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# How To Become A Professional Cannabis Chef

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# How To Become A Professional Cannabis Chef

Do you want to land a job creating cannabis-infused products? Are you thinking about opening your own cannabis kitchen? Are you ready to make cannabis edibles? If that's the case, becoming a cannabis chef might be perfect for you!

If you're like many people, you don't know the best way to move into the cannabis market. Becoming a chef is no easy task, and cannabis chefs face more challenges than people in conventional markets. No worries, though. Cannabis Training University is here to help!

Your biggest hurdle will be getting training and verified credentials in cannabis cooking. The solution is simple: enroll in the world-class cannabis training and certification program at Cannabis Training University—the Master of Cannabis Certification Program! This program will teach you everything you need to know about:

- The cannabis plant and its components
- Cannabis-infused products
- Multiple cannabis infusion methods
- Juicing fresh cannabis
- Making and using tinctures
- Estimating potency
- Calculating doses
- Straining, filtering, and purging infusions
- Cannabis edible, beverage, and topical recipes
- Cannabis industry work permit requirements
- Where to look for a cannabis job
- How to write a cannabis resume and cover letter
- Cannabis kitchen job information and descriptions
- How to get a cannabis kitchen business license
- How to write a business plan and pitch deck
- How to set up and run a cannabis kitchen
- Cannabis laws and regulations
- And much, much more!



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## Lisa's Story

Lisa is a 50-year-old Executive Chef who owns a popular catering company in Anchorage, Alaska. Lisa has always loved cooking for others. That joy was instrumental in her decision to start her own catering company 20 years ago.

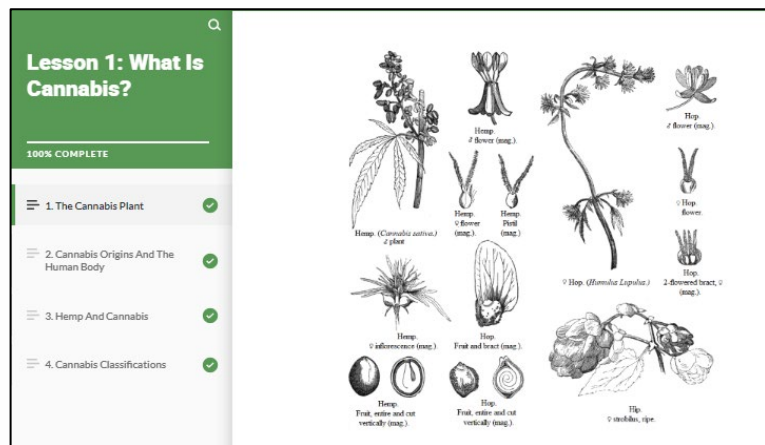
When cannabis was legalized for recreational use in Alaska in 2015, Lisa started experimenting with cannabis in her home kitchen. She quickly learned that cannabis-infused food provides people with even more joy than her regular recipes! Now, Lisa wants to move to the next level and embark on a career creating cannabis-infused edibles. Lisa knew there was so much she didn't know about cannabis extractions and cooking with cannabis. So, she enrolled CTU's Master of Cannabis Certification Program to learn everything she needed to know about extracting cannabis oils and then cooking with it!



## Challenge #1: Learn More About Cannabis

Lisa had picked up a lot of information about cannabis over the years, but she had never received formal training on the plant. She needed to be able to talk intelligently with industry professionals about the plant and its components.

In the Cannabis Basics class, Lisa learned about cannabinoids, terpenes, and other components of cannabis. She also discovered more about popular cannabis-infused products, including beverages, topicals, edibles, and animal treats!





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## Challenge #2: Understand Potency

While experimenting with cannabis cooking at home, Lisa was finding it challenging to create edibles with consistent doses. In her catering business she had never needed to weigh out servings precisely. But in the cannabis industry, getting the right dose of THC and CBD is particularly important.

The Cannabis Cooking and Extraction Methods class helped Lisa immensely. Not

only did she learn how to accurately divide a recipe into servings— she also learned how processes like decarboxylation can change the potency of an infusion and complicate the math. Things started making a lot more sense!

**Lesson 3: Cannabis Infusion And Extraction**

0% COMPLETE

- 1. Estimating Potency
- 2. Oil Infusions
- 3. Tinctures
- 4. Juicing Fresh Cannabis
- 5. Solventless Extraction
- 6. Hydrocarbon Extraction
- 7. CO2 Extraction

28gm Cannabis x 200mg THCA / gm = 5,600mg THCA

You can find detailed procedures for each step in the following sections.

You can also use [this calculator](#) to do the math.

**How Many Milligrams of THC Are Available?**

Follow this procedure to estimate how many milligrams of THC are available in the plant material:

## Challenge #3: Create Consistent Doses

Although Lisa now understood more about cannabis edible potency and dosing, she was still having trouble creating consistent doses. No matter what she did, some edibles were really potent, and some were not. Even when each piece of candy weighed exactly the same.

In the Cannabis Cooking and Extraction Methods class, she learned she could help the cannabis mix evenly into a low- fat candy recipe by starting with a concentrate diluted in alcohol. She tried it in her next batch, and her doses were perfect!

