



*A+ Culinary Arts Academy*

# Welcome!

A+ Culinary Arts Academy, rooted in the heart of Nigeria, emerged with a singular vision: to elevate culinary education and meet the escalating demand for skilled chefs. Born as an extension of our commitment to nurturing culinary talent, we have swiftly surpassed our initial aspirations.

Since our inception, A+ CAA has evolved into a culinary haven with cutting-edge facilities in our campus, paralleled by a growing community of passionate students, as a testament to our dedication to excellence. A+ CAA remains steadfast as the leading culinary school in Nigeria, empowering students to excel in the art and business of culinary arts.

At A+ CAA, our focus extends beyond culinary mastery; it's about transformation. We equip our students with the tools to not only thrive in their culinary endeavors but also to emerge as well-rounded individuals, entrepreneurs, and leaders. The success stories of our graduates, as they turn their culinary dreams into realities, continually fuel our pride and delight.

Explore global perspectives with our Exchange programs, seamless access to internship with global high reputable top hospitality organizations. At A + CAA, we offer a unique opportunity to broaden your culinary horizons through international experiences. Moreover, our commitment extends to your career journey with job placement assistance, setting you on a robust path towards culinary success.

Embark on this transformative journey with A+ Culinary Arts Academy, where your passion for food becomes the cornerstone of a fulfilling and successful career. Join us and witness your culinary dreams take flight!

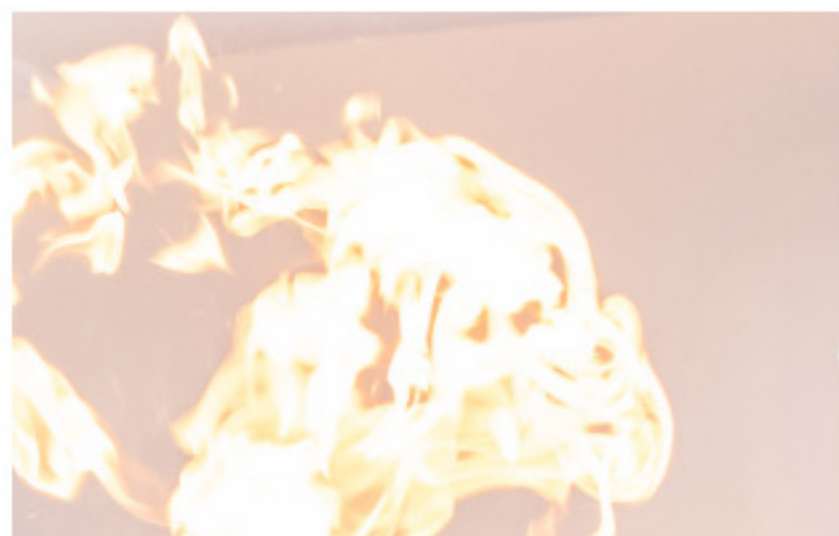
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CEO/Founder



# Why A+ Culinary Arts Academy

## International Recognition and Global Expertise in Every Class



Enroll in Nigeria's foremost internationally acclaimed culinary institute. Our faculty, certified and globally acknowledged, brings a wealth of international experience to create a dynamic and enriched learning environment. Gain insights from culinary luminaries whose extensive experience and up-to-date industry awareness equip students for future success.

## A Highly Acclaimed Ultra-Modern Facility



We aim to deliver the finest education in culinary and pastry arts. A+ CAA features an extensively equipped, ultra-modern, state-of-the-art facility and cutting-edge equipment, designed to provide truly world-class culinary education and equip them for the evolving culinary landscape of the future.

## Cutting-edge Learning Tailored for You

Benefit from top-notch Learning Management Systems and an advanced Student Information Management System for enhanced engagement, student support and management. Our world-class instructors have dined and worked in the best restaurants worldwide. Our curriculum is influenced and delivered by the best to provide expertise, inspiration, and support throughout your culinary journey

## Excellence Unveiled Since 2018



Benefit from over six years of expertise in delivering immersive, hands-on professional learning programs that yield tangible outcomes and leverage the expanding network of A+ Culinary Academy, providing students with access to a global community of contacts and friends.

Chef Fidelis Asie (FAS) is a highly skilled pastry chef and artisan baker with over a decade of professional culinary expertise. With a bachelor's degree in Medical Biochemistry, FAS's culinary journey took root during an internship with Dr. Roberts of Orchid Bistro, focusing on the intricate art of wedding cakes. He later earned a Professional Chef's Diploma in Patisserie from Red Dish Culinary School.

