



**JOYFUL**  
COOKING CLASS

## SYLLABUS

Professional Certification **Class**  
100 Classes / 12 months

Class	SUBJECT		
1	Warm welcome & Program Introduction by School Principle		
<b>CULINARY ART</b>			
<b>BASIC SKILL</b>			
Class	Subject	1 <sup>st</sup> Recipe	2 <sup>nd</sup> Recipe
2	Knife skill	Potato Salad	Huzarensla Salad
3	Introduction to Food Material	Basic Knowledge of Fruit and Vegetables (carving & garnish basic)	
4	Knife skill	Pan Seared Chicken with Coleslaw	Minestrone Soup
5	Introduction to chicken stock	Cream of Chicken Soup	Chicken Vegetable Soup
6	Introduction to Food Material	Introduction to Fish, Seafood and Processed Food	
7	Introduction to fish stock	Tom Yum Goong	Laksa Penang
8	Introduction to beef stock	French Onion Beef soup	Hungarian Goulash Soup
9	Introduction to Food Material	Introduction to Beef and Poultry	
10	Introduction to fresh ingredients (beef)	Beef Teppanyaki Set	
11	Introduction to fresh ingredients (chicken)	Roasted chicken with butter vegetable	
12	Introduction To Food Material	(Western Culinary) Basic Ingredients & Equipments	

13	<b>Introduction To Fresh Ingredients (Fish)</b>	(DEMO CLASS ) Snapper A La Meuniere (Whole Fish)	
14	<b>Basic Salad Dressing</b>	Waldorf Salad	Nicoise Salad
15	<b>Basic Kitchen Management</b>	Basic Knowledge Of Purchasing & Receiving	
16	<b>Simple Japanese Soup</b>	Miso Soup	Beef Ramen
17	<b>Simple Chinese Soup</b>	Crab Asparagus Soup	Wonton Soup
18	<b>Basic Kitchen Management</b>	Basic Knowledge Of Storing & Equipment Maintenance	
19	<b>Basic Salad</b>	Chicken Caesar Salad	Glass Noodle Salad with Prawn & Thai Sauce
<b>INTERMEDIATE SKILL</b>			
<b>Class</b>	<b>Subject</b>	<b>1<sup>st</sup> Recipe</b>	<b>2<sup>nd</sup> Recipe</b>
20	<b>Pan Fried Method</b>	Yongcheow Fried Rice	Red Snapper a la Meunierre
21	<b>Basic Kitchen Management</b>	Introduction Of Variety Cooking Method	
22	<b>Deep Fried Method</b>	Fish & Chips	Bitterballen
23	<b>Korean Food</b>	Sundubu Jjigae	Spicy Cucumbar Salad
24	<b>Basic Kitchen Management</b>	Leadership & Kitchen Organisation	
25	<b>Korean Food</b>	Bibimbap & Yangnyeom Tongdak	
26	<b>Steam Method</b>	Xiao Lung Bao	Hongkong Siomay
<b>SUPERIOR SKILL</b>			
<b>Class</b>	<b>Subject</b>	<b>1<sup>st</sup> Recipe</b>	<b>2<sup>nd</sup> Recipe</b>
27	<b>Basic Kitchen Management</b>	Making standard recipe	

28	<b>Deep Fried Method</b>	Chicken Cordon Bleu	Thai Chicken Pandan
29	<b>Roasting Method</b>	Beef Wellington with Mashed Potato	
30	<b>Basic Kitchen Management</b>	Understanding Food Costing	
31	<b>Steam Method</b>	Lumpia Kulit Tahu	Hakau
32	<b>Grilled Method</b>	Rib Eye Steak with Mixed Vegetables & Baked Potato with Blackpepper Sauce	
33	<b>Basic Kitchen Management</b>	Introduction to Kitchen Lay out	
34	<b>Speciality Sauce</b>	Chicken with Bechamel Sauce	Egg Benedict
35	<b>Chinese Cuisine</b>	Rice Hainan Chicken Set	
36	<b>Basic Kitchen Management</b>	Basic Food Safety	
37	<b>Singapore Cuisine</b>	Chili Crab	Beef Samosa
38	<b>Italian Cuisine</b>	Homemade Pasta	Fettucini Aglio Olio
39	<b>Basic Kitchen Management</b>	Introducing to First Aid in the kitchen	
40	<b>Thai Cuisine</b>	Massaman Curry	Pad Thai
41	<b>Japanese Cuisine</b>	Tempura Moriawasae	Oyokodon
42	<b>Basic Kitchen Management</b>	Menu Engineering	
43	<b>Japanese Cuisine</b>	Assorted Sushi	
44	<b>Mexican Cuisine</b>	Chicken Enchiladas	Paela Rice

