



**6 MONTHS CERTIFICATE IN  
CULINARY ARTS**



# WEEK 1

# FOOD

# SAFETY



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## FOOD SAFETY

HACCP

FOOD BORNE ILLNESSES

SAFETY MEASURES & PRACTICES

HYGIENE



HACCP Principles & Application Guidelines



# WEEK 2

# HOSPITALITY

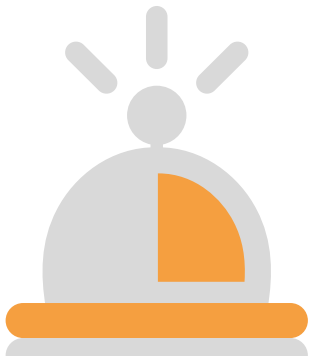
# MANAGEMENT



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## HOSPITALITY

HOSPITALITY ROLES, FOOD & BEVERAGE  
UNDERSTANDING BUSINESS SUCCESS  
JOB ROLES IN PROFESSIONAL KITCHEN  
JOB ROLES IN FRONT OF HOUSE SERVICE  
WORKING PATTERNS IN HOSPITALITY  
PROVIDE GUEST SERVICE





WEEK 3

BASIC KNOWLEDGE ON

INGREDEINTS



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## BASIC KNOWLEDGE

INDEPTH UNDERSTANDING OF VEGETABLE CUTTING, SOUP, STOCK & SAUCES.

STEPS IN SAUCE MAKING

DIFFERENT TECHNIQUES OF COOKING METHOD





# WEEK 4

# INDIAN

# CUISINE

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STAPLE FOODS OF INDIAN CUISINE INCLUDE PEARL MILLET (BĀJRA), RICE, WHOLE-WHEAT FLOUR (AṬṬA), AND A VARIETY OF LENTILS, SUCH AS MASOOR (MOST OFTEN RED LENTILS), TUER (PIGEON PEAS), URAD (BLACK GRAM), AND MOONG (MUNG BEANS).





# WEEK 5

## SOUPS



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- TOMATO SOUP
- HOT & SOUR SOUP
- VEGETABLE SOUP
- CREAM OF MUSHROOM SOUP





# WEEK 6

## BREADS



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## BREADS

BREAD IS A STAPLE FOOD PREPARED FROM A DOUGH OF FLOUR (USUALLY WHEAT) AND WATER, USUALLY BY BAKING.

- STUFFED NAAN
- PLAIN NAAN
- ROTI
- PURI



WEEK 7

Home Style Dishes:

Accompaniments



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YUMMY COCONUT CHUTNEY, DAL DHOKLI, DAL PALAK, GREEN CHUTNEY, HIRVI MIRCHI CHA THECHA, IMLI CHUTNEY, LASUN CHUTNEY AND MANY MORE





# WEEK 8

## STARTERS

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Starters consist of a wide variety of hot or cold dishes served before the main course of a meal. As part of a formal dinner, they may be preceded by soup and hors d'oeuvres.





# WEEK 9

## RICE

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In this lesson, we will help you understand the basic anatomy of rice and how it is processed. A few of the practice recipes you'll learn in this module.





# WEEK 10

## BAKING

## METHOD



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Baking is a method of preparing food that uses dry heat, typically in an oven, but can also be done in hot ashes, or on hot stones. The most common baked item is bread but many other types of foods are baked.



## PREPARATION OF BAKED GOODS

1. Creaming Method
2. Mix it All Together
3. Melt, Mix and Bake
4. Whisking Method
5. Rubbing-In Method





# WEEK 11

## EGG

### PREPARATION



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- BOILED EGG
- SCRAMBLED EGGS
- POACHED EGGS
- SUNNY-SIDE UP
- SOFT BOILED EGGS.
- HARD-BOILED EGGS.
- OMELETTES.
- BAKED EGGS.





# WEEK 12 & 13

## BOILING & POACHING

### METHOD

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BOILING IS USED PRIMARILY TO COOK MEATS AND VEGETABLES.

POACHING IS A COOKING TECHNIQUE THAT INVOLVES HEATING FOOD SUBMERGED IN A LIQUID, SUCH AS WATER, MILK, STOCK OR WINE.





# WEEK 14

## STEAMING & STEWING



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## METHOD

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STEAMING IS A METHOD OF COOKING THAT REQUIRES MOIST HEAT. THE HEAT IS CREATED BY BOILING WATER WHICH VAPORIZES INTO STEAM.

