

SYLLABUS

Professional Certification Class

1 year program

CULINARY ART

BASIC SKILL

Class	Subject	1 st Recipe	2 nd Recipe	
1	Knife skill	Minestrone Soup	Coleslaw	
2	Knife skill	Huzarensla	Potato salad	
3	Introduction to chicken stock	Cream chicken soup	Chicken meatball soup	
4	Introduction to fish stock	Tom Yum Goong	Laksa Penang	
5	Introduction to beef stock	French Onion Beef soup	Hungarian Goulash Soup	
6	Introduction to fresh ingredients (beef)	Beef Teppanyaki Set		
7	Introduction to fresh ingredients (chicken)	Roasted chicken with butter vegetable		
8	Introduction to fresh ingredients (fish)	Snapper a la meuniere (whole fish)		
9	Basic salad dressing	Waldorf salad	Nicoise Salad	
10	Simple Japanese soup	Miso Soup	Beef ramen	
11	Simple Chinese soup	Crab asparagus soup	Wonton soup	
12	Basic Salad	Chicken Caesar Salad	Som Tam Salad	

INTERMEDIATE SKILL				
Class	Subject	1st Recipe	2nd Recipe	
13	Pan Fried Method	Yongcheow Fried Rice	Red Snapper a la Meunierre	
14	Deep Fried Method	Fish & Chips	Bitterballen	
15	Roasting Method	Roasted Chicken with Vegetables		
16	Grilled Method	Grilled Chicken Skewer with Baked Potato		
17	Steam Method	Charsiu Bao	Hongkong Siomay	
SUPERIOR SKILL				
Class	Subject	1st Recipe	2nd Recipe	
18	Deep Fried Method	Chicken Cordon Bleu	Thai Chicken Pandan	
19	Roasting Method	Beef Wellington with Mashed Potato		
20	Steam Method	Feng Zhao	Hakau	
21	Grilled Method	Rib Eye Steak	Grilled Prawn	
22	Speciality Sauce	Chicken with Bechamel Sauce	Egg Benedict	
23	Chinese Cuisine	Rice Hainan Chicken Set		
24	Singapore Cuisine	Chili Crab	Beef Samosa	

25	Italian Cuisine	Homemade Pasta	Fettucini Aglio Olio	
26	Thai Cuisine	Massaman Curry	Green Chicken Curry	
27	Japanese Cuisine	Tempura Moriawasae	Oyokodon	
28	Japanese Cuisine	Shabu – Shabu Set		
29	Mexican Cuisine	Chicken Enchiladas	Chili Con Carne	
30	American Cuisine	Mac & Cheese	Cheese Burger	
31	Juice and Nutrition Knowledge	Class Theory & Demo		
32	School Assesment	Cooking Practice Assesment		

PASTRY & BAKERY ART

BASIC SKILL

Class	Subject	1 st Recipe	2 nd Recipe	
33	Basic Dough with Yeast	Roti Tawar	Dinner Roll	
34	Basic Dough with Yeast	Assorted Taiwanese Bread		
35	Basic Cake : Pound	Marble Cake	Banana Cake	
36	Basic Cake : Pound	Assorted Cupcakes		
37	Basic Cake : Sponge	Strawberry Cheese Cake	Classic Cheese Cake	
38	Basic Cake : Sponge	Mocca Cake	Classic Chocolate Cake	
39	Introduction to Cookies	Almond Choco Chips	Putri Salju	