Taking on the role of Pastry Chef for Borough Hotels and Circa Lagos, FAS, a Nigeria-born Chef of Ghanaian and Nigerian descent, brings a rich fusion of West African flavors to his craft. His love for African-infused pastries is evident in innovative creations, such as experimenting with the African star fruit (Agbalumo/Udara).

Beyond the kitchen, Chef FAS actively promotes food safety through seminars and in-house staff training, emphasizing the importance of a safe working environment. Notably, he has successfully managed a bakery under the guidance of Chef Duhalde of LA Taverna Milano. He is currently a culinary pastry instructor for A+ Culinary Academy.

Chef FAS's expertise extends to bread & pastries consultation, showcasing his profound love for bread. Outside the culinary world, his interests include painting, traveling, and running.



**Chef Fidelis Asie**  
*Pastry Chef Instructor*

“Get real world culinary  
arts experience and  
industry internship at  
ACAA”

Chef Kelechi Okorie was born in the heart of Lagos on the 6th July.

He is a graduate from the University of Port Harcourt with a bachelor degree in Agriculture. Chef Kelechi is an exceptional chef with over half a decade experience as a cuisine chef. He has an intrepid skills with a superb understanding of different cooking techniques. He has a vast experience in bespoke dining, large and small catering services, cooked for well known celebrities and religious leaders and has also trained a lot of students who are doing exceptionally well in the hospitality industry.



**Kelechi Okorie**  
*Cuisine Chef Instructor*

“Become a professional Chef!  
Start your culinary journey  
with us.”

