

DELICIOUSLY RAW DIPLOMA IN RAW CHEF MASTERY

SELF STUDY	DIPLOMA PLUS	DIPLOMA PREMIUM
<ul style="list-style-type: none"> • All 26 Units: Fundamentals, Foundations, Advanced Practice, Professional Practice • 308 lessons, 70 videos • Chef Table: Recordings of live lessons • Written feedback on all 5 assignments • Written questions and answers in discussion groups 	<ul style="list-style-type: none"> • All 26 Units: Fundamentals, Foundations, Advanced Practice, Professional Practice • 308 lessons, 70 videos • Chef Table: Recordings of live lessons • Written feedback on all 5 assignments • Written questions and answers in discussion groups 	<ul style="list-style-type: none"> • All 26 Units: Fundamentals, Foundations, Advanced Practice, Professional Practice • 308 lessons, 70 videos • Chef Table: Recordings of live lessons • Written feedback on all 5 assignments • Written questions and answers in discussion groups
	<ul style="list-style-type: none"> • 45 minute coaching call on zoom/skype to be taken whenever you wish • Monthly live group Q&As • In depth creativity boosting masterclass 	<ul style="list-style-type: none"> • 45 minute coaching call on zoom/skype to be taken whenever you wish • Monthly live group Q&As • In depth creativity boosting masterclass
		<ul style="list-style-type: none"> • 8 live cook-a-long lessons • Attendance at Cheese Week live on zoom (4 x approx. 1 hour cook-a-long) • Attendance at Pastry week live on zoom (3 x approx. 1 hour cook-a-long) • World of flavours reimagined live (4 sessions over a weekend) • Masterclass: Running a raw food fine dining event • Bullet coaching on final assignment • 2 Creative menu development sessions • Exit coaching call on next steps

Diploma Plus participants can take part in monthly Q&As in future runs of the programme. Diploma Premium participants can also attend cook a longs and masterclasses in future runs of the programme.

Diploma Plus and Premium participants have the option to take part in Raw Chef Circle and Evolve Coaching.