



**CULINARY
INSTITUTE
OF
EUROPE**



Plant-Based Program

P.B.P. 4

Student Information Booklet

2026 - 2027

Welcome to CIE!



CIE offers you a globally competitive and intensive 12 months long learning opportunity in gastronomy in the heart of the European Union. The international teaching staff of CIE is headed by chef Maki Stevenson. Maki received her chef diploma from the Natural Gourmet Institute of I.C.E. in New York City and has 15 years of teaching experience. Maki Stevenson was honoured by the Ministry of Agriculture, Forestry and Fisheries of Japan as Goodwill Ambassador for Japanese Cuisine in 2017.

I consider it important to develop balanced and demanding eating habits. Sustainability also plays a key role in the procurement of raw materials, and the teachers of the institution want to impart not only a wide range of culinary

knowledge but also an approach. Let me give you an example: a market is a lively place, it is quite different to shop there than to take something off the shelf in a hypermarket. The institution of the market is fantastic. Neither in Paris nor London can you find as many markets of this size, open every day, as in Budapest and many of our rural cities. It will be worthwhile to follow the theoretical lessons and walk through the practical lessons, as you will not only master the art of serving, but you will also gain knowledge of nutrition science. Of course, we also take a look at the behind-the-scenes of improvisational cooking and learn the proper use of knives, the tricks of making pastry, cakes, chocolate and much more!

What else will you need to pay attention to during your studies? Good food requires energy, time and love. Many times you can feel that it would have been much better if you had spent a little more time and energy preparing it. It all starts here: if I love myself, I cook something that is not only delicious but good for me. I buy better quality food, I cook more. There are too many “micro” ready meals made of powder these days. This can also be traced back to how important we consider it to put good food on the table.

Learning as an adult is not easy, but you can become a positive role model for others. It is up to you how much knowledge you will absorb over the next year, whether you will consciously build your culinary network, and whether you will be able to realize your dreams after graduating from school. Now I sincerely wish you much success and perseverance in your CIE studies!

Maki Stevenson

Founder and CEO

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Application Process

Step 1: Please send an email expressing your intention to apply to edu@culinaryinstituteofeurope.com with the following information:

- Last name
- First name
- Email address
- Phone number (including country code)
- Country
- City
- Postal code
- Date of birth
- Highest level of education completed
- CV
- Motivation letter

Step 2: We will send you a calendar invitation for a 30-minute online interview. During this interview, our colleagues will discuss the most important information and the school's expectations, and you will also have the opportunity to ask questions. If the interview is successful, you will receive the contract, which must be completed, signed, and returned via email. The application is finalized only upon payment of the tuition fee.

Training fee information and Invoicing

Length of training: 1 year. The training fee includes the use of the e-learning application, the practical lessons, and all raw materials used in the practical training. In case of late payment, the practical classes cannot be attended, and the student contract will be terminated. The current training fee is visible at our website.



What are the P.B.P. 4 program start and end dates?

Orientation Day begins on **September 17, 2026**, when students get to know the school, have a kitchen tour, and take over the ordered set of knives and work clothes and have a knife techniques class afterwards. In addition, students will get to know the school's management team and groupmates, and review the school's rules of procedure. The program is planned to finish by **September 16, 2027**.

Important to know!

The training program consists of four parts:

1. **Theory:** digital and video learning materials
2. **Weekly practical classes**
3. **Final exam project: pop-up restaurant**
4. **External professional internship**

Theoretical materials: they are available online anytime from Monday to Sunday through Google Classroom. It is important to note that attending the practical classes requires completing the theoretical material related to the weekly topic and passing the associated test/quiz. Without completing these, participation in the practical session is not permitted.

Practical classes: Thursday afternoon (17:00–21:00)

Mandatory professional internship:

The external internship placement is recommended and arranged by CIE, taking into account each participant's individual performance, instructor feedback, and the discussion held during the career

orientation meeting. To obtain the professional qualification, students must complete **337 hours of external internship** during the program, in addition to **20 hours of internal practice** at CIE.

How long is the training?

The program lasts **one year**, divided into two semesters.

How many students can participate in the practical training?

A maximum of **15 students** may attend each practical class. Cooking is done either individually, in small groups, or as one large group — depending on the topic and structure of the session. Observe the instructor closely as they work.

State Accredited Certification and Employment

CIE is a privately owned and operated adult education institution and is registered by the Hungarian Government under B/2020/001366 registration number. CIE is the first and only school in Hungary that offers a chef training program in the English language and to the highest international education standards. Upon successful completion of the program, CIE will issue a Certificate that is recognized by employers within the European Union and worldwide. The **state-accredited certificate of Commis Chef** is accepted by the Hungarian and all other European Union governments. After successful completion of the CIE program, we may support talented and motivated CIE graduate foreign students to find a job in Hungary.

Theoretical Lessons / Google Classroom

Our school delivers theoretical lessons through the Google Classroom e-learning platform, which includes video lectures and notes. We do not use printed textbooks. Each student's individual learning progress is tracked via the e-learning administrative interface. **Attendance at practical classes requires that the participant is up to date with the theoretical digital course material and has completed the module-ending tests.**

Recipes and home practice cooking

According to the school's regulations, every student must write down the recipes and preparation instructions in their own pocket-sized notebook. By the end of the year, each student will have their own "recipe book". An important goal is that students learn to apply and modify these recipes confidently in their kitchen work. We do not provide printed recipes at the school.