STEWING IS A COMBINATION COOKING METHOD THAT USES SMALL, UNIFORM PIECES OF MEAT THAT ARE TOTALLY IMMERSSED IN LIQUID AND SLOWLY SIMMERED.





# WEEK 15

## BRAISING

## METHOD

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The cooking of meat or vegetables by heating them slowly with oil and moisture in a tightly sealed vessel. Braising is a combination of covered roasting and steaming.





# WEEK 16

## ROASTING

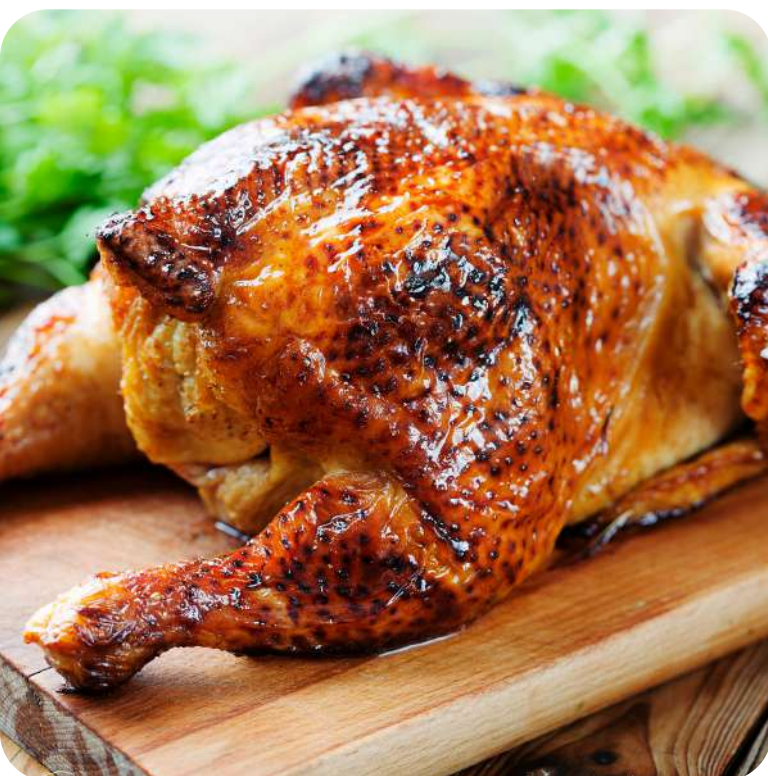
### METHOD

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Roasting is a slow-cooking process, using indirect, diffused heat to cook its ingredients. It is a dry-heat cooking method where hot air surrounds the food and cooks it evenly on all sides at a temperature of at least 300 °F (or 150 °C).



# WEEK 17

## GRILLING

## METHOD

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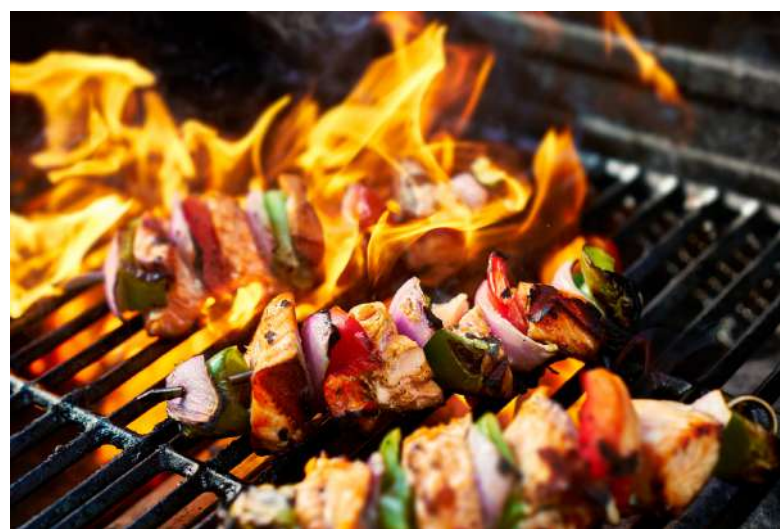
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GRILLING IS A FORM OF COOKING THAT INVOLVES DRY HEAT APPLIED TO THE SURFACE OF FOOD, COMMONLY FROM ABOVE, BELOW OR FROM THE SIDE.