45	<b>Basic Kitchen Management</b>	People Management & Developing skill	
46	<b>American Cuisine</b>	Mac & Cheese	Cheese Burger
47	<b>American Cuisine</b>	Southern Fried Chicken	Jambalaya
<b>PASTRY, BAKERY &amp; INDONESIAN CUISINE</b>			
48	<b>Introduction to Food Material</b>	(Pastry & Bakery) Basic Ingredients & Equipments	
49	<b>Basic Dough with Yeast</b>	Roti Tawar	Dinner Roll
50	<b>Basic Dough with Yeast</b>	Assorted Taiwanese Bread	
51	<b>Basic Kitchen Management</b>	Introduction to Culinary Industry	
52	<b>Basic Cake : Pound</b>	Marble Cake	Lava Cake
53	<b>Pate a choux</b>	Choux & Eclair	
54	<b>Basic Kitchen Management</b>	Basic Knowledge of Restaurant	
55	<b>Basic Cake : Sponge</b>	Strawberry Cold Cheese Cake	Tiramisu
56	<b>Cookies</b>	Macaroon	Chocolate Chip Cookies
57	<b>Indonesia Snacks</b>	Pisang Bolen	Brownies Bandung
58	<b>Introduction to Cake</b>	Strawberry Mirror Cake	
59	<b>International Bakery</b>	Italian Pizza	Doughnut
60	<b>Sweet Pie Dough</b>	Fruit Pie	Macau Egg Tart
61	<b>Savoury Dough</b>	Quiche Lorarine	Chicken Pie
62	<b>Cold Dessert</b>	Mangga Pudding	Pannacota

63	<b>Kue Basah</b>	Kue mangkok	Lupis
64	<b>Indonesian Foodstreet</b>	Martabak Manis	Martabak Telur
65	<b>Basic Variety Cakes</b>	Chiffon Pandan	Bolu Keju Klasik
66	<b>Laminated Dough</b>	Croissant & Danish	
67	<b>Cake Decoration</b>	Korean Butter Cream	
68	<b>Introduction to Food Material</b>	(Indonesian Culinary) Basic Ingredients & Equipments	
69	<b>Set Indonesian Food</b>	Set Nasi Tutug Oncom (empal, sambal terasi, tempe goreng, lalapan, ikan asin kipas)	
70	<b>Popular Indonesian Cuisine</b>	Kakap Asam Manis	Sop Kimlo
71	<b>Popular Indonesian Cuisine</b>	Sapi Cah Brokoli	Bebek Goreng Sambel Ijo
72	<b>Business Frozen Food</b>	Chicken Nugget	Beef Rollade
73	<b>Business Catering Food</b>	Bistik Sapi	Udang Saus Padang
74	<b>Traditional Indonesian Food</b>	Gurame Pesmol & Sop Iga	
75	<b>Indonesian Snack</b>	Risoles Mayonaise	Pastel Ayam
76	<b>Traditional Indonesian Food</b>	Set Nasi Gudeg Ayam Krecek	
77	<b>Indonesian Snack</b>	Sosis Solo & Lemper Ayam	
78	<b>Traditional Indonesian Food</b>	Empal Gentong & Sate Ayam Madura	
79	<b>Business Catering Food</b>	Set Nasi Jeruk Tumpeng	

80	<b>Set Indonesian Food</b>	Set Nasi Uduk Betawi		
81	<b>Menu Catering</b>	Ayam Kodok		
82	<b>Menu Business Culinary</b>	Set Rice Bowl (Ayam Geprek & Sambel Korek) & Sate Lilit Sambel Matah		
83	<b>Set Business Culinary</b>	Set Homemade Mie Ayam Bakso		
84	<b>Basic Indonesian Food</b>	Ayam Kremes, nasi, lalapan, sambal	Iga Bakar Madu	
<b>DEVELOPING TEAM WORK</b>				
85	<b>Popular Food Business</b>	Nasi + Sapi Cah Brokoli		Martabak Manis
86	<b>Developing Team Work</b>	Potato wedges	Roasted Chicken with Butter Sauce	Fruit Pie
87	<b>Developing Team Work</b>	Nasi putih	Laksa Penang	Mango Pudding
88	<b>Developing Team Work</b>	Mashed Potato	Beef Wellington	Lava Cake
89	<b>Catering Business Management</b>	Menu Management		
90	<b>Developing Team Work</b>	Glass Noodle Salad with Prawn & Thai Sauce	Thai Chicken Pandan	Lupis
91	<b>Developing Team Work</b>	Set Chicken Hainan Rice		Macau Egg Tart
92	<b>Developing Team Work</b>	Boiled Potato	Chicken with Bechamel Sauce	Tiramisu
93	<b>Catering Business Management</b>	Introduction to Catering Business		
94	<b>Developing Team Work</b>	Rib Eye Steak with Mixed Vegetables & Baked Potato with Blackpepper Sauce		Pannacota
95	<b>Developing Team Work</b>	Miso Soup	Tempura Moriawase	Choux

96	<b>Developing Team Work</b>	Nasi putih	Ayam Kremes, lalapan, sambal	Kue Mangkok
97	<b>Developing Team Work</b>	Boiled Potato	Chicken Cordon Bleu	Chiffon Pandan
98	<b>School Certificate Assesment</b>	Culinary & Pastry / Bakery Assesment		
99	<b>National Certificate Assesment</b>	Culinary Art Certificafate Assesment		
100	<b>National Certificate Assesment</b>	Pastry & Bakery Art Assesment		