

APICIUS

Culinary Arts & Hotel Management
Consultants, Inc.



COOKERY NC2

This course will provide you the fundamental knowledge in Culinary Arts. You will learn about all fields of the kitchen and get to know salads, appetizers, main courses and desserts. You will be able to create complete menus with good variety and nutritional value. After completion of this course you should be able to start working in an entry level position of an international level hotel or cruise line.

Duration: 300 Hours + 300 Hours OJT

50 Sessions at 3 Sessions per week and 6 hours per session

Included in the Course are:

- Detailed Course Book
- Recipes and Information Hand Outs
- Ingredients for all cooking sessions
- Free use of all Equipments and Utensils during the course
- 1 Set of Chef's Uniform & Shoes
- 1 Set of Knives

Short Summary of the Curriculum:

- Safety at the work place, Basic sanitation and Safe food handling rules
- Getting to know Kitchen equipments and tools
- Product knowledge on Fruit and Vegetables and their handling
- Getting to know Spices and Herbs
- Knife handling and Cutting techniques
- Preparation of Potato and Vegetable dishes
- Preparation of Salads and Cold appetizers
- Fish and Seafood Handling and Preparation
- Meat and Poultry Handling and Preparation
- Getting to know Classic Cooking Methods
- Getting to know Soups, Stocks and the Mother Sauces
- Getting to know National Soups of various countries
- Getting to know Pasta, Rice and Egg dishes
- Getting to know Classic International Desserts and sweets
- How to create Menus

Enroll Now

