



Culinary Arts Program

C.A.P. 21

Student Information Booklet

2026 - 2027

Welcome to CIE!



CIE offers you a globally competitive and intensive one-year-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 16 years of teaching experience. Maki Stevenson was honored 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 supermarket. 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 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 pasta, bread, ice cream, 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!

A handwritten signature in blue ink that reads "Maki Stevenson".

Maki
Founder and CEO

Stevenson

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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 C.A.P. 21 program start and end dates?

Orientation Day begins on **September 23, 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, 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: Wednesday afternoon (12:00–16:00) — English-speaking group or Wednesday evening (17:00–21:00) — Hungarian-speaking group.

Final exam project – pop-up restaurant:

The end-of-year practical exam in Culinary Arts is the complete planning and execution of a pop-up restaurant for approximately 40 paying guests. This project is completed during the second semester in teams of up to 15 students who have met all prerequisites; however, assessment and grading are always carried out individually.

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 **225 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. Essentially, this is the proper learning process that will also lead to the end-of-year "pop-up restaurant" exam dinner, which the group will carry out together.

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 reserve the right to make changes to the schedule.

No.	Date	Day	Class name	Class type
1.	September 23, 2026, 11:00–16:00	Wednesday	Orientation, medical examination, knife techniques	PRACTICAL
2.	September 30, 2026, 12:00–16:00	Wednesday	Basic Cooking Techniques I-II.	PRACTICAL
3.	October 7, 2026, 12:00–16:00	Wednesday	Basic Cooking Techniques III-IV.	PRACTICAL
4.	October 14, 2026, 12:00–16:00	Wednesday	Stocks	PRACTICAL
5.	October 21, 2026, 12:00–16:00	Wednesday	Sauces I.	PRACTICAL
Fall break is from October 23 to November 1. The school will be closed.				
6.	November 4, 2026, 12:00–16:00	Wednesday	Sauces II.	PRACTICAL
7.	November 11, 2026, 12:00–16:00	Wednesday	Herbs and spices	PRACTICAL
8.	November 18, 2026, 12:00–16:00	Wednesday	Fruits and vegetables	PRACTICAL
9.	November 25, 2026, 12:00–16:00	Wednesday	Beans and grains	PRACTICAL
10.	December 2, 2026, 12:00–16:00	Wednesday	Egg	PRACTICAL
11.	December 9, 2026, 12:00–16:00	Wednesday	Poultry	PRACTICAL
12.	December 16, 2026, 12:00–16:00	Wednesday	Fish and seafoods	PRACTICAL
Winter break is from December 20 to January 3. The school will be closed.				
13.	January 6, 2027, 12:00–16:00	Wednesday	Food service theory	DEMO PRACTICAL
14.	January 7, 2027, 12:00–16:00	Tuesday	Assistant Cook partial program midterm theoretical exam online	ONLINE
15.	January 13, 2027, 12:00–16:00	Wednesday	Assistant Cook partial program midterm practical exam	PRACTICAL
16.	January 20, 2027, 12:00–16:00	Wednesday	Assistant Cook partial program midterm practical resit exam	PRACTICAL
17.	January 27, 2027, 12:00–16:00	Wednesday	Four legged animals	PRACTICAL
18.	February 3, 2027, 12:00–16:00	Wednesday	Soups	PRACTICAL
19.	February 10, 2027, 14:30-16:00	Wednesday	Tasting techniques demo	DEMO PRACTICAL
20.	February 17, 2027, 12:00–16:00	Wednesday	Pastas and noodles	PRACTICAL
21.	February 24, 2027, 12:00–16:00	Wednesday	Pancakes	PRACTICAL

22.	March 3, 2027, 12:00–16:00	Wednesday	Salads	PRACTICAL
23.	March 10, 2027, 12:00–16:00	Wednesday	Starters	PRACTICAL
24.	March 17, 2027, 12:00–16:00	Wednesday	International cuisine	DEMO PRACTICAL
25.	March 24, 2027, 12:00–16:00	Wednesday	Basic Doughs I.	PRACTICAL
Spring break is from March 26 to April 3. The school will be closed.				
26.	April 7, 2027, 12:00–16:00	Wednesday	Basic Doughs II	PRACTICAL
27.	April 14, 2027, 12:00–16:00	Wednesday	Chocolate	PRACTICAL
28.	April 21, 2027, 12:00–16:00	Wednesday	Ice cream	PRACTICAL
29.	April 28, 2027, 12:00–16:00	Wednesday	Cakes	PRACTICAL
30.	May 5, 2027, 18:00-20:00	Wednesday	Cheese making Demo	DEMO PRACTICAL
31.	May 12, 2027, 12:00–16:00	Wednesday	Bread	PRACTICAL
32.	May 19, 2027, 14:30–16:00	Wednesday	Cold-pressed oils	DEMO PRACTICAL
33.	May 26, 2027, 12:00–16:00	Wednesday	Improvisational Cooking	PRACTICAL
34.	June 2, 2027, 12:00–16:00	Wednesday	Plating and Food Photography	DEMO PRACTICAL
35.	June 3, 2027, 17:00–18:00	Thursday	Assistant Cook partial program year-end theoretical exam online	ONLINE
36.	June 9, 2027, 12:00–13:00	Wednesday	Assistant Cook partial program year-end exam	PRACTICAL EXAM
37.	June 9, 2027, 13:00–16:00	Wednesday	Trial cooking for Culinary Arts exam dinner	PRACTICAL
38.	June 11, 2027, 09:00–16:00	Friday	Kitchen preparation (prep) for Culinary Arts exam dinner	PRACTICAL
39.	June 11, 2027, 16:00–17:00	Friday	Assistant Cook partial program year-end resit exam	PRACTICAL EXAM
40.	June 12, 2027, 09:00–19:00	Saturday	Culinary Arts - exam dinner	PRACTICAL
41.	September 1, 2027, 17:00	Thursday	Deadline for completion of external professional practice and submission of progress logs	