



Wildlife Campus

Learn-Protect-Save



**Game Lodge
Cooking**



About this course

Master practical cooking skills for the bush and beyond with our Game Lodge Cooking course! This course is designed to train game lodge staff, bush cooks, and aspiring chefs with the essential skills to thrive in remote, off-grid hospitality environments. Learn to prepare delicious meals, manage kitchen resources, and plan menus that cater to guests' expectations, all while working within the unique challenges of ecotourism settings.

From fire-side cooking techniques and food safety to efficient meal prep and lodge-style presentation, this course will help you deliver unforgettable dining experiences wherever your kitchen is.

This course perfectly complements our Game Lodge Management, Game Lodge Economics, Housekeeping Supervisor and Front of House Lodge Operations courses, delivering expert training that optimises lodge operations.



Price

R 2,200 (please see our monthly payment plans)

Payment plans



Course type

WildlifeCampus courses are online courses. You can download the content in **PDF format**, so you do not need to be online to study (you will need to be online to take the tests, though).

There is **one test for each component** of a course. Tests are **multiple choice** and **not written tests**. Students may attempt these tests as often as required until they have passed.

Once a test is passed, it cannot be taken again.



Duration

Average 0-3 weeks. There are no deadlines; you may complete courses at your own pace.



Certification




Upon completing the course, you will receive an **industry-recognised digital certificate** demonstrating your commitment to upskilling yourself.



Help

If you need assistance, please feel free to email us anytime!
info@wildlifecampus.com

How to get started

<p>1 Register</p>  <p>Register on our website www.wildlifecampus.com (Register top left)</p> <p>OR</p> <p>Register here</p>	<p>2 Buy once-off or Pay off monthly</p>  <p>EFT (Email us for an invoice)</p> <p>OR</p> <p>Shop (Credit card or PayPal)</p> <p>Payment plans</p> <p>All courses can be paid off monthly</p> <p>View our monthly payment plans, course combos and subscription options:</p>	<p>3 Access and enjoy</p>  <p>When you buy or pay a deposit, your courses will be unlocked and available on your my courses page.</p> <p>We will email you confirmation and send full info on how to complete your course/s.</p>
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* If you have already registered, skip this step.

**Try the free component of this course
(You will need to be logged in)**

Click here

Contents of this course

Module # 1 - Your journey as a chef

Component # 1 - Introduction to game lodge cooking

Component # 2 - Chef professionalism, leadership and versatility

Module # 2 - Kitchen setup and safety

Component # 1 - Kitchen layout and tools

Component # 2 - Fire, gas, and solar safety basics

Component # 3 - Food hygiene

Component # 4 - Eco-conscious waste disposal and cleaning

Module # 3 - Essential cooking techniques

Component # 1 - Cooking on gas stoves, open flames, and coals

Component # 2 - Outdoor cooking and baking techniques

Component # 3 - Using limited equipment creatively

Component # 4 - Troubleshooting bush cooking challenges

Module # 4 - Menu planning and guest catering

Component # 1 - Creating menus

Component # 2 - Catering for various diets

Component # 3 - Seasonal and local ingredient planning

Component # 4 - Timing and sequencing meals

Module # 5 - Defining lodge dishes

Component # 1 - Signature dishes

Component # 2 - Snacks, sundowner treats, and lunch packs

Component # 3 - Desserts, baked goods and preserves

Component # 4 - Presentation tips

Module # 6 - Prep, storage and efficiency

Component # 1 - Batch cooking and daily prep strategies

Component # 2 - Managing cold storage and dry goods

Component # 3 - Inventory management and stock rotation

Component # 4 - Planning for delivery delays and stock shortages

Component # 5 - Keeping a clean and organised kitchen

Module # 7 - Cooking sustainably in the wild

Component # 1 - Minimising food waste

Component # 2 - Supporting local suppliers and farmers

Component # 3 - Encouraging eco-conscious food practices