

Become a plant-based chef!



Vegchef is a three month (plus eight week internship) plant-based chef school developed in order to meet the growing demand for skilled plant-based chefs who want to impact their communities, churches and families with the power of the healthiest and most delicious food on the planet.

During the three months at Vegchef you will not only study essential nutrition science, lifestyle medicine, entrepreneurship and small business management, but also gain practical culinary skills and experience.

Send in your application now, and become part of a game changing movement with bright career prospects.

Learn more:
www.vegchef.se/newzealand



Vegchef school highlights

Three month (plus eight week internship) plant-based culinary school.

Internationally recognized program by the American Culinary Federation and World Association of Chefs.

Location: New Zealand

PROGRAM PARTNERS



vegchef

SCANDINAVIAN PLANT-BASED
CULINARY SCHOOL