Learn From The Leaders...

EKGS | CULINARY INSTITUTE GHANA

OUR METHOD

ADMISSION CATALOGUE 2026 - 2027













International Affiliations

wilton PME®



EKGS | CULINARY INSTITUTE GHANA



EKGS CULINARY INSTITUTE GHANA







ekgsghana

EKGS Culinary Institue

www.ekgsghana.com

Cake MATTERS





Qrious cakes By EKGS

TABLE OF CONTENTS

Welcome	5
About Us	6
Vision & Mission	7
Training Calendar	8
Cake Making & Decorating with Sugar Art Program	9
Wilton (USA) Method	10
Pme (UK) Method	11
Pastry &Beverage Art Program	12
Cookery Art Program	13
Balloon, Ribbon and Floral Art Program	14
Admission Fees	15
Financial Information	16
Available Class Sessions	17
Guide	18
Short Courses	19

EKGS CULINARY INSTITUTE GHANA

Learn From The Leader...
EKGS CULINARY INSTITUTE GHANA

Cookery Art

Mainstream Class Enrolling

6WKS - 2 MONTHS



Topics

- Appetizers / Hors D'oeuvres
- Salads
- Potato Dishes
- Rice Dishes
- Stews & Sauces
- Entrée Dishes
- Soups
- Fish / Meat Dishes
- Vegetarian Dishes
- Poultry Dishes
- Plating
- Local Dishes and more

Learn From The Leader...
EKGS CULINARY INSTITUTE GHANA

Cake Making & Sugar Art

Mainstream Class Enrolling

3.5 - 4 MONTHS



Topics

- Piping Skills
- Piped Flowers
- Figurine Molding
- Gum Paste Flowers
- Cake Baking (Over 9 varieties)
- Dessert Cakes
- Colour Blending
- Buttercream / Royal Icing Pastillage & Fondant
- Wafer Decor / Edible Print Decor
- Theme Cakes
- Covering of Cakes
- Fondant Designs
- Wedding Cake Designs
- Stacking / Mounting of Wedding Cakes
- Fondant Making and More

Learn From The Leader...
EKGS CULINARY INSTITUTE GHANA

Floral Art

Mainstream Class Enrolling

3 - 3.5 MONTHS



Topics

- Ribbon Art
- Paper Floral Art
- Balloon Craft
- Boutonnieres / Corsages
- Bouquet
- Centerpieces
- Jfair Accents
- New Basic Millinery Fascinators
- Gift Wrapping
- Hampers
- Fabric Decor/Interior
- Field work and more..

Learn From The Leader...
EKGS CULINARY INSTITUTE GHANA

Pastry & Beverage Art

Mainstream Class Enrolling

2.5 - 3 MONTHS



Topics

- Appetizers / Hors D'oeuvres
- Sandwiches
- Shortcrust Pastry / Savoury Sweet
- Biscuits / Cookies
- Doughs: Pizza, Doughnuts,Danish Dough, Cinnamon Rolls etc
- Desserts / Puddings
- Cakes / Funnel Cake
- Finger Foods
- Advanced Pastries eg. Puff Pastry, Croissants and more

0302 307293 | 0244 224059
0264 224059 | 0233 224059
info@ekgsghana.com | www.ekgsghana.com

SAKAMAN JUNCTION
BEHIND IDEAL COLLEGE
EKGS Culinary Institute
ekgsghana

Financial Information

- Admission fees

The admission fee represents the cost of the wealth of knowledge imparted, with basic course requirements
This component must be paid for 7 days upon notification of admission.

- Utility Costs

This component consists of utility usage as in water, electricity, gas, wear and tear maintenance fees, sanitary charges. This fee should be settled within 20 days' study into the program.

- Tools and Equipment

Tools and equipment represents the totall cost of tools and equipment provided by the institute for the intermediate and advanced part of the program.There is no determined cost for this component as the time of publication of this brochure.

- **Graduation Fee (Mainstream Courses)**

Graduation Fee represents the total cost of participation, set up and ticketing for a quota of specified attendees per graduate. This fee is inclusive of the total fees paid. and is held at the end of each year.

