



**6 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



# 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

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## 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

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## 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

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## STEAMING METHOD

STEAMING IS A METHOD OF COOKING THAT REQUIRES MOIST HEAT.

- VEG MOMOS/DIMSOMS
- IDLI
- KHAMAN DHOKLA
- 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



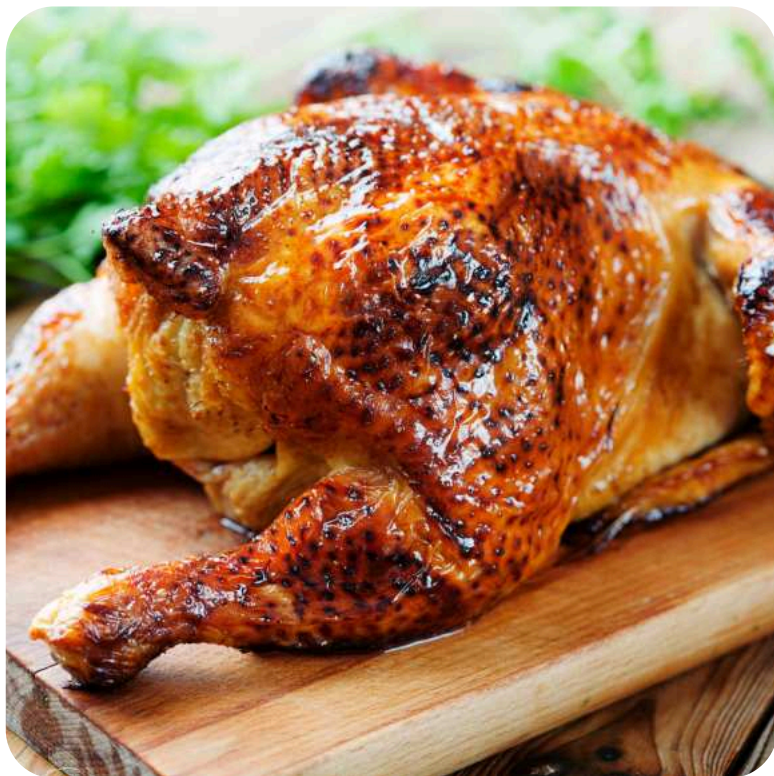
## PREPARATION OF BAKED GOODS

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 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



All the images are for representation purpose only.



## 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



## MODULE 20 & 21

# TANDOORI VEG & NON VEG

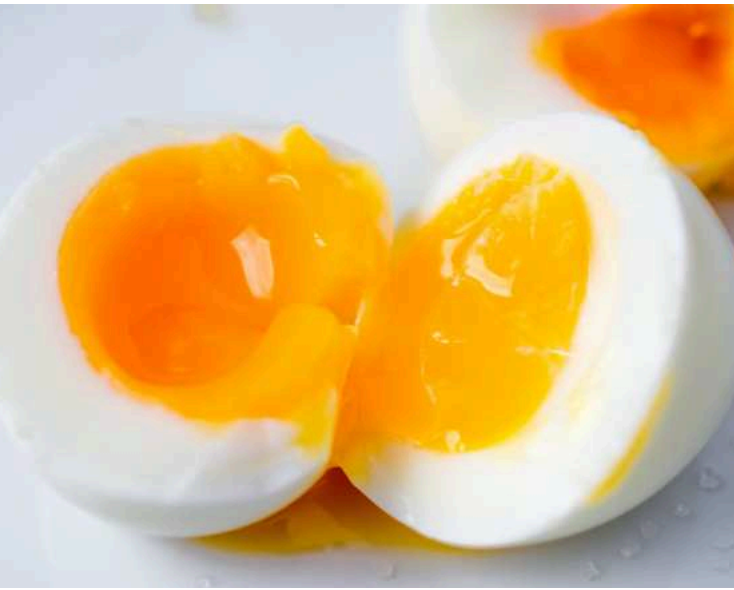


- TANDOORI SOYA CHAAP
- HARA BHARA KABAB
- CHICKEN TIKKA
- CHICKEN MALAI TIKKA
- FISH TIKKA



## MODULE 22

# EGG PREPARATION



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



## ENTREPRENEURSHIP & COST MANAGEMENT



**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 :**

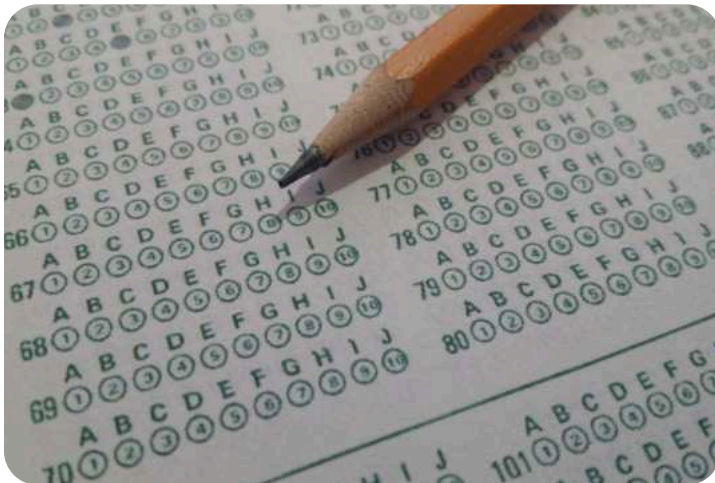
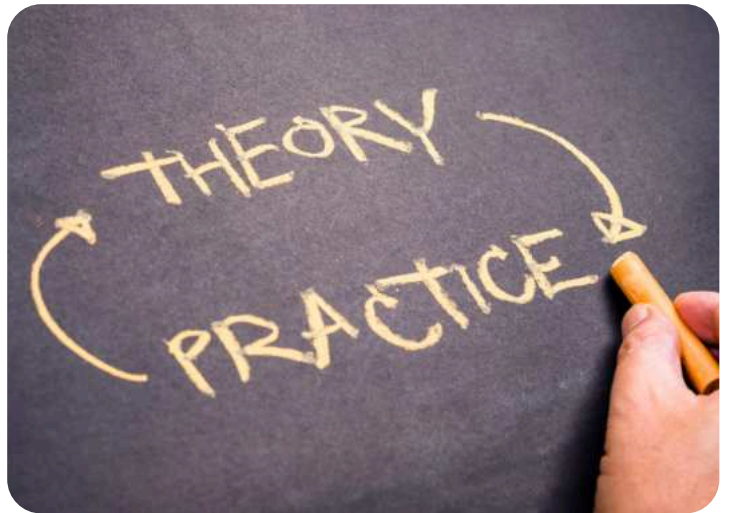
- STARTUP COSTS
- VARIABLE COSTS
- FIXED COSTS
- PROFIT MARGINS

**Entrepreneur**



# MODULE 24

## FINAL ASSESSMENT







# IBCA

New Delhi

INSTITUTE OF BAKERY AND CULINARY ARTS

The fees for the 6 Months Certificate Course  
INR 1,25,000 (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
  - (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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