KP Education
online learning in culinary arts

KP ("Knowledge in Practice") Education is an online curriculum resource designed specifically for students and industry professionals who are in the process of learning about the complexities of the food service industry.

Concept

Knowledge in practice (KP) curriculum resource.
The Culinary Arts virtual library contains three years worth of theoretical content. Chapters include: culinary career pathways, menu development, safety & sanitation, restaurant management, knife skills, butchering, garde manger, stocks & sauces and pastry techniques. Over 2,500 assessment questions are utilised to create formative and summative exams. This enhanced level of media enables students to learn faster, on the go and in a memorable way.

Key Learning

Culinary career pathways, menu development and kitchen skills.

1. Teacher/mentor selects knowledge modules from library
2. Students provided with program access and start to work their way through the program
3. As students progress, both they and the teacher/mentor are provided with constructive feedback on their learning and level of understanding.

“From the outset, the delivery team realised it’s the relationships not just the product that contribute to strong sustainable business. We respect them as a global market leader”
- hosco. the hospitality network

Process

Library resources, learn, review.

1. Powerful library of resources includes technical instruction on multiple aspects to the role of a chef
2. As students master content, teachers get instant reporting on their progress via a dashboard
3. Preparation for both NOCTI (National Occupational Competency Testing Institute) and Servsafe exams

About Russell Partnership Technology
Russell Partnership Technology are global technology developers and educators who design, build and deliver hospitality programmes for over 200 global clients.

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