



AIR CULINAIRE
Worldwide®



Earn Your Culinary Wings
Flight Crew Training Classes

At Air Culinaire Worldwide, we view flight attendants as the heart of the crew. We work closely with the flight attendant community to develop training classes as well as tools and resources that you can use to elevate your level of service.

We are proud to partner with Aircare FACTS[®] Training on select courses to bring you comprehensive training. Food Safety, Allergy and Gluten-Free classes are developed with Aircare FACTS Training; the leader in Human Factor-based Emergency Procedures Training for over 30 years.



Contact John Detloff, Vice President of Flight Attendant Services, at jdetloff@airculinaire.com for more details.

Flight Crew Training Classes

One-Day Class

Food Safety Training Certificate Class*

Air Culinaire Worldwide recognizes the need for all flight attendants and flight crew to have the knowledge of food safety and best practices on board. We are committed to providing a comprehensive, nationally-recognized, food safety course that is engaging, affordable and specific to the unique situations surrounding food on the aircraft.

Culinary Workshop

This is a skill-building, interactive class held in a professional, culinary training environment. Each student will prepare, plate and present a variety of entrees, salads, and desserts. This course also covers the 25 critical data points that a caterer needs for an order, as well as packaging and reheating procedures.

Allergy Training*

This course covers the different types of allergies that passengers may have and how they can affect in-flight catering orders. Our trainers will cover the common allergens to look out for in food items, as well as the signs, symptoms and treatments of allergies.

Gluten-Free Training*

The number of passengers that abide by a gluten-free diet is growing quickly; and we are here to help. "Gluten-free" doesn't mean "bland" - it gives you the opportunity to expand your culinary skills with fresh and simple ingredients. This class covers the different types of gluten-free diets, while providing samples for students to taste.

Hands-On Training

Food and Wine Pairing Workshop

This course explores the culinary palate with food and wine. During this workshop, our chefs will review five major types of wines with a different pairing of food to tantalize your taste buds. You will walk away with basic templates to make your in-flight meal and wine experience a success.

Hors d'Oeuvres Class

Hors d'Oeuvres are a staple for any flight, to delight your passengers. This class covers simple and enjoyable canapés from around the world that you can serve to your passengers. This course is a hands-on experience; students will prepare, plate and present their hors d'Oeuvres.

Review of Service Workshop

This course reviews the proper steps of service on an aircraft. Students will demonstrate how to present and serve food, learn the proper techniques of pouring wine and mixed drinks, and review proper etiquette for flying with passengers.

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.

Global Cuisine and Cultural Classes

10 person minimum

Brazilian Cuisine and Cultural Class

Developed from native European and African influences, Brazilian cuisine varies greatly by region. Our executive chefs will demonstrate the food of each region, and explain each dish while you sample a variety of traditional Brazilian dishes.

Flight Crew Training Classes

Caribbean Cuisine and Cultural Class

Caribbean cuisine is a fusion of many countries and cultures. This course will teach you a wide variety of cooking styles found throughout the islands, as well as the cultural background of each dish. From jerk seasoning to roti, students will taste what the islands have to offer.

Chinese Cuisine and Cultural Class

This class covers the history of Chinese cuisine and culture, while students prepare and sample signature Chinese dishes. This class also teaches the proper techniques of service and the elements of traditional meals.

Russian Cuisine and Cultural Class

Experience and sample the cuisine of Russia. This class covers the origins of historically rich Russian cuisine while students prepare and taste select dishes.

Spanish Tapas and Cultural Class

Spanish cuisine dates back centuries. In this class, you will learn about the different tapas of Spain. Students will prepare an assortment of tapas while sampling some of the Riojas (wine) that Spain has to offer.

Advanced 3-Day Training

Day 1

Aviation Food Safety Program – Comprehensive food safety course that is engaging, affordable and specific to the unique situations surrounding food on the aircraft. Comes with a nationally-recognized food safety certificate and the option to take a test and upgrade to a Food Safety Manager certificate.

Current Dietary Styles – In the hypersensitive world we live in, it is important to our passengers that we have the knowledge and awareness about what food items can or cannot be consumed by individuals who have specific dietary needs or preferred styles. This course is an in-depth discussion and dissection of the current culinary scenery, through the eyes of medical requirements, faith-based belief, dietary restrictions and health-focused cuisine.

Day 2

Advanced First Course – A first impression is always a lasting impression. A crisp and clean beginning to a meal's service will establish high expectations that can be the catalyst for world-class service. In this class, students learn how to plan, design, request, plate and execute an array of first courses. This session covers amuse-bouche, canapés, tapas, hors d'oeuvres, hot appetizers, display trays and other unique ways to launch a successful culinary experience at forty-one thousand feet.

Day 3

Level Two Plating Course – This is the next step in our plating class, incorporating the previous skills learned and combining them with even more advanced techniques and pin-point creativity. Dishes from breakfast to dessert will be provided as subject matter, with innovative canvases from plates to packaging.

Basic Wine Pairing – Air Culinaire Worldwide is proud to bring you the teachings of world-class sommelier Mathieu Rudelle in an interactive introduction to the world of wine. Attendees will gather knowledge about wine basics and terminology, as well as enjoy a live hands-on pairing of gourmet food with wine from around the world.

Flight Crew Training Classes

Air Culinaire Worldwide also offers:

- Blog for flight crew, featuring industry experts
- Custom route menus and prix-fixe route menus
- Flight attendant tools and resources
- Flight attendant kits
- Plating guides and videos
- Recipes for on and off the aircraft
- Country planning guides
- Catering trip support
- Personalized menu development for your flight



Personalized Training Classes

Our trainers and chefs are here to customize classes for your training needs. We can tailor any training class to meet your flight department's specialized training requirements.



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