*“Step into Greatness”*





# Diploma in African Gastronomy

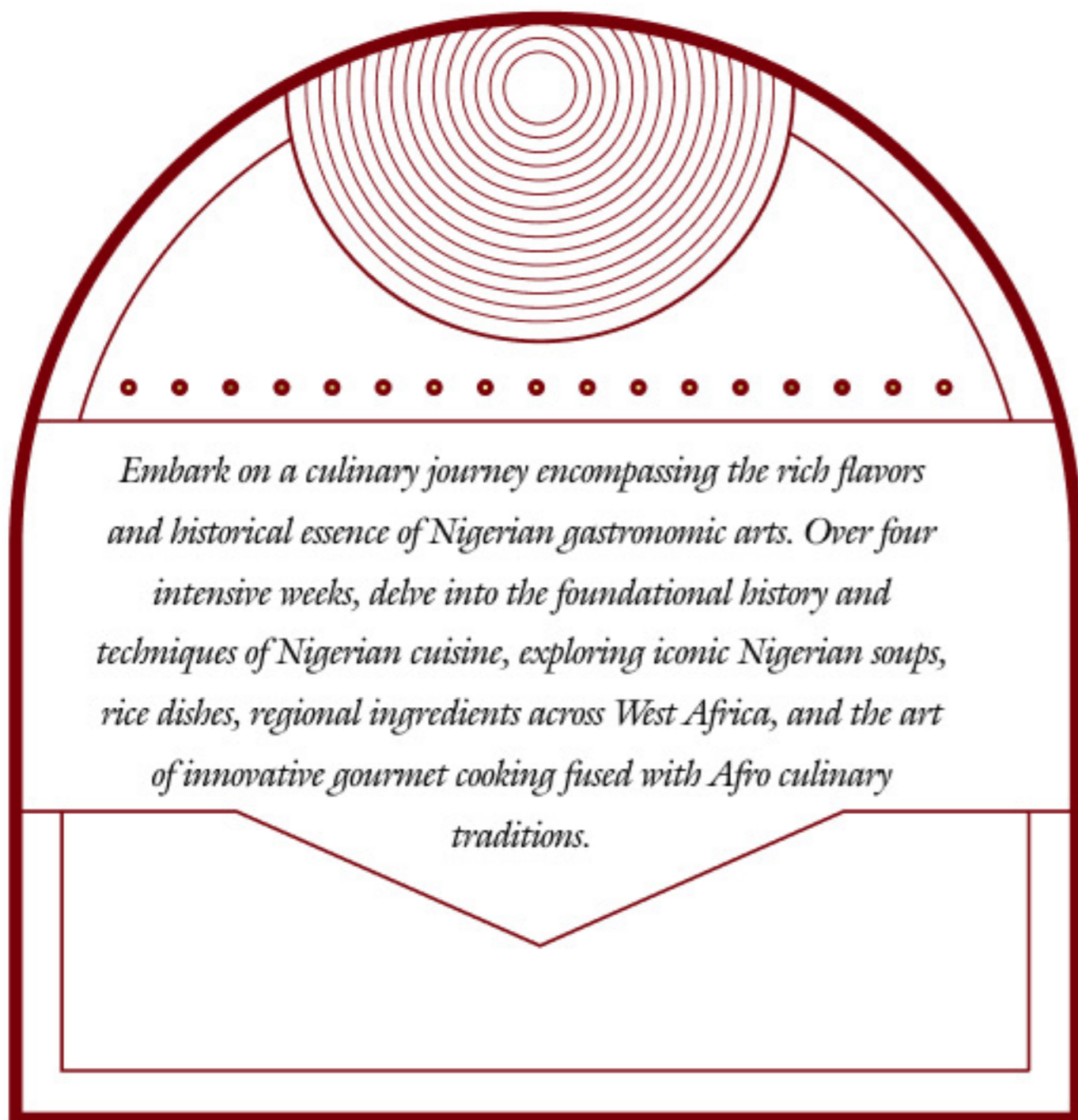
*(5 weeks)*

Graduate after 5 weeks  
with a Diploma in  
African Gastronomy

Spend over xxx  
hours in the  
kitchen

Explore the internships  
and opportunities  
available





## KEY FACTS

DURATION: 5 Weeks

WEEK: 18 hours per week

START DATES: (Months)

TEACHING METHOD:  
Demonstration, Practical class

## REQUIREMENTS:

Recommended minimum age of 18 years.

Candidates with prior learning from other culinary schools or the workplace may also apply

All applications will be considered on an individual basis.

*Embark on a 5-week culinary exploration of Nigerian gastronomic arts, delving into the history, techniques, and innovation of iconic dishes, from soups to rice, blending Afro culinary traditions with gourmet cooking.*

## Gain

- \* Mastery of Nigerian gastronomy and its historical evolution
- \* Explore Nigerian soups and rice dishes
- \* Understanding of West African ingredients
- \* Innovative gourmet cooking and Afro fusion cuisine
- \* Specialized course in Wine pairing, tasting, and table dining etiquette



*Graduate with a  
Diploma in  
African Gastronomy*

“Elevate Your  
Culinary Professional  
Experience”

# Professional Diploma in Culinary Arts

Graduate after 12-  
months with a  
Professional Diploma  
in Culinary Art

Unique industry  
partnerships  
and insights

Worldwide  
internship and  
career opportunities

Perfect blend of  
hands-on learning  
and theory

Over 250 hours  
in the kitchen



*Gain the essential entrepreneurial skills required to initiate your own culinary venture. The program's hands-on practical modules are ideal for those seeking to transition into the culinary arts, offering valuable experiential learning. In addition to honing problem-solving abilities, you will cultivate soft skills like creative thinking, cross-cultural collaboration, and emotional intelligence.*

## *Semester 1 (8 weeks)*

- Introduction to Culinary knowledge skills and behavior
- Fundamental of classical cooking
- Heat, fire and flavors
- Food Business and career opportunities
- Introduction to industry experience and kitchen hierarchy
- Food safety
- Eggs
  - *biological structure of eggs*
  - *classical techniques in making eggs*
- Knife skills and basic cuts
- Breakfast
- The french mother sauces
- Practicals and examinations

## *Semester 2 (8 weeks)*

- Fish and shellfish
- Rice, Pulses and Grains
- World of small bites and hors d'oeuvres
- Stocks, broths, soups and purees
- Pastas and noodles
- Meats and offals
  - *bacon*
- Poultry
  - *chicken*
  - *turkey*
  - *duck*
  - *guinea fowl*
- Asian gastronomy
- Italian cooking arts

## *Semester 3 (8 weeks)*

- Introduction to hospitality and kitchen operation
- Introduction to Baking, Patisserie and Dessert making
- Cake services
  - *batters and sponges*
  - *biscuits and cookies*
  - *decorating and finishing for presentation*
  - *storage of cakes*
- Hot desserts and hot desserts
  - *custard based desserts*
  - *ice cream and sorbets*
  - *fruit based and other desserts*
  - *healthy desserts*
  - *finishing and storage*
- Artisan bread making
  - *dough*
  - *baking*
  - *finishings*
  - *presentation and storage*
- Cookies

## *Semester 4 (8 weeks)*

- Cuisine of the world (Fusions)
- African gastronomy
- Culture and history of World Gastronomy
- Trends, concept and innovations
- Fine dining cooking
- Innovative gourmet cooking
- Wine Beverage and mixology

