

SYLLABUS

Professional Certification Class

Joyful Cooking Class

145 Classes / 12 months

Class	Subject		
1	Warm welcome & Program Introduction by School Principle		
CULINARY ART			
BASIC SKILL			
Class	Subject	1 st Recipe	2 nd Recipe
2	Knife skill	Potato Salad	Huzarensla
3	Introduction to Food Material	Basic Knowledge of Fruit and Vegetables	
4	Knife skill	Coleslaw	Minestrone Soup
5	Introduction to chicken stock	Cream chicken soup	Chicken meatball 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	Introduction to fresh ingredients (fish)	Snapper a la meuniere (whole fish)	
14	Basic Salad Dressing	Waldorf salad	Nicoise Salad
15	Basic Kitchen Management	Basic Knowledge of Purchasing & Receiving	
16	Simple Japanese soup	Miso Soup	Beef ramen
17	Simple Chinese soup	Crab asparagus soup	Wonton soup
18	Basic Kitchen Management	Basic Knowledge of Storing & Equipment maintenance	
19	Basic Salad	Chicken Caesar Salad	Som Tam Salad
INTERMEDIATE SKILL			
Class	Subject	1st Recipe	2nd Recipe
20	Pan Fried Method	Yongcheow Fried Rice	Red Snapper a la Meunierre
21	Basic Kitchen Management	Introduction of variety cooking method	
22	Deep Fried Method	Fish & Chips	Bitterballen
23	Roasting Method	Roasted Chicken with Vegetables	
24	Basic Kitchen Management	Leadership & Kitchen Organisation	
25	Grilled Method	Grilled Chicken Skewer with Baked Potato	
26	Steam Method	Charsiu Bao	Hongkong Siomay

SUPERIOR SKILL

Class	Subject	1st Recipe	2nd Recipe
27	Basic Kitchen Management	Making standard recipe	
28	Deep Fried Method	Chicken Cordon Bleu	Thai Chicken Pandan
29	Roasting Method	Beef Wellington with Mashed Potato	
30	Basic Kitchen Management	Understanding Food Costing	
31	Steam Method	Feng Zhao	Hakau
32	Grilled Method	Rib Eye Steak	Grilled Prawn
33	Basic Kitchen Management	Introduction to Kitchen Lay out	
34	Speciality Sauce	Chicken with Bechamel Sauce	Egg Benedict
35	Chinese Cuisine	Rice Hainan Chicken Set	
36	Basic Kitchen Management	Basic Food Safety	
37	Singapore Cuisine	Chili Crab	Beef Samosa
38	Italian Cuisine	Homemade Pasta	Fettucini Aglio Olio
39	Basic Kitchen Management	Introducing to First Aid in the kitchen	
40	Thai Cuisine	Massaman Curry	Green Chicken Curry
41	Japanese Cuisine	Tempura Moriawasae	Oyokodon

42	Basic Kitchen Management	Menu Engineering	
43	Japanese Cuisine	Shabu – Shabu Set	
44	Mexican Cuisine	Chicken Enchiladas	Chili Con Carne
45	Basic Kitchen Management	People Management & Developing skill	
46	American Cuisine	Mac & Cheese	Cheese Burger
47	American Cuisine	Southern Fried Chicken	Jambalaya
PASTRY & BAKERY ART			
BASIC SKILL			
Class	Subject	1st Recipe	2nd Recipe
48	Introduction to Food Material	(Pastry & Bakery) Basic Ingredients & Equipments	
49	Basic Dough with Yeast	Roti Tawar	Dinner Roll
50	Basic Dough with Yeast	Assorted Taiwanese Bread	
51	Basic Kitchen Management	Introduction to Culinary Industry	
52	Basic Cake : Pound	Marble Cake	Banana Cake
53	Basic Cake : Pound	Assorted Cupcakes	
54	Basic Kitchen Management	Basic Knowledge of Restaurant	
55	Basic Cake : Sponge	Strawberry Cheese Cake	Classic Cheese Cake
56	Basic Cake : Sponge	Mocca Cake	Classic Chocolate Cake

57	Basic Business Knowledge	Introduction To Marketing	
58	Introduction to Cookies	Almond Choco Chips	Putri Salju
59	Introduction to Cookies	Nastar	Kastangel
60	Basic Business Knowledge	Basic Knowledge of online marketing	
61	Sugar Dough	Fruit Pie	Milk Pie
62	Salty Dough	Quiche Lorraine	Chicken Pie
63	Basic Business Knowledge	Basic Operational Management	
64	Simple Pudding	Chocolate Pudding with Fla	Panna Cotta
65	Simple Pudding	Bread Butter Pudding	Caramel Pudding
66	Basic Business Knowledge	Managing Capacity	
67	Basic Variaty Cakes	Almond Choco Brownies	Lava Cake
68	Basic Variaty Cakes	Chiffon Pandan	Chiffon Ketan Hitam
INTERMEDIATE SKILL			
Class	Subject	1st Recipe	2nd Recipe
69	Basic Business Knowledge	Human Resources Management	
70	Variaty of Bakery	Assorted Doughnut	
71	Variaty of Bakery	Churros	Muffin
72	Basic Business Knowledge	Basic Finance for Business 1	

