



INTERNATIONAL ONLINE COURSES AT ZBC



Develop your skills through online courses with ZBC

Join us. It is possible to change the world - zbc.dk

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See the current dates on the individual courses [here](#)



We would like to welcome you to a universe of online courses from ZBC in Denmark

At the international skills course, you will meet very highly educated teachers with extensive experience in teaching Nordic cuisine, bakery and confectionery. As a student, through online teaching you will get inspiration for Nordic cooking, sustainability in food production, hygiene courses, how to plan a menu and select wines, sourdough baking and many more options.

The course will add European Experience to your further education at your institute in your home country or as a supplementary training to your job. You will gain special knowledge to use in your future job resume.

Either you strive after a career at a five-star hotel, an up-scale restaurant or want to start on your own, these courses will bring some new knowledge you can apply to that business.

A strong foundation for future success in the culinary business.

Badge

When you finish the short-term skills training online, you will receive an electronic badge. The badge shows what you have been taught and achieved during your participation in the online courses. You can share the badge on social media and you put it on your resume for your further working life.

Value-added

Joining the ZBC course will award you with a diploma documenting the skills you have learned during your online courses.

Price

You will find the prices for our online courses next to each individual course.



THE GLOBAL GOALS

Online courses, Food and Hospitality

Processing of commodities (fish and shellfish)

You can assess, prepare, and optimize the use of commodities based on quality, ecology, location and food technical properties. You can minimize food waste by making optimal use of the individual raw materials.

Duration: 2 days | Price: 143 Euro

Ecology in daily food production

You can plan and produce organic meals based on knowledge of the offer of organic ingredients in season. You can also use cooking and preservation

methods in the preparation of seasonal organic dishes.

Duration: 3 days | Price: 215 Euro

The climate-friendly kitchen

You can develop and produce climate-friendly food based on consideration of environmental, climate conditions, and seasonal products.

You have knowledge of Danish food traditions and food culture and can apply your knowledge of economic sustainability and customer groups when

developing concepts for climate-friendly food.

Duration: 2 days | Price: 143 Euro

Sustainability in commercial kitchens

You can plan a food production based on knowledge of sustainability, ecology, and local ingredients. You can also relate to the use of global commodities as well as calculate resource consumption on water, electricity, and food waste in the production of meals.

Duration: 3 days | Price: 215 Euro

Food for vegetarians and vegans

You can plan and prepare food for vegetarians and vegans based on knowledge of vegetarian diets, which follows the recommendation for a normal diet. You can prepare fruit and vegetables for both hot and cold dishes as well as serve and present dishes that provide a sensory experience.

Duration: 3 days | Price: 215 Euro

Planning a menu

You can plan menus for restaurant, canteen, and catering - based on knowledge of basic cooking, taste composition, sensory and food culture.

Duration: 2 days | Price: 143 Euro

Food hygiene and self-control

You can comply with applicable laws regarding manufacturing, storage, and sale of food. You will also work with the general principles of self-monitoring, systematic monitoring and problem solving in the event of irregularities found.

Duration: 4 days | Price: 286 Euro

Choice of wines for menu and guests

You get skills and helpful tools to create exciting wine choices with a focus on price, season, theme, and style. You gain skills in determining interesting combinations between food and wines, where the cultural experience of the wine choice is at the same level as the sensory experience.

Duration: 2 days | Price: 143 Euro

Communication and service-oriented guest service

You can use personal communication both in writing and orally to make the guest feel welcome. In addition, you can act presentable, professional, and accommodating to the guest's needs and wishes.

Duration: 2 days | Price: 143 Euro

Sales and service in guest service

You can use appreciative communication to promote the company's sales and service by establishing good and present contact with the guest. You can use different sales and service methods in the guest service that promote the building of the company's guest relationship.