*Access to International Internships and Exchange Program*

## *Examination*



*Access to Job Placements and Recommendations*

## *Internship (16 weeks)*



*Graduate with a Professional Diploma in Culinary Arts*

# Professional Diploma in Patisserie and baking

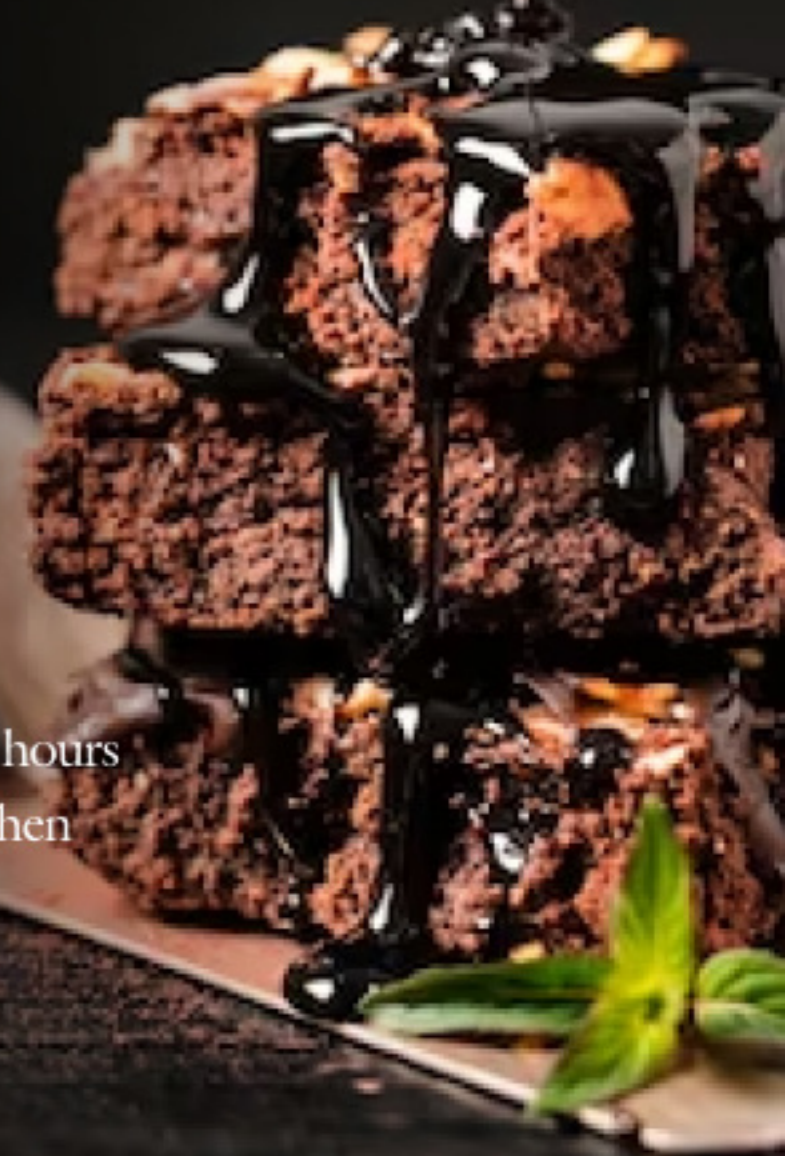
Graduate after 25  
weeks with a  
Professional Diploma  
in Patisserie and Baking

Unique industry  
partnerships  
and insights

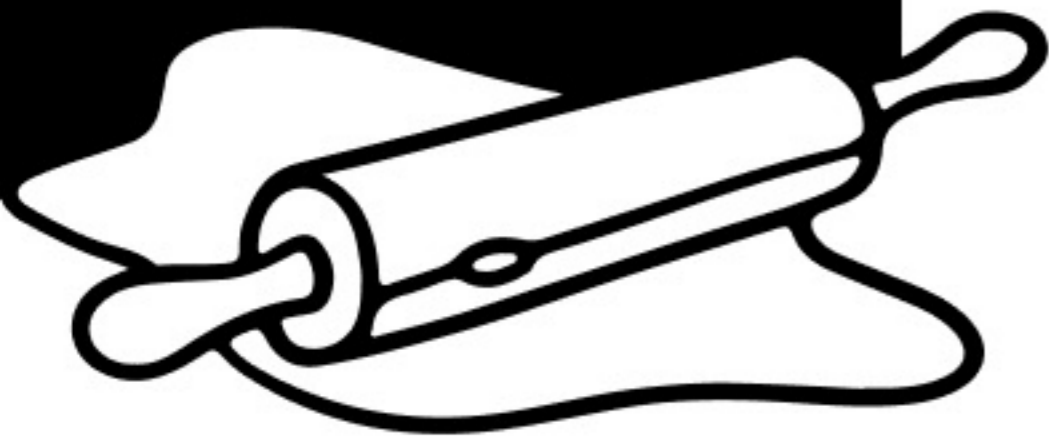
Worldwide  
internship and  
career opportunities

