

SYLLABUS

Professional Certification Program

Food Business Certificate

BASIC			
Class	Subject	1 st Recipe	2 nd Recipe
1	Knife Skill	Asinan Bogor	Gado Gado
2	Introduction to Stock & Soup	Sop Ayam & Makaroni	Sop Ikan Kakap
3	Pan Fried Methods	Sambal goreng kentang ampela	Tumis Kangkung Terasi
4	Pan Fried Methods	Cumi Tumis Jagung Muda	Toge Tumis Teri Medan
5	Creative Class	Gado Gado	
6	Creative Class	Sambal Goreng kentang ampela	
7	Understanding Fresh Material	Ikan Goreng Sambal Matah	Ayam Ungkep bumbu kuning
8	Understanding Fresh Material	Daging Suir Bali	Karedok
INTERMEDIATE SKILL			
9	Boiling Methods	Soto Ayam	Sop Iga Sapi
10	Steam Methods	Ayam garang asam	Pepes Ikan Gurame
11	Creative Class	Daging Suir Bali	
12	Creative Class	Pepes Ikan Gurame	

13	Deep Fried Methods	Ayam kremes	Bebek Goreng Cabe Hijau
14	Deep Fried Methods	Ikan Kakap Pesmol	Gurame bumbu rujak
15	Grill Methods	Sate Lilit Bali	Iga Bakar Madu
16	Grill Methods	Ikan Bakar ala Jimbaran	Ayam Betutu Khas Bali
17	Creative Class	Ayam Kremes	
18	Creative Class	Gurame Bumbu Rujak	
SUPERIOR SKILL			
19	Cooking with multiple methods	Nasi Kebuli daging kambing	Nasi Liwet Teri
20	Cooking with multiple methods	Set Tumpeng Nasi Kuning	
21	Cooking with multiple methods	Rolade Ayam	Bistik Jawa
22	Cooking with multiple methods	Selat Solo	Rendang
23	Creative Class	Nasi Liwet Teri	
24	Creative Class	Rolade Ayam	
25	Cooking with multiple methods	Set Ayam Kodok	
26	Cooking with multiple methods	Set Mie Ayam Baso	
27	Cooking with multiple methods	Siomay Bandung	Empal Gentong
28	Cooking with multiple methods	Tek Wan	Ayam Panggang Rica
29	Creative Class	Set Mie Bakso	
30	Creative Class	Tek Wan	

31	Cooking with multiple methods	Nasi bakar isi cumi asin	Gudeg, krecek dan ayam
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.