73	Variaty of Bakery	Burger Bun	Bagel
74	Variaty of Pound Cakes	Red Velvet	African Gateau
75	Basic Business Knowledge	Basic Finance for Business 2	
76	Variaty of Sponge Cakes	Choco Roll Cake	Blueberry with Frosting Cream
77	Variety of Sponge Cake	Victoria Sponge Cake	Strawberry Cream Cake
78	Basic Business Knowledge	Introduction to Business Strategy	
79	Variaty of Cakes	Éclair	Choux
SUPERIOR SKILL			
Class	Subject	1 st Recipe	2 nd Recipe
80	Variaty of Mousse	Chocolate Mousse	Mango Mousse
81	Basic Business Knowledge	Business Social Responsibility	
82	Variaty of Pralines	Mocca Square	Rum Raisin
83	Variaty of Cheese Cake	Japanese Cheese Cake	New York Cheese Cake
84	Basic Business Knowledge	Introduction to Tax in Indonesia	
85	Variaty Cakes	Opera Cake	Tiramisu
86	Cake Decoration Class	Korean Butter Cream	
87	Restaurant Management	Introduction to Restaurant Ecosystem	

88	Cake Decoration Class	Fondant	
89	Variaty Cakes	Choco Mille Crepes	Macaroon
90	Creative Pastry Product	Es teler cake	Double Chocolate Toblerone Cookies
91	Restaurant Management	Restaurant organisation and Job Description	
92	Introduction to Mirror Cake	Strawberry Mirror Cake	
93	Chocolate Sugar Piece	Nougat Truffle Ball	
94	Introduction to Food Material	(Indonesian Culinary) Basic Ingredients & Equipments	

FOOD BUSINESS (INDONESIAN CATERING)

BASIC SKILL

Class	Subject	1 st Recipe	2 nd Recipe
95	Popular Food Business	Martabak Telur	Martabak Manis
96	Popular Food Business	Pempek	Tekwan
97	Restaurant Management	Menu Planning	
98	Popular Food Business	Bakmi Ayam Bakso Komplit	
99	Popular Food Business	Ayam Kodok	
100	Restaurant Management	Introduction to Beverage Industry	
101	Soup	Zuppa Soup	Kimlo

102	Fish Dishes	Kakap Asam Manis	Tofu Seafood
103	Restaurant Management	Budget Management	
104	Fish Dishes	Udang Kristal	Fish Nugget
105	Chicken Dishes	Ayam Kremes	Chicken Nugget
106	Restaurant Management	Basic Restaurant Lay out	
107	Chicken Dishes	Rolade Ayam	Ayam Goreng ala KFC
108	Jajanan Pasar	Risoles Mayonaise	Pastel Ayam
109	Restaurant Management	Staff Training Management	
110	Jajanan Pasar	Sosis Solo	Lemper Ayam
111	Beef Dishes	Iga Bakar Madu	Sop Konro
112	Restaurant Management	Promoting & Advertising (Restaurant)	
113	Beef Dishes	Bistik Sapi	Sapi Cah Brokoli
114	Aneka Sambal	Bebek Goreng Sambal Ijo	Ikan Bakar Sambal Matah
115	Basic Business Knowledge	Introduction to Business Ecosystem	
116	Variasi Olahan Nasi	Set Nasi Tumpeng	
117	Variasi Olahan Nasi	Nasi Bakar Teri	Nasi Bakar Oncom

118	Catering Business Management	Introduction to Catering Business	
119	Aneka Olahan	Sate Ayam Madura	Sate Lilit Bali
120	Cirebon Cuisine	Empal Gentong	Nasi Jamblang
121	Catering Business Management	Menu Management	
122	Jogja Cuisine	Set Gudeg Ayam & Krecek	
123	Padang Cuisine	Soto Padang	Ayam Pop
124	Catering Business Management	Basic Accounting for Catering	
125	Sundanese Cuisine	Set Nasi Timbel	
126	Catering Business Management	Food Costing (Catering)	
127	Catering Business Management	Operational Management	
128	Catering Business Management	Staff Management	
129	Catering Business Management	Equipment and Packaging in Catering Business	
130	Catering Business Management	Catering Promotional dan Advertising	
131	Food Retail Management	Introduction To Food Retail Business	
132	Food Retail Management	Food Costing	
133	Food Retail Management	Design a smart packaging	

134	Food Retail Management	Introduction to legal and permit in food retail
135	Food Retail Management	Managing Distribution
136	Food Retail Management	Staff Management and training
137	Food Retail Management	Operational Management
138	Food Retail Management	Promotional and advertising
139	Western Set Menu	Head Chef decide the menu (Soup, main course, vegetables and potato/rice dishes)
140	Asian Set Menu	Head Chef decide the menu (Soup, main course, vegetables and potato/rice dishes)
141	Indonesian Set Menu	Head Chef decide the menu (Soup, main course, vegetables and potato/rice dishes)
142	Creative Class	Student may decide what recipe to learn
142	School Certificate Assessment	Culinary & Pastry / Bakery Assessment
144	National Certificate Assessment	Culinary Art Certificate Assessment
145	National Certificate Assessment	Pastry & Bakery Art Assessment