cuisines and Continental cuisines programs in addition to Internship in A la carte Restaurant.

FOOD BUSINESS START UP COURSES:-

1. CONCEPT DEVELOPMENT AND MENU DESIGN
3. MARKETING
4. FOOD SAFETY
5. PURCHASING AND COST CONTROL
6. SUPERVISION, STAFF MANAGEMENT AND SERVICE MANAGEMENT
7. BRANDING AND PACKAGING
8. TESTS AND EXAMINATION

HANDS ON CULINARY COURSES

1. AFRICAN CUISINES
2. CONTINENTAL CUISINES
3. FAST FOODS
4. PROJECT PRESENTATION

KINDLY CLICK THE LINK BELOW TO SIGN-UP FOR CHEFBII FOOD BUSINESS ACADEMY

- <https://paystack.com/pay/chefbiifoodbusinessacademy>