- Miscellaneous Expenditure

This comprises of student expenses covering purchases of ingredients and materials and personal costs such as transportation and other related costs.

- Payment Plans

EKGS culinary institute offers very flexible payment plans. These payment plans have been structured to enable flexible payment terms for all. However, management urges students to honor their financial obligations within the stipulated fee payment deadlines. This ensures a smooth flow of the tuition provided.

- Discount Cards

Facilities for retail of items used by students for training are also available at discounted prices, these facilities are in place to ease the financial burden on students.
Also such favourable payment does not end after completion of the student's training program. It is extended by way of each student being given a free discount card for a period to enable the students gain access to industry supplies at discounted prices.



Welcome Message

I take this opportunity to welcome your desire to pursue the knowledge of culinary arts. Our Institute enjoys an exceptional reputation that results from the dedication, hard work and the exceptional quality of our training services.

I hope this brochure offers you all the information needed to make that bold decision as you choose your educator who will build your career in the field of culinary arts. Trust EKGS Culinary Institute to be your partner in developing your career as a friendly and dedicated team coupled with lack-free training program that sets the table to take care of your culinary training needs. It is my fervent hope that this brochure guides you to make that bold decision.

I once again welcome your interest and the opportunity to discuss any concerns via any of the contacts found in this brochure.

Efua Otuwaa Goode Obeng Kyei
Director



About Us

Located at Sakaman Accra. EKGS Culinary Institute was established in 1991 as EKGS enterprise, a confectionary providing food services to its extensive clientele. With the onslaught of its business development policy, EKGS expanded and transformed into an institute in March 1998 as a training center providing training programs in the field of culinary arts.

With a few but impressive student enrollment then, the Institute now enjoys an enviable student participation in its culinary training programs both from within and Internationally.

Presently, EKGS Culinary Institute runs intensive courses with flexible tuition payment plans and sessions to meet the needs of all by offering contemporary, progressive programs covering both the design and business aspects of the culinary industry.

Students are given the opportunity to work with varieties of modern tools and equipment as well as access to support based well-stocked retail outlets to provide all the needs of students and partners in the culinary industry.

The diverse curriculum attracts men and women across the globe with various aspirations; plans to become a designer or chef for retail or to work independently as a free-lance designer or chef, a goal of owning and operating their own business or a desire to acquire design skills and knowledge for personal enjoyment.

Above all, the institute is constantly in the tune with the changing trends in the provision of culinary services and this reflects in the dazzling products and services offered. The curriculum of the culinary program is constantly undergoing revision to meet international standards. Indeed, there is always something new at EKGS Culinary Institute. Our hallmark is to never stand still. We have from our beginnings shown our students how to achieve the decorating look that reflects today's tastes.



Mission

To provide convenient, accessible and reliable culinary products and services to our valued clients and students.

Vision

To become the number one culinary training centre in Ghana by all standards by 2035



Training Calendar

The training calendar at EKGS Culinary Institute runs as follows:
Semester one
January to June – begins January ending through to June.

Semester two
June to December – begins in mid-June and ends in early December

All courses are run with the above mentioned class sessions, however there exists daily class sessions in the form of:

Morning class
Afternoon class
Evening class - (N/A)
Weekend class

Program Menu
Cake Making and Decorating with Sugar Art (B I A M)

- EKGS Method
- Wilton (USA) method
- PME (UK) method

Cookery Arts (B I A M)

Pastry arts (B I A M)
*Please find details of each program in the subsequent pages.

*B – Basic
*I – Intermediate
*A – Advance
*M –Master



Cake Making and Decorating with Sugar Arts

The Cake making / Decorating and Sugar Arts program as the name suggests is a 3-4 month intensive program. It offers the beginner who has the knowledge in this field the opportunity to learn the baking of basic cake recipes with emphasis on the American, British and Australian styles of cake making. the course is segmented into the Basic, Intermediate and Advanced phases all put together which is why our valued students term it as the "Master Sugar Arts Course"

At EKGS Culinary Institute, our Cake Making/ Decorating with Sugar Art program does not just entail the focus on the sugar craft. We furnish each student with the diverse ways of making cake to make the prospective designer or chef well equipped to cater for the needs of every consumer. Our tailor-made Cake Making / Decorating with Sugar Art Program provides each student with a valuable wealth of tools and equipment which enables the student to grasp the benefits of our tuition as well as kick-start their careers after the completion of this program.

