

CERTIFICATE OF COMPLETION

This certificate is proudly awarded to



For the completion of 15 hours of culinary arts instruction with demonstrated proficiency in the following areas:

Commercial Kitchen Safety · Kitchen Layout and Workstations · Knife Skills: Basic Cuts and Knife Handling
Fish and Vegetables · Starches and Dressings · Stocks, Sauces, and Soups
Meat and Poultry Techniques: Roasting, Seasoning, and Cooking Various Meats · Time Management
Cooking Methods: Sautéing, Pan Frying, Deep Frying, Broiling, Grilling, Baking, Poaching, Steaming,
Simmering, Braising, and Stewing

Leslie Rosen

Leslie Rosen, RD
Program Director

Kervens Pierre

Kervens Pierre, CDC
Executive Chef / Instructor



If you need assistance or have further questions, email us at acceleratedculinarytraining@gmail.com
www.acceleratedculinarytraining.com 676 Arbuckle Ave., Suite 3, Woodmere, NY 11598