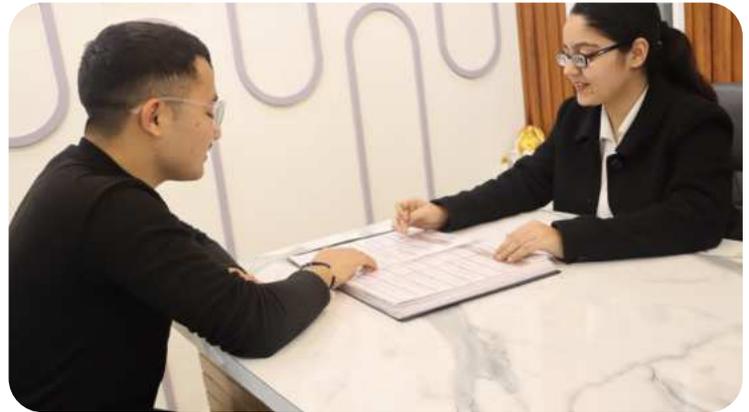




12 MONTHS DIPLOMA IN CULINARY ARTS

MODULE 1

HOSPITALITY PRINCIPLE



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.



MODULE 2

FOOD SAFETY & HYGIENE

FOOD SAFETY

- HACCP
- FOOD BORNE ILLNESSES
- SAFETY MEASURES & PRACTICES
- HYGIENE



HACCP Principles & Application Guidelines



MODULE 3

BASIC KNOWLEDGE ON INGREDIENTS

BASIC KNOWLEDGE

IN-DEPTH UNDERSTANDING OF
VEGETABLE CUTTING, SOUP, STOCK &
SAUCES.
STEPS IN SAUCE MAKING
DIFFERENT TECHNIQUES OF COOKING
METHOD



MODULE 4

BOILING METHOD



BOILING IS USED PRIMARILY TO COOK MEATS AND VEGETABLES. FOODS WHICH MIGHT BE COOKED BY BOILING—STOCKS

- STOCKS (BEEF, MUTTON, CHICKEN, FISH)
- VEGETABLES (CARROTS, CABBAGE, POTATOES)



MODULE 5

POACHING METHOD



POACHING

POACHING IS A COOKING TECHNIQUE THAT INVOLVES HEATING FOOD SUBMERGED IN A LIQUID, SUCH AS WATER, MILK, STOCK, OR WINE. POACHING IS DIFFERENTIATED FROM THE OTHER "MOIST HEAT" COOKING METHODS, SUCH AS SIMMERING AND BOILING.

- POACHED EGGS
- EGG BENEDICT
- POACHED FISH
- POACHED CHICKEN



MODULE 6

STEAMING METHOD

STEAMING IS A METHOD OF COOKING THAT REQUIRES MOIST HEAT.

- VEG MOMOS/DIMSOMS
- IDLI
- KHAMAN DHOKLA
- DUMPLINGS
- RICE
- RICE NOODLES



MODULE 7

STEWING METHOD



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

- CHICKEN STEW
- BLACK BEANS
- CHOLAR DAL
- FISH STOCK



MODULE 8

BRAISING METHOD



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.

- CHICKEN KORMA
- LAMB CURRY
- BRAISED VEGETABLE STEW
- BRAISED CHICKEN A LA KING



MODULE 9

BAKING METHOD

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.

- TARTS
- BROWNIE
- BREADS
- HOT DESSERT



PREPARATION OF BAKED GOODS

1. CREAMING METHOD
2. MIX IT ALL TOGETHER
3. MELT, MIX AND BAKE
4. WHISKING METHOD
5. RUBBING-IN METHOD



MODULE 10

ROASTING METHOD



ROASTING IS A SLOW-COOKING PROCESS, USING INDIRECT, DIFFUSED HEAT TO COOK ITS INGREDIENTS.