Perfect blend of  
hands-on learning  
and theory

Over 150 hours  
in the kitchen



*This program offers students the necessary skills to advance their careers in the sweet and confectionery industry. It offers a unique opportunity to begin a culinary profession as a certified professional pastry chef, providing the essential knowledge and skills required to flourish as a successful food entrepreneur.*



## KEY FACTS

4 SEMESTERS - 25 Weeks

INTERNSHIP - 16 weeks

WEEK: 18 hours per week

START DATES: (Months

TEACHING METHOD:  
Demonstration, Practical class

## REQUIREMENTS:

Recommended minimum age of 18 years.

Completed secondary school education  
(high school diploma or equivalent).

Candidates with prior learning from other  
culinary schools or the workplace may also apply.

All applications will be considered on an  
individual basis.

Immerse yourself in a thorough curriculum that encompasses pastry-making techniques, confectionery artistry, and vital culinary skills, blending hands-on training with theoretical teachings.



## Semester 1 (4 weeks)

- Introduction to hospitality and kitchen operation
- Introduction to Baking, Patisserie and Dessert making
- Cake services
  - batters and sponges
  - biscuits and cookies
  - decorating and finishing for presentation
  - storage of cakes

## Semester 2 (4 weeks)

- Hot desserts and desserts
  - custard based desserts
  - ice cream and sorbets
  - fruit based and other desserts
  - healthy desserts
  - finishing and storage

## Semester 3 (4 weeks)

- Artisan bread making
  - dough
  - baking
  - finishings
  - presentation and storage
- Cookies

## Practicals (12 weeks)



## Examination



## Internship



Graduate with a  
Professional Diploma in  
Patisserie and Baking

# Professional Diploma in Cuisines

Graduate after 26 weeks  
with a Professional  
Diploma in Cuisines

Unique industry  
partnerships  
and insights

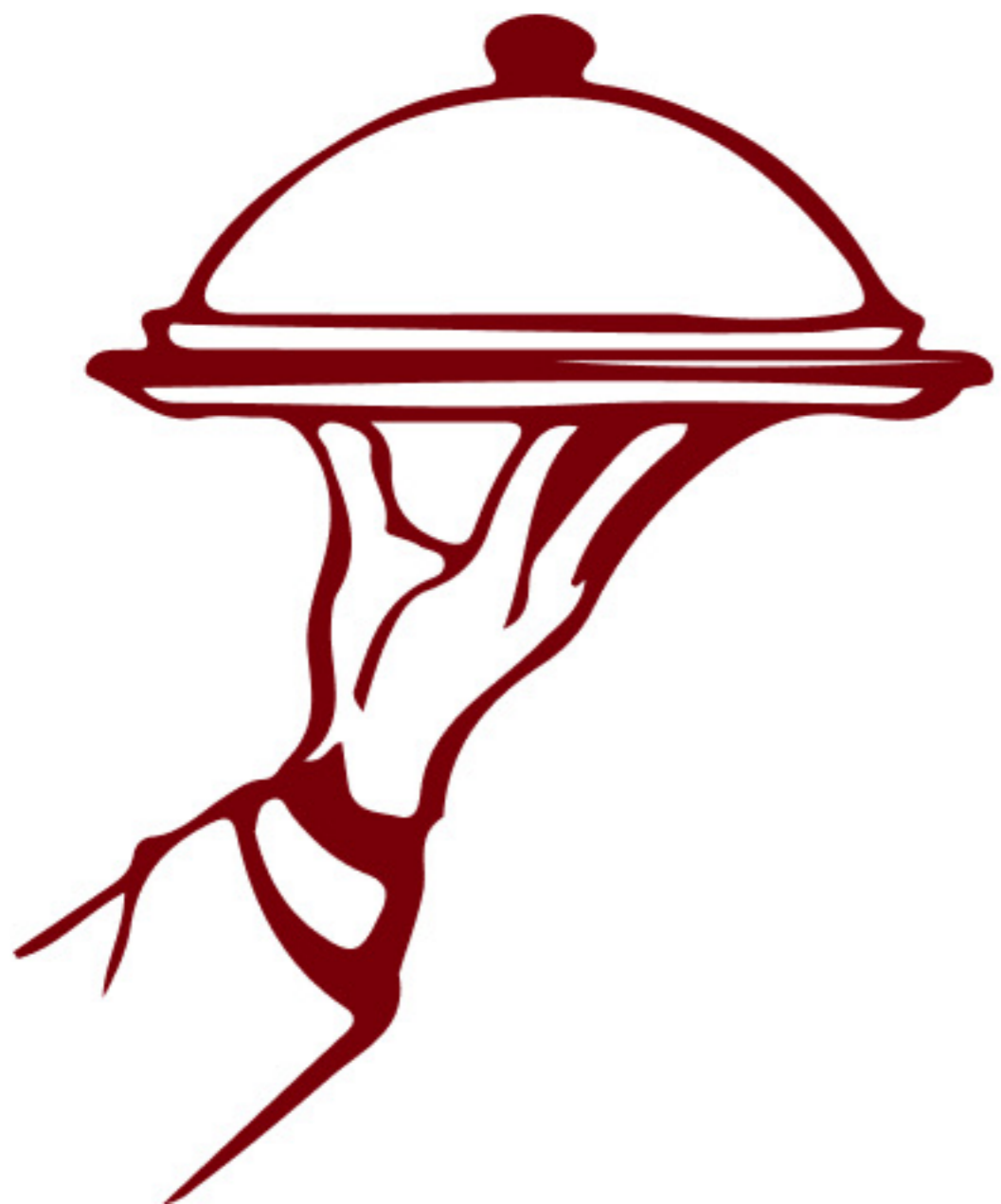
Worldwide  
internship and  
career opportunities

