



IBCA

New Delhi

INSTITUTE OF BAKERY AND CULINARY ARTS



3 MONTHS CERTIFICATE 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



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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

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 5

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 6

HEALTHY COOKING



HEALTHY COOKING

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



MODULE 7

INDIAN CUISINE



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



MODULE 8

CHINESE COOKING



CHINESE COOKING

- CHILLI POTATO
- VEGETABLE MANCHOW SOUP
- NOODLES
- VEGETABLE CLEAR SOUP
- SWEET & SOUR SAUCE



MODULE 9

TANDOORI VEG



- TANDOORI SOYA CHAAP
- TANDOORI MALAI CHAAP
- TANDOORI PANEER TIKKA
- TANDOORI STUFFED MUSHROOM



MODULE 10

Soups

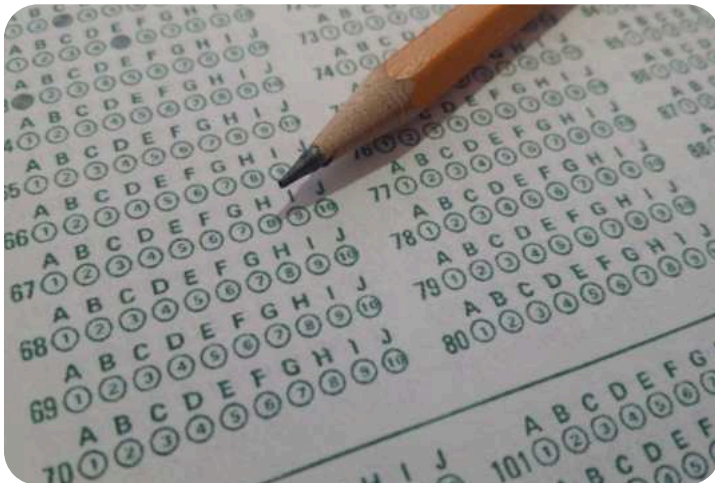
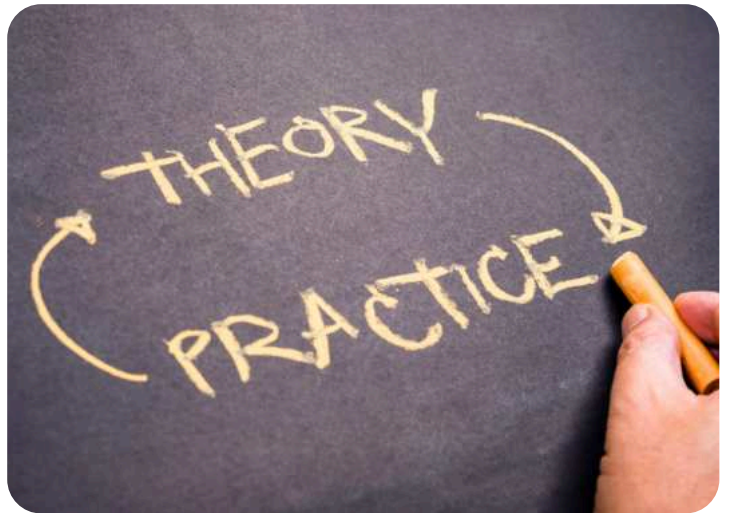


- TOMATO SOUP
- HOT & SOUR SOUP
- VEGETABLE SOUP
- CREAM OF MUSHROOM SOUP



MODULE 12

FINAL ASSESSMENT





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The fees for the 3 Months Certificate Course
INR 90,000 (excl. of 18% GST)

Batch Time - 2:00 PM -6:00 PM
Classes held per week - 5 days

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

- **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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