

W|E|I

Western Education Institute

Culinary Arts Certification

Optional Cannabis Concentration Available



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6-12 Months



* WesternEducationInstitute.edu
* Support@WesternEducationInstitute.edu

(833) 319-4506

This accredited training program prepares graduates for careers focused on the business of culinary arts. This full certification programs consists of 9 modules and 3 elective courses. This program can be completed in 6 months on a full-time course load or 1 year on a part time course load. Students can elect to add 2 cannabis focused courses for an additional certification. Cannabis focused courses can also be taken individually for students who already have a culinary background and would like to add cannabis training.

Core Courses

(Prerequisites: City/State Sanitation and Safety Class)

Module 1: Culinary Math Basics

Module 2: History of Culinary Arts

Module 3: Introduction to Modern Culinary Techniques

Module 4: Baking & Pastry

Module 5: International Cooking Techniques:

Module 6: Modern Fine Dining

Module 7: Catering and Large-Scale Preparation Techniques

Module 8: Meats and Meat Preparation

Module 9: Molecular Gastronomy and other Classic Techniques



Elective Courses (choose 3)

Choose any courses in the course catalog

Optional Culinary Cannabis Concentration (8 weeks)

Week 1 & 2: The endocannabinoid system and how it works: Understand the basics of the human body's endocannabinoid system and how cannabis is processed. Introduction to the types of infusions being used on today's market and how they process differently.

Week 3 & 4: Dosing 101: how to regulate proper dosing, industry standards for dosing, how much is too much, and introduction to basic infusion techniques.

Week 5 & 6: Proper Infusion Techniques: Infusion with different extractions, full spectrum vs distillate, infusing for baking, Infusing for Savory.

Week 7 & 8: Hosting a Cannabis Infused Event: Regulations, licensing, and safety. How to regulate consumption, understanding social setting with cannabis, basic introduction to Cannabis Hospitality. Final Infusion Project.