Perfect blend of  
hands-on learning  
and theory

Over 150 hours  
in the kitchen

*Graduates of the diploma program will emerge with expertise in culinary techniques, proficiency in basic cooking methods, a comprehensive understanding of Mise en place, and a nuanced knowledge of flavor profiling and food safety.*

*They will excel in advanced culinary techniques, including sous vide, confit, smoking, braising, spherification, and more. Additionally, students will exhibit creativity, fusion, teamwork, effective time management, and adaptability in the demanding environment of a professional kitchen.*



# Dive into the nutritional advantages of Classical and Intercontinental cuisine, discovering the art of crafting menus, ingredient substitution, and perfecting presentation techniques.

## KEY FACTS

4 SEMESTERS - 26 Weeks

INTERNSHIP - 16 weeks

WEEK: 18 hours per week

START DATES: (Months

TEACHING METHOD:  
Demonstration, Practical class

## REQUIREMENTS:

Recommended minimum age of 18 years.

Completed secondary school education (high school diploma or equivalent).

Candidates with prior learning from other culinary schools or the workplace may also apply.

All applications will be considered on an individual basis.

## Semester 1 (5 weeks)

- Introduction to Culinary knowledge skills and behavior
- Fundamental of classical cooking
- Heat, fire and flavors
- Food Business and career opportunities
- Introduction to industry experience and kitchen hierarchy
- Food safety
  - batters and sponges
  - biscuits and cookies
  - decorating and finishing for presentation
  - storage of cakes
- Knife skills and basic cuts
- Breakfast
- The french mother sauces
- Practicals and examinations



*Graduate with a  
Professional Diploma in  
Patisserie and Baking*

## Semester 2 (8 weeks)

- Fish and shellfish
- Rice, Pulses and Grains
- World od small bites and hors d'oeuvres
- Stocks, broths, soups and purees
- Pastas and noodles
- Meats and offals
- Poultry
  - chicken
  - turkey
  - duck
  - guinea fowl
- Asian gastronomy
- Italian cooking arts
  - braising
  - confit
  - stewing

*Access to International  
Internships and Exchange  
Program*

## Practicals and Internships (12 weeks)



*Access to Job Placements  
and Recomendations*

# Diploma in Cake Artistry



Graduate after 12  
weeks with a Diploma  
in Cake Artistry

Unique industry  
partnerships  
and insights

Worldwide  
internship and  
career opportunities

Perfect blend of  
hands-on learning  
and theory

Over 50 hours  
in the kitchen

*Cake Artistry diploma program empowers students with advanced skills in cake decorating, proficiency in baking methods, and the ability to create visually striking cake designs with precision. They will possess a deep understanding of flavor profiling, showcasing creativity, attention to detail, teamwork, and adaptability within the specialized field of cake artistry.*

Immerse yourself in the exploration of Cake Artistry, unveiling the intricacies of cake decorating, unveiling baking methods, and unveiling techniques for creating stunning cake designs.



