

ROUXBE

CULINARY TRAINING



Professional online culinary training

Rouxbe's flexible, affordable and scalable online training program ensures cooks excel in your kitchen – and in their career. Available from anywhere, on any device, at any time.

Rouxbe is trusted by clients and students around the world

700K
Students

180
Countries

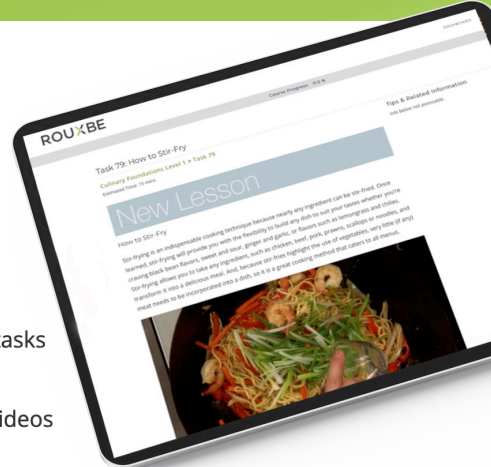
15+
Years of Experience

2000
Professional Kitchens



Key benefits

- Attract and reward new talent
- Develop safe skills and potential
- Increase job satisfaction
- Reduce culinary team turnover
- Improve quality, consistency and safety
- Increase resident and guest satisfaction



29 units | More than 85 lessons | 500+ tasks



More than 220 instructional technique videos



Focuses on the same foundational skills taught at culinary schools around the world



Personalized instructor support and grading from industry-leading chef educators



Certificate of Completion upon graduating



Keep access to your course for life



Culinary content includes:

Knives, knife cuts, sharpening
Dry heat cooking methods
Stock fundamentals
Salads & vinaigrettes
Baking Basics & bread
Plant-based staples

Seasoning
Plating
Vegetables
Sauces
Soups
Poultry

Dry heat cooking
Rice & grains
Pasta
Pastry basics
Chocolate
Cookies: basic