40	Introduction to Cookies	Nastar	Kastangel	
41	Sugar Dough	Fruit Pie	Milk Pie	
42	Salty Dough	Quiche Lorraine	Chicken Pie	
43	Simple Pudding	Chocolate Pudding with Fla	Panna Cotta	
44	Simple Pudding	Bread Butter Pudding	Caramel Pudding	
45	Basic Variaty Cakes	Almond Choco Brownies	Lava Cake	
46	Basic Variaty Cakes	Chiffon Pandan	Chiffon Ketan Hitam	
INTERMEDIATE SKILL				
Class	Subject	1st Recipe	2nd Recipe	
47	Variaty of Bakery	Assorted Doughnut		
48	Variaty of Bakery	Churros	Muffin	
49	Variaty of Bakery	Burger Bun	Bagel	
50	Variaty of Pound Cakes	Red Velvet	African Gateau	
51	Variaty of Sponge Cakes	Choco Roll Cake	Blueberry with Frosting Cream	
52	Introduction to Coffee Knowledge	Understand Variaty of Coffee and Roasting Method		
53	Variaty of Cakes	Éclair	Choux	
SUPERIOR SKILL				
Class	Subject	1st Recipe	2nd Recipe	

54	Variaty of Mousse	Chocolate Mousse	Mango Mousse	
55	Variaty of Pralines	Mocca Square	Rum Raisin	
56	Variaty of Cheese Cake	Japanese Cheese Cake	New York Cheese Cake	
57	Variaty Cakes	Opera Cake	Tiramisu	
58	Cake Decoration Class	Korean Butter Cream		
59	Cake Decoration Class	Fondant		
60	Variaty Cakes	Choco Mille Crepes	Macaroon	
61	Introduction of Bubble Tea	Bubble Milk Tea	Milo Dinosaur	
62	Introduction to Mirror Cake	Strawberry Mirror Cake		
63	Chocolate Sugar Piece	Nougat Truffle Ball		
64	School Assesment	Cooking Practice Assesment		

FOOD BUSINESS (INDONESIAN CATERING)

BASIC SKILL

Class	Subject	1 st Recipe	2 nd Recipe	
65	Popular Food Business	Martabak Telur	Martabak Manis	
66	Popular Food Business	Pempek	Tekwan	

67	Popular Food Business	Bakmi Ayam Bakso Komplit		
68	Popular Food Business	Ayam Kodok		
69	Soup	Zuppa Soup	Kimlo	
70	Fish Dishes	Kakap Asam Manis	Tofu Seafood	
71	Fish Dishes	Udang Kristal	Fish Nugget	
72	Chicken Dishes	Ayam Kremes	Chicken Nugget	
73	Chicken Dishes	Rolade Ayam	Ayam Goreng ala KFC	
74	Jajanan Pasar	Risoles Mayonaise	Pastel Ayam	
75	Jajanan Pasar	Sosis Solo	Lemper Ayam	
76	Beef Dishes	Iga Bakar Madu	Sop Konro	
77	Beef Dishes	Bistik Sapi	Sapi Cah Brokoli	
78	Aneka Sambal	Bebek Goreng Sambal Ijo	Ikan Bakar Sambal Matah	
79	Variasi Olahan Nasi	Set Nasi Tumpeng		
80	Variasi Olahan Nasi	Nasi Bakar Teri	Nasi Bakar Oncom	

81	Aneka Olahan	Sate Ayam Madura	Sate Lilit Bali	
82	Cirebon Cuisine	Empal Gentong	Nasi Jamblang	
83	Jogja Cuisine	Set Gudeg Ayam & Krecek		
84	Padang Cuisine	Soto Padang	Ayam Pop	
85	Sundanese Cuisine	Set Nasi Timbel		
86	Culinary Business Theory	Basic Food Costing		
87	Culinary Business Theory	Purchasing, Receiving, & Storing		
88	Culinary Business Theory	Menu Engineering		
89	Culinary Business Theory	Marketing for Food Business		
90	Culinary Business Theory	Leadership & Human Resources Management		
91	Culinary Business Theory	Finance for Food Business		
92	Culinary Business Theory	Quality Management		
93	School Assesment	Cooking Practice Assesment		
94	National Certificate Assesment	Culinary Art Certicifate Assesment		

95	National Certificate Assesment	Pastry & Bakery Art Assesment	
96	National Certificate Assesment	Food Business Assesment	