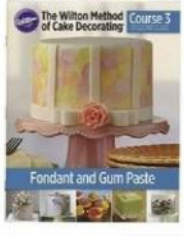
Our "Classes for Everyone" are designed for beginners but are challenging to be enjoyed by experienced designers. Each fun and informative class focuses on one concept. As you create beautiful decorations, you will learn the elements and principles of cake making, decorating and sugar art as well as care and handling techniques.

The whole program entails study sessions for advanced piping skills, sugar paste, flower molding, cake baking and decorating, presentation techniques and business development presentations. A completed Master Sugar Art graduate is expected to be fully-fledged and equipped enough to offer professional cake decorating service of international

Sign up for Wilton Decorating Class!!









The Wilton Cake Decorating Courses

EKGS Culinary Institute is the first and only institute in Ghana that has a Wilton certification. Upon the successful completion of each course, you will be awarded a certificate that is issued and sent by Wilton industries, USA which is worldly recognised.

Duration
4 days – 3 hours per course

Thousands of people just like you have experience the excitement of decorating their first cakes in a Wilton method class. With your Wilton Method Instructor as your guide, you will see how easy and rewarding it is to decorate wonderful cakes and other desserts that will delight your family and friends. Course 1 is the perfect place to start. Your instructor will show you the right way to decorate, Step by step. You will have fun with other students, who encourage you along the way. As you learn each new decorating skill, you will gain a sense of pride in your accomplishments. Plus, you will be able to share your delicious results with Family and friends!

Build on the skills you learned in Course II your helpful Wilton Instructor will introduce you to many dramatic techniques to make your cakes unforgettable. Master elegant new borders featuring rosettes, reserve shells and rope designs. Give your cakes incredible dimension with the addition of bold color flow decorations. Create lovely new flowers like rosebuds, daises, daffodils, mums and more. Use these flowers in a grand finale for an impressive flower basket cake using the interwoven basket weave technique.

Discover a great new way to add excitement to your using these easy-to-shape icings. In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. You will create flowers and accents with beautiful detail. You will see how to use tools to cut and shape amazing textured ribbons and borders. each new technique will prepare you to decorate a grand finale cake you will be proud to take home.

Sign Up for PME Diploma Courses

Pme Uk Method

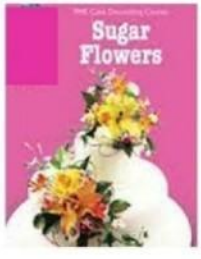
PME Professional / Masters Diploma Course in cake decorating (Qualification awarded by KPME, UK)

EKGS Culinary Institute is the only institute that offers this qualification in Ghana currently. Upon successful completion of each module, you will Awarded a certificate after successful completion of all three courses.

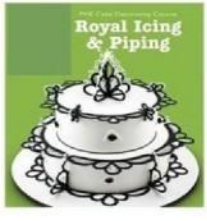


Duration
Individual: 5 days, 15 hrs per module.

PME PROFESSIONAL DIPLOMA – SUGAR PASTE MODULE
Basic Technics:
Coating, Crimping & Embossing, Fabric Effects, Textured Drapes, Frills Ribbons, Bows & Sugar Embroidery, Modelling Fun Figures, Textures, inlay applique and more.



PME PROFESSIONAL DIPLOMA – SUGAR FLOWERS MODULE
Unwired and Wired Flowers, Fantasy Flowers, Roses, Orchids, Lilies, Cherries Blossom, Gerbera, Chrysanthemums, Freesia, Dahlia, Garden Pinks, Black Berries, Seasonal Flowers. Alternatives to Sugar Flowers, Arranging sugar flowers and more.



PME PROFESSIONAL DIPLOMA – ROYAL ICING & PIPING
Coating, Templates, Scroll Borders, Run out Collars & Extension, Borders, Brush Embroidery, Lace Designs, Run Out Motifs, Cake Balance, Multi Tiered Cakes, Packaging, Transport and More.



