

# INCIPIO



## MENU & FOOD STRATEGY

### INCLUDING PROVENANCE

Learn how to craft menus with purpose, using top-quality ingredients with a story to tell.



## FOOD SAFETY

Master the golden rules of kitchen hygiene and keep every dish safe, fresh, and five-star ready

## TEAMWORK & COMMUNICATION

Sharpen your kitchen communication skills and work in perfect sync with your team—because great food starts with great teamwork!



## FISH & SHELFISH DISHES

Get hands-on with the freshest seafood and perfect the art of filleting, grilling, and plating like a chef.



## MEAT, POULTRY, GAMES & OFFAL DISHES

Learn to prepare and cook meat like a pro, from juicy steaks to bold dishes that impress!



## VEGETABLE & VEGETABLE PROTEIN DISHES

Elevate plant-based cooking with vibrant, flavour-packed dishes.

## SOUPS, STOCKS & SAUCES

Unlock the secrets to rich, deep flavours with masterful stocks, velvety sauces, and soul-warming soups.



## BREAD, DOUGH & PASTRY

Knead, roll, and bake your way to perfection with artisanal breads, flaky pastries, and sweet treats.



## HOT & COLD DESSERTS

Whip up indulgent, crowd-pleasing desserts that leave a lasting impression—hot, cold, and always delicious.

## HOW TO APPLY

If you've got the passion and currently sit at a KP, Commis or CDP position we want to hear from you! Register your interest below and cook up your future with Incipio!

Once you have registered your interest, we will be in touch for a quick call to run through the eligibility checks and give you some more information about what your apprenticeship will look like moving forward.

SCAN TO REGISTER



READY TO LEVEL UP? BECOME A QUALIFIED COMMIS CHEF AND CDP WITH INCIPIO!

YOU'RE ALREADY BRINGING THE HEAT IN OUR KITCHENS—NOW IT'S TIME TO TAKE YOUR SKILLS TO THE NEXT LEVEL!

OUR LEVEL 2 COMMIS CHEF AND LEVEL 3 CPD APPRENTICESHIPS ARE DESIGNED FOR INCIPIO CHEFS WHO WANT TO LEARN FROM THE BEST, SHARPEN YOUR TECHNIQUES, AND FAST-TRACK YOUR CULINARY CAREER.

# APPRENTICESHIPS