

SYLLABUS

Certification Class Program

Culinary Art Certificate

BASIC						
Class	Subject	1 st Recipe	2 nd Recipe	Date	Sign	
1	Introduction to Food Material	Basic Knowledge of Fruits & Vegetables				
2	Knife skill	Fruit Salad	Coleslaw			
3	Knife skill	Potato Salad	Huzarensla			
4	Creative Class					
5	Basic Soup	Cream of Chicken Soup	Minestrone Soup			
6	Basic Salad and Dressing	Caesar Salad	Nicoise Salad			
7	Creative Class					
8	Introduction to Food Material	Introduction to Fish, Seafood, and Processed Foods				
9	Introduction to Food Inggredients	Prawn Cocktail	Plaice goujons			
10	Introduction to Food Inggredients	Snapper a'la Menuirre				
11	Creative Class					
12	Simple Soup	Miso Soup	Beef Ramen			

13	Introduction to Stock	Onion Beef Soup	Clam Chowder		
14	Creative Class				
INTERMEDIATE SKILL					
15	Introduction to Food Material	Introduction to Beef and Poultry			
16	Introduction to Food Ingredients	Chicken Maryland	Chimcurri Steak		
17	Introduction to Stock	Hungarian Beef Goulash	French Onion Soup		
18	Creative Class				
19	Introduction to Stock	Tom Yum Goong	Laksa Penang		
20	Pan Fried Cooking Methods	Chicken Kung Pao	Stir Fry Beef & Vegetable		
21	Basic Kitchen Management	Basic Knowledge of Purchasing & Receiving			
22	Creative Class				
23	Introduction to Cooking Methods	Introduction of variety cooking method			
24	Pan Fried Cooking Methods	Yakisoba	Beef Teppanyaki		
25	Deep Fried Cooking Methods	Chicken Karaage	Prawn Tempura		

26	Creative Class				
27	Deep Fried Cooking Methods	Bitterballen	Crispy Fried Chicken		
28	Steaming Cooking Methods	Chicken Hainan Rice Set			
29	Kitchen Management	Food Safety			
30	Creative Class				
SUPERIOR SKILL					
31	Kitchen Management	Basic Knowledge of Storing & Equipment maintenance			
32	Roasting Cooking Methods	Potato Au Gratin	Shepard's Pie		
33	Roasting Cooking Methods	Baked Macaroni and cheese	Roasted Chicken with tomato sauce		
34	Creative Class				
35	Homemade pasta	Chicken Ravioli	Seafood Pesto Fettucine		
36	Pasta Sauce	Spaghetti Carbonara	Lasagna		
37	Kitchen Management	Understanding Food Costing			
38	Creative Class				
39	Kitchen Management	Leadership & Kitchen Organisation			
40	Western Cuisine Advance	Beef Wellington	Egg Benedict		
41	Dimsum Advance	Hakkau	Char Siau Pau		
42	Creative Class				
43	Japanese Cuisine Advance	California Roll	Inari Sushi		

44	Western Cuisine Advance	Rib Eye with mushroom sauce	Salmon Steak with Orange sauce		
45	Kitchen Management	First Aid in Kitchen			
46	Creative Class (Preparation for test)	1 recipe from Intermediate skill	1 recipe from Superior Skill		
47	Cooking Test by Chef Tutor	1 recipe from Intermediate skill	1 recipe from Superior Skill		
48	Creative Class (Preparation for test)				
49	National Test (BNSP) by Certified National Tutor Chef	1 recipe from Basic skill	1 recipe from Intermediate skill		

Creative Class is a class dedicated to developing skill for student. Here, student should practice one recipe from previous class independently without Chef's assistance. All ingredients and equipment are fully provided by the school. Student is expected to learn from their own experience in cooking which can help a lot to bring up the confidence in the future.