

SYLLABUS

Professional Certification Program

Culinary Art Certificate

BASIC			
Class	Subject	1 st Recipe	2 nd Recipe
1	Knife skill	Minestrone Soup	Coleslaw
2	Basic Soup	Cream of Chicken Soup	Tom Yum Goong
3	Basic Salad and dressing	Waldorf Salad	Nicoise Salad
4	Introduction to Food Ingredients	Prawn Cocktail	Plaice goujons
5	Creative Class	Plaice Goujons	
6	Creative Class	Minestrone	
7	Introduction to Food Ingredients	Chicken Maryland	Chamcurri Steak
8	Introduction to Stock	Onion Beef Soup	Clam Chowder
9	Introduction to Stock	Farm House Chicken Soup	Laksa Penang
10	Pan Fried Cooking Methods	Chicken Kung Pao	Stir Fry Beef & Vegetable
11	Creative Class	Clam Chowder	
12	Creative Class	Chicken Kung Pao	

INTERMEDIATE SKILL			
13	Pan Fried Cooking Methods	Yakisoba	Beef Teppanyaki
14	Deep Fried Cooking Methods	Chicken Karaage	Prawn Tempura
15	Deep Fried Cooking Methods	Bitterballen	Crispy Fried Chicken
16	Roasting Cooking Methods	Potato Au Gratin	Shepard's Pie
17	Creative Class	Chicken Karaage	
18	Creative Class	Shepard's Pie	
19	Roasting Cooking Methods	Baked Macaroni and cheese	Roasted Chicken with tomato sauce
20	Homemade pasta	Chicken Ravioli	Seafood Pesto Fettucine
SUPERIOR SKILL			
21	Western Cuisine Advance	Beef Wellington	Egg Benedict
22	Dimsum Advance	Hakkau	Char Siau Pau
23	Creative Class	Egg Benedict	
24	Creative Class	Hakkau	
25	Japanese Cuisine Advance	California Roll	Inari Sushi
26	Western Cusine Advance	Rib Eye with mushroom sauce	Salmon Steak with Orange sauce
27	Korean Cuisine Advance	Bimbimbap	Japchae
28	Chinese Cuisine Advance	Set Chicken Hainam Rice	
29	Creative Class	Japchae	

30	Creative Class	California Roll	
31	Dimsum Advance	Siau May	Lumpia Kulit Tahu
32	Cooking Test by Chef Tutor	1 recipe from Intermediate skill	1 recipe from Superior Skill
33	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.