



كلية دبي للسياحة
Dubai College of Tourism

CULINARY INDUSTRY EXPERIENCE

FOR GRADES 9-12 | DECEMBER 2025



The Culinary Industry Experience, hosted by the Dubai College of Tourism, is a one-of-a-kind opportunity for young food enthusiasts to step into the fast-paced and inspiring world of professional kitchens.

Over four exciting days, students will explore global cuisines and learn essential cooking techniques. From hands-on kitchen practice to behind-the-scenes restaurant tours, this programme is designed to spark creativity, build confidence, and open doors to future culinary careers.

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The Culinary Industry Experience

is a 4-day Immersive Journey into the World of Culinary Creativity for Grade 9–12 students.

Course Highlights

Exclusive Industry Exposure

Learn directly from accomplished chefs and culinary experts through interactive sessions and live demonstrations. Discover the latest food trends, Dubai's dining culture, and what it takes to succeed in the culinary arts.

Hands-On Culinary Experiences

Roll up your sleeves in a professional kitchen! Prepare and plate signature dishes, practice knife skills, and refine your palate with guided tastings and product identification exercises.

Networking and Mentorship

Meet award-winning chefs, restaurant professionals, and like-minded peers who share your passion for food. Build connections and gain insights that could guide your culinary journey.

Career Skills and Exploration

Develop essential skills like teamwork, time management, and presentation while exploring career paths in culinary arts, pastry, food styling, and hospitality.

What's included?

Cooking experience with professional chef, Guest Speaker sessions, exclusive tours and Site Visits, Program Materials and Certificate of Completion.

Dates:	15th to 18th December, 2025.
Timings:	9.00am - 3.00pm - Monday to Thursday.
Course Duration:	4 Days.
Cost:	AED 1,000 including lunch.
Location:	The DCT Kitchen, Meydan Racecourse, Dubai.

What to expect

Day 1 – Introduction to the Culinary Industry

On the first day, participants are introduced to the fundamentals of the culinary world and the evolution of cooking traditions and how they shape today's gastronomy scene.

Food Safety – Learn essential hygiene and handling practices for professional kitchens.

Dubai's Culinary/Dining Landscape – Gain insights into the city's diverse food culture, including current culinary trends, healthy dining options, differences between cafeterias, casual restaurants, and hotel fine dining. Includes an introduction to the Michelin Guide and its role in recognizing excellence.

Day 2 – Exposure Trip

The second day offers an immersive experience in Dubai's dynamic food scene.

Guest Speaker – A distinguished chef or culinary professional will deliver an inspiring talk to the students.

Professional Kitchen Tour – Get an insider's look at a professional kitchen and front-of-house operations, observing how a restaurant functions behind the scenes.

Day 3 – Practical Day

The day focuses on hands-on learning.

Product Identification and Tasting – Explore and taste a variety of key ingredients, sharpening your palate.

Chef's Demonstration – Watch a live demo of a three-course menu.

Student Cooking Session – Participants will practise the three-course menu demonstrated.

Guided by professional chefs, students will experience the full process of planning, prepping, cooking, and plating, strengthening both technique and confidence in the kitchen.

Day 4 – Practical Day

Chef's Demonstration – Watch a live demo of a three-course menu.

Student Cooking Session – Participants will prepare the same three-course menu demonstrated.

Parents can be invited to observe the cooking and taste the dishes made by the students.

Presentation of certificates to the students.

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What will you receive

Exposure

Experience Dubai's vibrant culinary scene, from innovative gastronomy to rich culinary traditions that shape the city's global food identity.

Hands-On Skills

Learn and practice essential cooking techniques under the guidance of expert chefs, gaining practical skills you can take into any kitchen.

Certificate of Participation

Receive a Certificate of Participation from Dubai College of Tourism, recognising your successful completion of the Culinary Arts Industry Experience.

ABOUT DCT

Dubai College of Tourism (DCT), was established by Dubai's Department of Economy and Tourism (DET), and provides world-class vocational education in tourism, hospitality, culinary arts, and events. Its certificate and advanced diploma programmes are approved by the UAE Ministry of Education and designed in partnership with industry to ensure practical, job-focused training. Through internships, site visits, industry guest speakers and volunteering opportunities, DCT prepares students for rewarding careers in Dubai's thriving tourism and hospitality sectors.



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