**Lesson 5: Cooking With Cannabis**

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- 1. Calculating Doses At Home
- 2. Making Cannabis-Infused Products At Home
- 3. Making Cannabis Capsules
- 4. Making Cannabis Flour
- 5. Cooking With Cannabis In Commercial Settings

**Mixing Concentrates in Ethanol**

If you're making a recipe with a low fat content, dilute the concentrate with ethanol before you add it to the recipe. This will help it to dissipate evenly.

**Tip:** To make a hot water bath, fill a glass container with hot water and place a smaller glass container inside. Put the concentrate and ethanol in the smaller glass container.

- Solid, sticky extracts.** Heat the extract and a small amount of ethanol in a glass bowl that's resting in a hot water bath. Wait for the extract to melt completely before mixing it in. When completely liquid, add to the recipe.
- Hash and kief.** Heat the hash or kief and a small amount of ethanol in a glass bowl that's resting in a hot water bath. Wait for the hash to partially melt, then mash it with a fork until it combines with the ethanol to form a paste. When the concentrate is completely mixed in and the mixture is a consistent color and texture, add a little more ethanol to turn the paste into a liquid. Add to the recipe and stir until completely blended. Rinse the container twice with ethanol and add the wash to the recipe, too.



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## Challenge #4: Get A Cannabis Work Permit

Now that Lisa knew the ins and outs of adding cannabis to her favorite recipes, she was ready to get a job or start a business in the cannabis industry. But from her studies at CTU, she knew that even business owners need a permit to work in the cannabis industry.

With CTU, it was easy to get a permit! The Cannabis Careers class had a link to the Alaska website that had everything she needed to apply!

The screenshot shows a course interface on the left with the title "Lesson 1: Government Requirements For Cannabis Industry Workers" and a progress indicator at 50% complete. The main content area displays information for Alaska, including a minimum age of 21, legal requirements such as a \$50 fee, background check, valid photo, and additional documents, and training requirements. A card for the Marijuana Handler Permit is also visible. On the right, the Alaska Department of Commerce, Community, and Economic Development's Alcohol & Marijuana Control Office website is shown, featuring an announcement about COVID-19 mail-in applications and a list of resources for the Alcoholic Beverage Control Board.

## Challenge #5: Apply For A Business License

Once Lisa got her Marijuana Handler Permit, it was time to make a decision. Should she launch her own infused-product business, or work for an established cannabis business first to gain experience?

With the Cannabis Business class, Lisa's decision was easy. Equipped with cannabis-specific information to add to her already extensive food industry knowledge, there was no reason to wait.

Once again, Cannabis Training University made things easy. The links in the class sent her right where she needed to go!

The screenshot shows a course interface on the left with the title "Lesson 1: Government Requirements For Cannabis Businesses" and a progress indicator at 0% complete. The main content area displays information for Alaska, including a program type for both medical and recreational use. On the right, the Alaska Marijuana Control Board's website is shown, featuring "New License Application Instructions" for marijuana establishments, including frequently asked questions and application process flow charts.

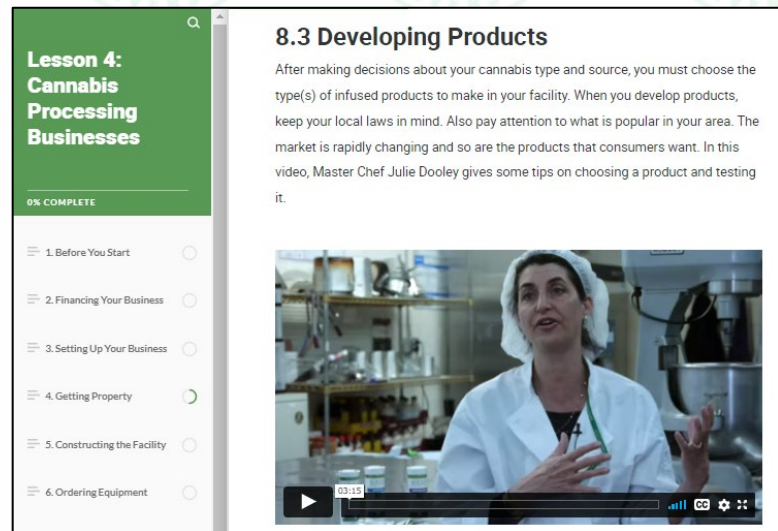


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## Challenge #6: Develop A Product Line

Lisa had a long list of custom recipes under her belt, but she wasn't sure which products would work best in the cannabis market. Would savory edibles sell? Were natural and organic ingredients important?

Master Chef Julie Dooley's advice was spot on! With Julie's help, Lisa was able to choose a set of products to start with. Julie's advice also helped Lisa make good decisions about sourcing cannabis ingredients, following regulations, and putting together a kitchen team.



## Lisa's New Business

Thanks to Cannabis Training University, Lisa quickly added cannabis skills to her cooking expertise. She recently launched her new business, Lisa's Edibles. She's already placed her products in a few dispensaries, and her business is growing every day!

## Start Your Cannabis Cooking Career Today!

Join Lisa and thousands of other satisfied Cannabis Training University students. Sign up for the Master of Cannabis Certification Program and start cooking mouthwatering cannabis creations tomorrow!