PASTRY & BEVERAGE ART

Pastry Arts

The pastry art program (2 1/2 -3 months) is a fully loaded program designed to equip the beginner to become a professional pastry chef. The course is structured on the in-house EKGS method whereby the course workis presented in a cycle consisting of lecture, demonstration, practice and critique. Lecture and demonstration make up to 25% of the program with practice and critique making up to 75%.

A range of pastries appetizers,hors d'oevres, doughs, cakes etc from both the continental and local sources are studied. Support based courses such as kitchen hygiene, business practices for chefs are also studied to equip the student to become a professional pastry chef.



Cookery Arts

At EKGS Culinary Institute, our cookery art program offers the beginner the opportunity to become a fully fledged cookery chef.. The cookery art program also shows the result oriented EKGS method which consists of 25% lecture and demonstration and 75% practice and critique.
The program wields a connection with its twin; the pastry art program which is why a completed graduate in both pastry and cookery art is well equipped to be a master chef. The 6 weeks – 2 months program encompasses the aspects of sauces, soups, salads, dishes under fish, meat and many more from both the local and continental domain.
The program over the years has attracted recognition from the top notch cuisines, restaurants and hotel across the length and breadth of the nation.



Balloon, Ribbon and Floral Arts

At EKGS Culinary Institute our 2½ - 3months Balloon, Ribbon and Floral art program encompasses the aspects of balloon, ribbon and floral decoration. This program equips the beginner student to become a master professional decorator. With emphasis on all aspects of event décor ranging from proms, weddings, birthdays, social and corporate events. The student is introduced to the business practice aspects of providing decorating solutions for whatever the event might be. This all inclusive program is a complete version.

Known widely amongst our students as the Master Floral Program, the program has attained recognition nationwide as graduates have exhibited impressive decorating practice over the years. The program follows a constant curriculum revision to meet changing trends on the international market due to the diverse nature of the culinary profession.













Learn From The Leaders...

EKGS CULINARY INSTITUTE GHANA

TRAINING PROGRAMS



Mainstream Courses	Course Structure			Duration	Session		
Sugar Art	Basic	Intermediate	Advance	3 ½ - 4months	Morning	Afternoon	Weekend
Pastry & Beverage Art	Basic	Intermediate	Advance	2 ½ - 3months	Morning	Afternoon	Weekend
Cookery Art	Basic	Intermediate	Advance	6wks-2months	Morning	Afternoon	Weekend
Floral Art (Basic millinery)	Basic	Intermediate	Advance	2 ½ -3months	Morning	Afternoon	Weekend
Sugar Art Modules							
Module 1	Basic	-	-	4weeks	Morning	Afternoon	-
Module 2	-	Intermediate	-	5weeks	Morning	Afternoon	-
Module 3	-	-	Advance	5weeks	Morning	Afternoon	-
Pastry & Beverage Art Modules							
Module 1	Basic	-	-	3weeks	Morning	Afternoon	-
Module 2	-	Intermediate	-	3weeks	Morning	Afternoon	-
Module 3	-	-	Advance	4weeks	Morning	Afternoon	-
Cookery Art Modules							
Module 1	Basic	-	-	3weeks	Morning	Afternoon	-
Module 2	-	Intermediate	-	3weeks	Morning	Afternoon	-
Module 3	-	-	Advance	3weeks	Morning	Afternoon	-
Detailed Short Courses							
Sugar Art		Per flyer Detail		4weeks	Morning	Afternoon	-
Pastry & Beverage Art		Per flyer Detail		3weeks	Morning	Afternoon	
Cookery Art		Per flyer Detail		3weeks	Morning	Afternoon	
Floral Art (Basic millinery)		Per flyer Detail		4weeks	Morning	Afternoon	
Vacation Courses							
Vacation Course in Cookery Art		Per flyer Detail		3weeks	Morning	Afternoon	
Vacation Course in Pastry Art		Per flyer Detail		3weeks	Morning	Afternoon	
Short Courses 2-5 Day							
Professional Bread Making		Per flyer Detail		4days	Morning	Afternoon	
Exotic Cooking Class		Per flyer Detail		4days	Morning	Afternoon	
Kids Baking Class (Catch them young!)		Per flyer Detail		3days	Morning	Afternoon	
2 day Cake Baking Class		Per flyer Detail		2days	Morning	Afternoon	
Plating		Per flyer Detail		3days	Morning	Afternoon	
Private on Request		Per flyer Detail		Selected topics by student	Morning	Afternoon	
International courses							
Wilton USA Course 1		Per flyer Detail		4days	Morning	Afternoon	
Wilton USA Course 2		Per flyer Detail		4days	Morning	Afternoon	
Wilton USA Course 3		Per flyer Detail		4days	Morning	Afternoon	
And more to be introduced							







