



Professional Certification Program
ICA – Joyful Cooking Class
25 CLASSES

Class	Subject	Recipe 1	Recipe 2	Notes	chef	
1	General Introduction	Chef Career in Industry		By ICA and School Principal		
2	BASIC SALAD	CAESAR SALAD	NICOISE SALAD			
3	BASIC SOUP	CHICKEN CREAM SOUP	TOM YUM GOONG			
4	Introduction of ICA	ICA and contribution to society		By ICA		
5	BASIC JAPANESE	ROASTED CHICKEN WITH BUTTERED VEGETABLES				
6	Career Tips	Interview Technique and CV Writing Class				
7	JAPANESE	MISO SOUP	BEEF RAMEN			
8	WESTERN	CHICKEN CORDON BLEU	THAI CHICKEN PANDAN			
9	Culinary Knowledge	BASIC FOOD SAFETY				
10	BASIC PASTA	HOMEMADE PASTA	FETTUCINE AGLIO OLIO			
11	ASIAN	HAINAN CHICKEN RICE SET				

12	JAPANESE	ASSORTED SUSHI				
13	Culinary Knowledge	Food Hygiene & Sanitation				
14	MEXICAN	CHILLI CON CARNE	CHICKEN ENCHILADAS			
15	INDIA CUISINE	BEEF SAMOSA	CHICKEN BRIYANI			
16	Culinary Knowledge	Kitchen Organization structure and Job Description				
17	BASIC DOUGH WITH YEAST	ASSORTED TAIWANESE BREAD				
18	BASIC CAKE	LAPIS SURABAYA				
19	Culinary Knowledge	Purchasing, Receiving and Storage				
20	SPONGE CAKE BASIC	OPERA CAKE	STAWBERRY CHEESE CAKE			
21	Indonesian Food	NASI JERUK TUMPENG SET				
22	Popular street food	MARTABAK TELOR	MARTABAK MANIS			
23	Culinary Knowledge	Basic Food Costing				
24	School Certification Assesment	Black Box 1 recipe				
25	National Test ICA by Certified National Tutor Chef	Black Box 1 recipe				