#### KEY FACTS

2 SEMESTERS - 8 Weeks

INTERNSHIP - 4 weeks

WEEK: 18 hours per week

START DATES: (Months

TEACHING METHOD:  
Demonstration, Practical class

#### REQUIREMENTS:

Recommended minimum age of 18 years.

Completed secondary school education  
(high school diploma or equivalent).

Candidates with prior learning from other  
culinary schools or the workplace may also apply.

All applications will be considered on an  
individual basis.

## *Semester 1 (4 weeks)*

- Introduction to basic baking tools and ingredients
- CAKE BAKING CLASS 1 (oil base cakes)
- CAKE BAKING CLASS 2 (butter base cakes)
- Buttercream decoration and simple piping techniques
- Fondant cake covering
- Fondant cake decorating techniques
- Basic sugar flowers
- Wedding cake basics



*Graduate with a  
Diploma in  
Cake Artistry*

## *Semester 2 (4 weeks)*

- Making realistic sugar flowers
- Cake structuring
- Traditional theme cake
- Mastering luxury cake design techniques
- Fondant modeling
- Cake carving
- Advanced wedding cake class

*Access to International  
Internships and Exchange  
Program*

## *Practicals and Internships (4 weeks)*



*Access to Job Placements  
and Recommendations*

## International Exchange Program:

A+ CAA Internship Program provides her students and alumni the opportunity to gain valuable international work experience, real-world insights into their chosen culinary field in Dubai 🇦🇪 or Switzerland 🇨🇭

## Global and Local Internships:

Conclude your diploma course and jumpstart your career with our paid international and local internships.

## Eligibility:

Students presently in the Professional Diploma or Business Management program or those who have graduated within the last 12 months preceding the start date of their internship program.



# Launch Your Global Career

A+ Culinary Arts Academy provides a gateway for both its students and alumni, as well as industry professionals aspiring to advance in the culinary realm, to international opportunities.




A+ Culinary Arts Academy



“Hands-On  
Learning With  
Lifelong Ties”





Forge unparalleled connections and access prestigious kitchens through our exclusive partnerships and internships.

Gain invaluable real-world experience, connect with industry insiders, and learn from culinary masters, both in the classroom and the workplace.

## Partnering with the Industry:

Forge industry connections through access to the International Exchange Programs and major industry events. Attend career presentations, network with over 50 companies, and connect with alumni.

Our distinctive collaborations and internship chances in Nigeria and Diaspora provides access to renowned global kitchens, gain priceless real world experience, engage with key figures in the industry, and receive guidance from culinary experts, both in educational settings and professional environments all over the world. Already, graduates from A+ culinary academy automatically has an OND certification.



## Our Career Services:

Gives you access to resources dedicated to preparing you for leadership roles in the global marketplace.

## Harness Your Full Potential:

Our career services empower you to explore and leverage your strengths.



## Receive Personalized Guidance:


Enjoy coaching customized to your unique requirements, ensuring excellence in crafting your CV and mastering interview skills.

## Further Your Studies:

Our educational counselors assist you in building a clear and well-defined roadmap after graduation, whether opting for an international graduate degree, entering the professional realm, or forging a unique career trajectory.

## Explore Boundless Opportunities:

Uncover a variety of tailored local and international internships with our international partners and opportunities designed to propel you towards a successful professional journey.




Experience an  
extensively equipped,  
ultra-modern facility  
at A+ CAA,

dedicated to delivering truly world-class culinary education.