Duration: 1 day | Price 72 Euro

Internship supervisor in the hotel and restaurant industry

Based on knowledge of current executive orders and educational schemes, you can plan and implement a relevant and developing educational course for the student. You learn to conduct professional conversations and thereby motivate and guide the student based on his or her professional and personal prerequisites.

Duration: 2 days | Price: 143 Euro

Sustainability ambassador

Sustainability Ambassador is a new course at ZBC that enables you to work purposefully with the UN's World Goals, including resource consumption, en-

vironmental impact, climate-friendly food, ecology, sustainability, food waste, waste, etc.

As a Sustainability Ambassador, you help to develop and anchor sustainability-related changes in your workplace, so that you can pave the way for working with the World Goals in the company.

Duration: 6 days | Price: 429 Euro

Online Retail courses

Event Management

Event Management is a new education at ZBC, which based on current trends, separates your store within the traditional retail trade, and where you learn to create unique customer experiences - while increasing sales.

Duration: 3 days | Price: 220 Euro



Online courses, Bakery and Pastry

Sourdough bread

You can make bread and rye bread with sourdough based on knowledge of sourdough, fermentation, flour types and fermentation. - Produce large and small breads both based on their own mixture and traditionally with fabricated sourdough. - Incorporate knowledge of sensory and nutrition in the development and production of flavours and nutritional breads.

Duration: 2 days | Price: 143 Euro

Signature bread

The participant understands the principle behind developing a signature bread. The participant can, considering sensory and nutritional qualities, include raw materials, nature, history and architecture in a local area as a source of inspiration to develop and produce a signature bread.

Duration: 2 days | Price: 143 Euro

Chocolate making for professional use

The participant can produce different types of confectionery based on knowledge of chocolate types and raw materials in the production of chocolate for sale. The participant can temper chocolate, cast, and dip confectionery, cook filling mass and assess the quality of raw materials and finished products.

Duration: 2 days | Price: 143 Euro



Online leadership courses to the food industry

Concept application in retail

After the training, you can apply various concepts and sub-concepts for sales and profile work as well as customer service. You can understand the importance of following different concepts in the store work in relation to sales, profile, and customer service.

Duration: 1 day | Price: 72 Euro

Project management

You can take on the project manager role through team development driven by motivation and commitment, conflict management and communication internally in the project and in relation to the project's other stakeholders. You can define the roles as project manager and participant. You can identify the project's framework, phases, goals and success criteria and can, on this basis, select and use relevant project management tools as well as define, organize and plan projects where stakeholders, risks and other critical factors have been taken into account.

Duration: 3 days | Price: 215 Euro

Use of situational leadership

After the course, you can use relevant management tools in a situation-specific manner, including delegating responsibilities, competencies, and tasks in relation to the individual employee's current needs. You can also create well-being and motivation as well as increase efficiency and productivity without resulting in stress and dissatisfaction.

Duration: 2 days | Price: 143 Euro

Employee involvement in management

You can create optimal operating conditions and initiate change and development processes that promote employee motivation, efficiency, and satisfaction. You will be aware of your own role in a process of change and development and of factors that strengthen the social work environment within your own area of work.

Duration: 3 days | Price: 215 Euro

Management of change processes

You learn to diagnose, organize, and structure different problem-solving processes, including knowledge of different tools that promote the creative and dynamic processes in different production environments. You will gain knowledge of the leadership role and what requirements you must meet to act as a sparring partner.

Duration: 3 days | Price: 215 Euro

Customer service in the retail trade

You can provide customer service that is in accordance with the store's service profile, service concept and the target group's expectations, and can thereby attract and retain the customer group. You know the importance of good customer service for the store's turnover and earnings. You can, based on various marketing materials, acquired i.e. through electronic media, assess customers' expectations for good service.

Duration: 2 days | Price: 143 Euro



Online courses, Social and healthcare

Health Promotion

To work health-promoting and preventive, prevention efforts must be seen as a primary prevention that serves healthy and functional citizens who maintain health, coping ability, functional ability, social network and activities. In addition, the course will also focus on the secondary prevention aimed at early detection of social and health problems, as well as the tertiary prevention aimed at reducing the consequences of recognized social and health problems.