- ROASTED WHOLE CHICKEN
- ROASTED BABY POTATOES
- ROASTED PUMPKIN SOUP
- ROASTED TOMATO & BELL PEPPER SOUP
- ROASTED TURKEY
- ROASTED VEGETABLE

MODULE 11

GRILLING METHOD



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

- GRILLED CHICKEN BREST
- FRILLED FISH
- GRILLED COTTAGE CHEESE STEAKS
- GRILLED VEGETABLES
- GRILLED TOMATOES



MODULE 12

DEEP FRYING METHOD



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.

- POTATO WEDGES
- POULET A LA KIEV
- SAMOSA
- VEGETABLE MANCHURIAN
- FISH FINGER

MODULE 13

SHALLOW FRYING METHOD



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.

- GOAN RAVA FISH
- HARA BHARA KEBAB
- SHAHI TUKDA
- FRY EGG
- VEG SHAMI KEBAB

MODULE 14

UNDERSTANDING OF FOOD COMMODITIES



FOOD COMMODITIES GENERALLY REFER TO INGREDIENTS REQUIRED TO PRODUCE DIFFERENT VARIETIES OF FOODS. THEY ARE MOSTLY RAW/ CORE FORM OF EDIBLE MATERIALS WHICH HELP TO BECOME A COMPLETE RECIPE OF THE DISH.



MODULE 15

COLD & HOT DESSERT



- BAKED CHEESECAKE
- CREME BRULEE
- CRME CARAMEL
- BROWNIE
- BAKED YOGURT



MODULE 16

BUFFET DISPLAY



"BUFFET IS A STYLE OF FOOD SERVICE IN WHICH THE VARIETIES OF READY FOOD DISHES ARE DISPLAYED ACCORDING TO THE SEQUENCE ON THE TABLE EITHER HOT OR COLD AND GUEST'S SERVE THOSE FOODS THEMSELVES".

MODULE 17

HEALTHY COOKING



HEALTHY COOKING

- CAESAR SALAD
- NICOISE SALAD
- WALDROF SALAD
- CREAM OF MUSHROOM SOUP
- CREAM OF BROCCOLI SOUP
- MINISTRONE SOUP



MODULE 18

INDIAN CUISINE



- NORTH INDIAN VEG & NON VEG (DAL TARDKA, SHAHI PANEER, DUM ALOO..)
- SOUTH INDIAN (IDLI, SAMBHAR, VADA, DOSA...)



MODULE 19

CHINESE COOKING



CHINESE COOKING

- CHILLI POTATO
- VEGETABLE MANCHOW SOUP
- CHILLI CHICKEN
- NOODLES
- VEGETABLE CLEAR SOUP
- SWEET & SOUR SAUCE
- BLACK BEAN SAUCE
- FISH SAUCE