Note: Weekend Session for blank spots yet to be introduced

0302 307293 | 0244 224059
0264 224059 | 0233 224059

info@ekgsghana.com | www.ekgsghana.com

SAKAMAN JUNCTION
BEHIND IDEAL COLLEGE

EKGS Culinary Institute ekgsghana

Routine	Morning Class (7:30 – 12:30)	Afternoon Class (13:30 – 17:00)	Evening Class (17:30 – 20:30)	Weekend Class (8:00 – 17:00)
Cake Making and Decorating with Sugar Art				
EKGS Method	A	A	N/A	A
Wilton (USA) Method	-	Contact admissions for details	-	-
PME (UK) Method	-	Contact admissions for details	-	-
Balloon, Ribbon and Floral Décor Arts	A	A	N/A	A
Cookery Arts	A	A	N/A	A
Pastry Arts	A	A	N/A	A

A – Available class times
N/A – Non-available class times
Note – for weekend class, please contact the admissions office for the details.

Phone: +233 (302) 307 293
Mobile: +233 (244) 224 059, +233 (233) 224 059, +233 (264) 224 059
Mail: info@ekgsghana.com

- **Dress code**

Per culinary ethics, the institute has prescribed a dress code for all the students as pescribed below.

- **Men**

Men are mandated to wear any dark coloured trousers (brown, navy or gray) and strictly the school Polo 'T' shirt and brown or black shoes.

- **Ladies**

Ladies are mandated to wear skirts in black or nut brown. Skirts must have a length of at least to the knee level and must be styled conservatively. The school Polo or 'T' shirts will be provided.

- **Orientation / Open day** Every program session is preceded by an open house orientation ceremony which spells out the program and inaugurates the commencement of the program. Kindly contact administration to find out about the open house event since attendance is mandatory for all.

- **Getting started**

Once a prospective applicant decides to sign up for a program at EKGS Culinary Institute, he / she must meet the follow criteria;

1. Be able to read and write.
2. Must have at least education up to high school level.
3. Must be at least 16 years of age.

Once any prospective applicant meets the above requirements, he or she has to follow these three steps.

1. Submit a completed application form.
2. Follow up on the result of the application either through phone, email or in person.
3. Upon receipt of your letter of admission, you are advised to follow the enrollment procedures within the specified time in order to guarantee your admission status.

Short Courses Seasonal (3-5 Days)

- Professional Bread Making - 4 Days
- Exotic Cooking Class (Continental & Local) - 4 Days
- Healthy Go Cooking Class - 4 Days
- Luxury Advance Desert Class - 3 Days
- Ornamental Pastry Art Class - 4 Days
- Gum Paste Flowers - 5 Days
- Master Class – Wedding Cakes - 5Days
- Master Class – Themed Cakes - 5 Days
- Large Scale Cooking Class - 4 Days
- Cake Decorating For Beginners Class - 4 Days
- Cake Baking Class - 3 Days
- Wilton Usa Course 1 - 4 Days
- Wilton Usa Course 2 - 4 Days
- Wilton Usa Course 3 - 4 Days
- Private – On Request Class

New class topics will be added.

Contact Front Office for fees






EKGS


EKGS


EKGS




EKGS




EKGS
EKGS

Learn From The Leaders...

EKGS CULINARY INSTITUTE GHANA

www.ekgsghana.com

Internationally Accredited

Phone: **+233 (302) 307 293**
Mobile: **+233 (244) 224 059**
+233 (233) 224 059
+233 (264) 224 059

Mail: **info@ekgsghana.com**

EKGS Culinary Institute
ekgsghana
@ekgsghana
EKGS Culinary Institute