At the beginning of each class, the teacher explains the recipes verbally so that students can take notes, which also helps them learn and gives them an opportunity to ask questions. We strongly request that after every practical class, students cook at home what they learned during the lesson, in order to reinforce the new and fresh knowledge gained in practice.

During home practice, additional questions, ideas, or thoughts may arise, which students can share with their teacher and classmates during the following week.

Food intolerance: We provide the opportunity for students with food intolerances and/or other special diets (e.g. vegan, vegetarian, gluten, etc.) to participate in our training on their own responsibility and at their own discretion. However please note that our kitchen is traditional, so we cannot accommodate food intolerances. Traditional recipes will be taught and prepared during the exercises. Of course, our teachers are happy to advise on alternative recipes for intolerances and special diets by answering students' questions.

Dishwashing / Cleaning

Maintaining cleanliness is a basic requirement for everyone working in the kitchen. Self-cleaning is expected from all students. There will be exercises when there will be a dishwasher kitchen assistant, but you will still need to clean your own area and the machines you use yourself. Cleaning the kitchen is teamwork, working together with your fellow students will develop positive attitudes in your team. Please pay attention to others and ask where you can help out.



Equipment required

Chef's Jacket

For a uniform appearance, we kindly ask everyone to order their chef's jackets from Palotás Munkaruha (a fitting on-site is required). We recommend ordering two jackets. Please inform the staff that you are a student of the Culinary Institute of Europe; they will register your name and size, and after tailoring, the school logo and the participant's name will be embroidered on the jacket. The jackets can be picked up at CIE on the first day of classes. Students may choose the style of the jacket; however, it must be white, long-sleeved, and must include the CIE logo and the participant's name. CIE students receive a 5% discount from the final price.

<http://www.munkaruhapalotas.hu>

- Address: 1 Tüzér Street, District XIII, Budapest
- Opening hours: Monday–Friday, 9:00–17:00
- Phone: +36 (1) 269-5726

Other parts of the uniform (These may be purchased anywhere; all items below are mandatory)

- white chef's hat
- chef's trousers
- 3 white kitchen towels
- white apron
- closed, slip-resistant kitchen shoes (with reinforced toe)

Notebook and pen (Students must provide their own.)

Please bring them both to lectures and practical classes. The notebook must be pocket-sized, so it fits in the jacket or trousers during class. Students are required to write down the recipes themselves during each practical lesson, and by the end of the year they will have their own recipe collection. It is an important objective that students learn to write recipes independently and are able to apply and modify them effectively in their kitchen work. The school does not provide printed recipes.

Contact for Admission

Program and Education Coordinator-Talent Manager

Tel: +36 30 552 7430

Mail: edu@culinaryinstituteofeurope.com

Web: <http://www.culinaryinstituteofeurope.com/>

Facebook: <https://www.facebook.com/culinaryinstituteofeurope/>

Instagram: <https://www.instagram.com/culinaryinstituteofeurope/>

Draft schedule*

*We reserved the right for future schedule and teacher changes.

Number type	Date	Day	Class description	Class
1.	2026.09.17. 16:00-21:00	Thursday	Orientation, Knife skills	PRACTICAL
2.	2026.09.24. 17:00-21:00	Thursday	Stocks	PRACTICAL
3.	2026.10.01. 17:00-21:00	Thursday	Basic Cooking techniques	PRACTICAL
4.	2026.10.08. 17:00-21:00	Thursday	Spices, herbs, fermentation	PRACTICAL
5.	2026.10.15. 17:00-21:00	Thursday	Sauces, dressings	PRACTICAL
6.	2026.10.22. 17:00-21:00	Thursday	Soups, cream soups, stews	PRACTICAL
7.	2026.11.05. 17:00-21:00	Thursday	Salads, seaweeds	PRACTICAL
8.	2026.11.12. 17:00-21:00	Thursday	Vegetables	PRACTICAL
9.	2026.11.19. 17:00-21:00	Thursday	Fruits	PRACTICAL
10.	2026.11.26. 17:00-21:00	Thursday	Beans, pulses	PRACTICAL
11.	2026.12.03. 17:00-21:00	Thursday	Grains, nuts	PRACTICAL
12.	2026.12.10. 17:00-21:00	Thursday	Plant based proteins	PRACTICAL
13.	2026.12.17. 17:00-21:00	Thursday	Plating, styling, photography	PRACTICAL
14.	2027.01.07. 17:00-21:00	Thursday	Quick bread, pancakes, muffins	PRACTICAL
15.	2027.01.14. 17:00-21:00	Thursday	Chocolate	PRACTICAL
16.	2027.01.21. 17:00-21:00	Thursday	Basic vegan baking	PRACTICAL
17.	2027.01.28. 17:00-21:00	Thursday	Ice-cream, sorbet, frozen desserts	PRACTICAL
18.	2027.02.04. 17:00-21:00	Thursday	Vegetarian Chef Midterm Practical Exam	PRACTICAL
19.	2027. 09. 16. 16:00	Thursday	Final Deadline for Completion of Professional Practice. Deadline for Submission of the Professional Practice Progress Log to the CIE Office.	INTERNSHIP
20.	2027. 09. 16. 16:00-17:00	Thursday	Vegetarian Chef Final Practical Exam	PRACTICAL

21.	2027. 09. 16. 17:00-21:00	Thursday	Assistant Cook Partial Qualification Final Practical Exam	PRACTICAL
22.	2027. 09. 23. 17:00-21:00	Thursday	Assistant Cook Partial Qualification Final Retake Exam	PRACTICAL