MODULE 20 & 21

TANDOORI VEG & NON VEG

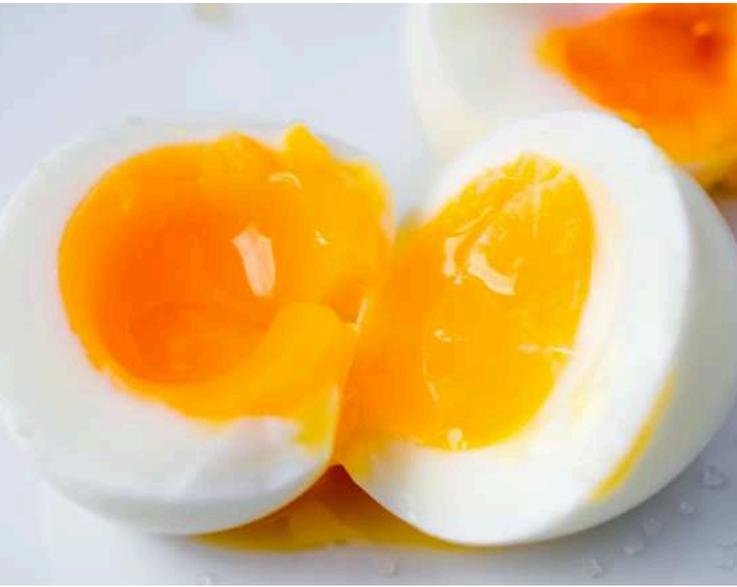


- TANDOORI SOYA CHAAP
- HARA BHARA KABAB
- CHICKEN TIKKA
- CHICKEN MALAI TIKKA
- FISH TIKKA



MODULE 22

EGG PREPARATION

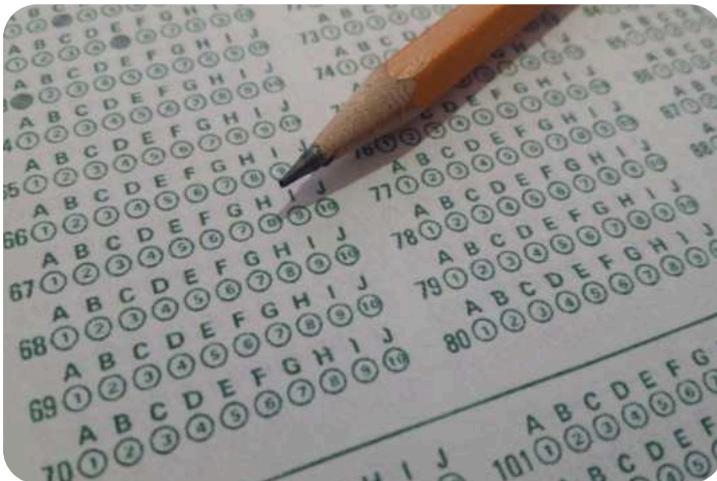
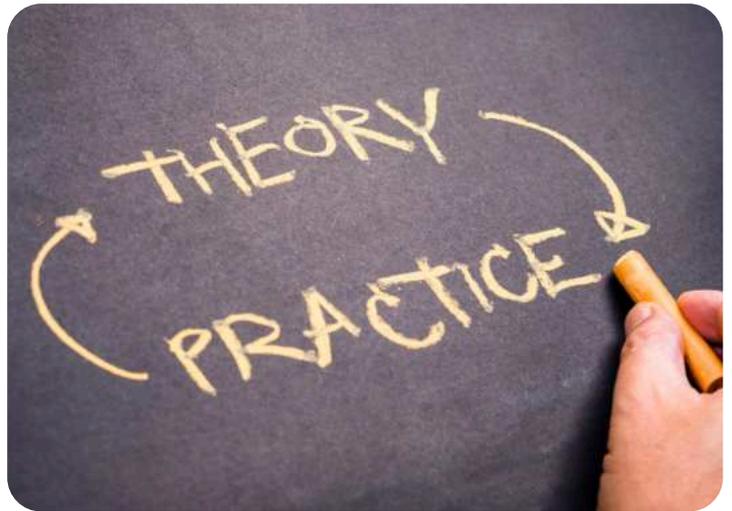


- BOILED EGG
- SCRAMBLED EGGS
- POACHED EGGS
- SUNNY-SIDE UP
- SOFT BOILED EGGS.
- HARD-BOILED EGGS.
- OMELETTES.
- BAKED EGGS.



MODULE 24

FINAL ASSESSMENT





INSTITUTE OF BAKERY AND CULINARY ARTS

The fees for the Level-2 Diploma in
Food Preparation and Culinary Arts
INR 2,25,000 (excl. of 18% GST)
(fees applicable after 1st April 2025)

Batch Time - 9:00 AM - 1:00 PM
Classes held per week - 5days (4 Practical & 1 Theory)

Facilities that are included in the fees are :

Tools kit
Chef Uniform
Study Material

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

- (i) Institute of Bakery & Culinary Arts
 - (ii) Tourism & Hospitality Skill Council (India)
 - (iii) Diploma City & Guilds London (U.K.)
- (The examination fees is excluded)**

AFFILIATED BY:

City & Guilds London (U.K)
Tourism & Hospitality Skill Council (India)

• The fees is non refundable

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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