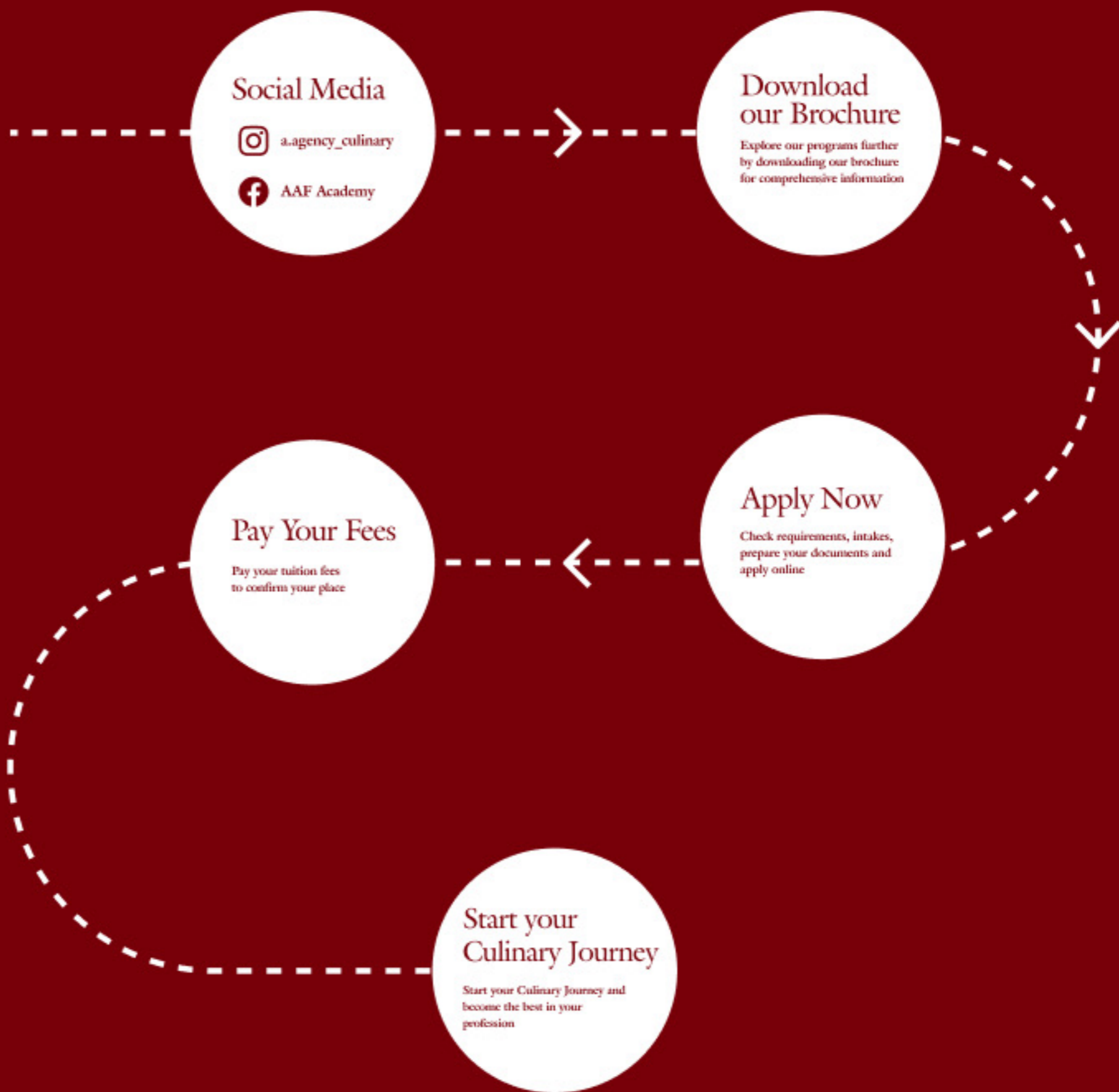
Our campus is characterized by designs that embody harmony, balance, identity, and meticulous attention to detail, ensuring your learning experience is both exceptional and memorable. With diverse sections, we offer a one-of-a-kind cultural experience, providing a true taste of the unique beauty that sets us apart.

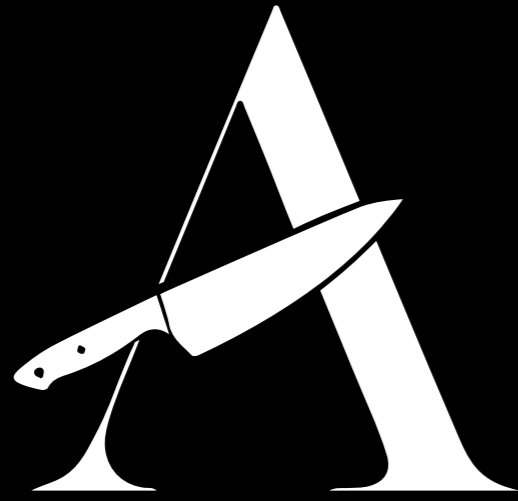


A+ Culinary Arts Academy



# Next Steps





*A+ Culinary Arts Academy*



No I Peace Valley, Trans-Woji, Woji, Port  
Harcourt, Rivers State.



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[@a.agency\\_culinary](https://www.instagram.com/a.agency_culinary)