Duration: 5 days | Price: 358 Euro

Appreciative communication in the care work

In the daily work, you can take on the professional responsibility for establishing appreciative relationships in work with health, care and nursing or in pedagogical work. Based on an understanding of appreciative basic principles, you can use basic appreciative communication tools in your daily practice.

Duration: 3 days | Price: 215 Euro

Low Arousal Theory - low arousal

You can, based on an understanding of conflict minimization, non-confrontation and preventive efforts with a focus on the Low Arousal method, create coordinated relationships with citizens with cognitive disabilities and problem-creating behavior, and thereby create a well-being-promoting effort

that minimizes problem-solving behavior and use of force in your work with the citizens. You will obtain an understanding of the basic principles of Low Arousal, and can understand problem-creating behavior as a coping strategy for the citizen, and adapt any requirements in relation to this.

Duration: 2 days | Price: 143 Euro

Rehabilitative mindset

You can contribute to a targeted rehabilitation effort for the citizen, understand individual rehabilitation plans, and can act in accordance with key values and elements in rehabilitation.

You also can, based on your knowledge of rehabilitation as a form of work, help preventing limitations in the citizen's physical, mental and social functioning, so that this promotes his independent and meaningful life

Duration: 2 days | Price: 143 Euro

Hygiene

You can prevent the spread of infection in social and educational work. Based on knowledge of hygienic principles, methods of infection, routes of infection and interruption of routes of infection, you can apply general infection prevention measures, including performing proper hand hygiene as well as using the most well-known disinfectants.

You can act appropriately based on knowledge of the most common infections and infectious diseases, including multi-resistant bacteria. For example, will you be able to use protective equipment and isolation regimen, just as you will gain an understanding of when it is relevant to treat with antibiotics.

You can relate to the dilemmas that the infection prevention measures present in everyday life.

Duration: 2 days | Price: 143 Euro

Ergonomics

You can make the right dispositions to vary working positions in relation to workflows and work functions in your own job, incorporate relevant techniques in relation to the work situation and apply relevant exercises to prevent injuries and achieve increased well-being.

Your actions take place based on knowledge about the consequences of workloads within your own job area.

You can prevent incorrect working postures and wear and tear based on knowledge of the influence of mental and physical tensions on each other.

Duration: 2 days | Price: 143 Euro

Online course, IT

Server technology – Windows server environments

Based on a case we are going to work with and learn about Active Directory installation and configuration. We are going to add DNS DHCP and DFS to our setup. As we build our lab environment, we are going to discuss the different components and roles as we get to them so that you can learn as much as possible.

We will also look at the SCT (Microsoft Security Compliance Toolkit) and talk about security in our Windows environment like Firewalls and Bitlocker.

This course is designed to be self-paced and asynchronous, meaning that the instructor is not always live, but available via the Forum.

Duration: 10 days | Price: 715 Euro

Contact

If you have questions, you are welcome to contact our leaders of the programs:



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The platform through which the teaching takes place

At ZBC, we use Microsoft TEAMS for internal meetings and Moodle as our platform for teaching materials.

For online teaching we use ZOOM

Q and A

"Are the courses related to each other, or is it possible to participate in individual courses?"

Yes, the student can participate in exactly the courses he / she wants, and in no specific order. We recommend that you put together the courses you want to achieve the desired skills.

Bank details:

IBAN: DK29 0216 4069 0244 67
BIC/SWIFT: DABADKKK
Name of company (account holder):
Zealand Business College
Name of bank: Danske Bank
Address of the bank: Hovedvejen 107, 2,
2600 Glostrup, Denmark

More about ZBC

If you want to read more about ZBC and our international activities, take a look at <https://www.zbc.dk/zbc-international/>

View all courses and dates here.



ZBC

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