



**JOYFUL**  
COOKING CLASS

## SYLLABUS

Professional Certification Program

### Culinary Art Certificate

BASIC			
Class	Subject	1 <sup>st</sup> Recipe	2 <sup>nd</sup> 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	

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

30	<b>HACCP Class</b>	HACCP Australia Certification Class	
31	<b>HACCP Test</b>	HACCP Test	
32	<b>Cooking Test by Chef Tutor</b>	1 recipe from Intermediate skill	1 recipe from Superior Skill
33	<b>National Test (BNSP) by Certified National Tutor Chef</b>	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.