# WEEK 18

## DEEP FRYING

### METHOD

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DEEP FRYING IS A COOKING METHOD IN WHICH FOOD IS SUBMERGED IN HOT FAT, AS OPPOSED TO THE SHALLOW OIL USED IN CONVENTIONAL FRYING DONE IN A FRYING PAN.





# WEEK 19

## SHALLOW FRYING

### METHOD

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IN SHALLOW-FRYING, ALSO CALLED PAN-FRYING, A SMALL AMOUNT OF OIL IS PUT INTO A SAUCEPAN, THE OIL IS HEATED, AND THEN THE FOOD IS ADDED AND COOKED.





# WEEK 20

## CHINESE

## COOKING

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## CHINESE COOKING

THE MOST PROMINENT REGIONAL CUISINES IN CHINA ARE ANHUI, CANTONESE, FUJIAN, HUNAN, JIANGSU, SHANDONG, SZECHUAN, AND ZHEJIANG. CANTONESE CUISINE IS FAMOUS ALL OVER THE WORLD FOR ITS DISTINCTIVE STYLE. MOST DISHES ARE STEAMED AND STIR-FRYING WHICH MAKES IT HEALTHY AND NON-GREASY





# WEEK 21 & 22

## HOT & COLD

## DESSERTS

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COMPOSITION & DIVERSITY  
SOUFFLÉ  
CARMEL CUSTARD  
CREME BRULEE  
CHOCO LAVA





WEEK 23

ENTREPRENEURSHIP &

COST MANAGEMENT



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Entrepreneur



**PRICING:** HOW TO FIGURE OUT PRICING FOR YOUR RESTAURANT/ HOTEL AS AN ENTREPRENEUR ?

DETERMINE THE PRICE OF EACH INGREDIENT AND CALCULATE THE COST PER RECIPE.

**WE WILL UNDERSTAND :**

STARTUP COSTS  
VARIABLE COSTS  
FIXED COSTS  
PROFIT MARGINS





# WEEK 24

## PERSONALITY DEVELOPMENT

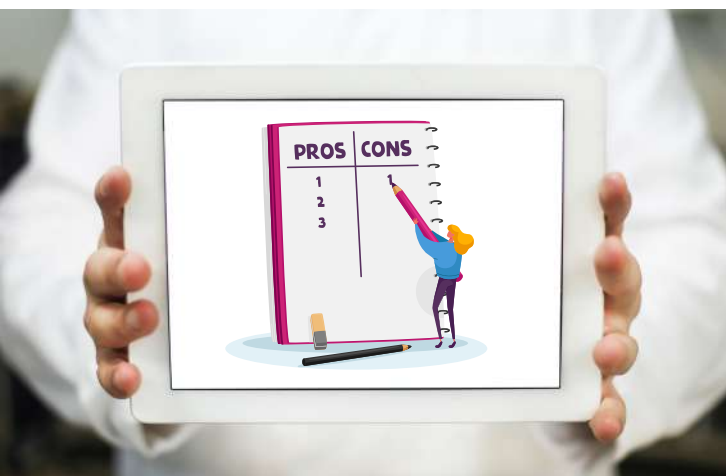
## & FINAL ASSESSMENT



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**DISCOVER PERSONALITY TRAITS AND NEEDS IN THIS WEEK.**

LEARN TO CHOOSE OPTIMAL DIFFERENTIATION AND TASK MANAGEMENT. WE WILL HELP RAISE STUDENTS' SELF-ESTEEM TO BE SUCCESSFUL; DEVELOP SOFT SKILLS (COMMUNICATION, PROBLEM-SOLVING, DECISION MAKING, TEAMWORK, ADAPTABILITY, CRITICAL THINKING, AND CREATIVITY)





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The fees for the 6 Months Certificate Course  
INR 1,00,000 (excl. of 18% GST)

Batch Time - 2:00 PM -6:00 PM

Classes held per week - 5 days (3 Practical & 2 Theory)

### **Facilities that are included in the fees are :**

Tools Kit

Chef Uniform

Study Material

At the end of the course, you will receive certificate from :

(i) Institute of Bakery & Culinary Arts

(ii) Tourism & Hospitality Skill Council (India)

**(The examination fees is excluded)**

### **Affiliated by :**

Tourism & Hospitality Skill Council (THSC)

- **The fees is non refundable**

### **Note :**

Accommodation & Meals Facilities available on Request.  
All the images are for representation purpose only, Products  
in the pictures are subject to vary as per chef's discretion



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