

Earn Your Culinary Wings

Air Culinaire Worldwide Vendor Training Classes

At Air Culinaire Worldwide, we view our vendor partners as the heart of our network. We work closely with the catering community to develop training classes, as well as tools and resources you can use to elevate your level of service. We are proud to offer a variety of that range from helping new caterers just starting out all the way to enhancing existing operations. Our trainers have over 30 years of combined experience in culinary and private aviation, allowing us to give you in-depth insight into exactly what flight crews need from caterers.

New Vendor Training Class

If you are a new vendor in aviation catering, our mission is to share our expertise, knowledge and experience to make you successful in this industry. Aviation catering is unique and as an in-flight caterer for private aviation, you must know how to properly prepare your catering to be served onboard an aircraft for the top 1% of the world. You will learn about global cuisine, order management, allergy training, proper packaging, aviation food safety, delivering the catering, and most importantly - how to make your business thrive in this unique industry.

Existing Vendors Training Class

Does your team want to keep up with the latest aviation catering trends or need a refresher? Our team is here to support you with advanced training in global cuisine, packaging, food safety, service and ways to enhance your entire business. This class will help you bring your business to the top of aviation catering.

Food Safety Training Certificate Class

Air Culinaire Worldwide recognizes the need for all caterers to understand what food safety steps to take when preparing food for an aircraft, which includes an understanding of what flight crews go through to maintain that safety once the catering reaches them. We are committed to providing a comprehensive food safety course that is engaging, affordable and specific to the unique situations surrounding catering for private aircraft, in the kitchen, during delivery and on the aircraft.

American Red Cross Training

Red Cross First Aid/CPR/AED training incorporates the latest scientific guidelines and aligns with Occupational Safety and Health Administration's (OSHA) Best Practices for Workplace First Aid Training Programs. After completion of this course, you will receive an American Red Cross certificate; valid for two years.

Personalized Training Classes

Our trainers and chefs are here to customize classes for your training needs. We can tailor or develop any training class to meet your catering business requirements to make sure you succeed.