

# SYLLABUS

Professional Certification **Class**

**Joyful Cooking Class**

100 Classes / 12 months

Class	Subject		
1	Warm welcome & Program Introduction by School Principle		
<b>CULINARY ART</b>			
<b>BASIC SKILL</b>			
Class	Subject	1 <sup>st</sup> Recipe	2 <sup>nd</sup> Recipe
2	Knife skill	Potato Salad	Huzarensia
3	Introduction to Food Material	Basic Knowledge of Fruit and Vegetables ( Carving & Garnish Basic)	
4	Knife skill	Pan Seared Chicken with Coleslaw Salad	Minestrone Soup
5	Introduction to chicken stock	Cream chicken soup	Chicken Vegetable 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	<b>Simple Japanese soup</b>	Miso Soup	Beef ramen
17	<b>Simple Chinese soup</b>	Crab asparagus soup	Wonton soup
18	<b>Basic Kitchen Management</b>	Basic Knowledge of Storing & Equipment maintenance	
19	<b>Basic Salad</b>	Chicken Caesar Salad	Glass Noddle Salad with Prawn and Thai Sauce
<b>INTERMEDIATE SKILL</b>			
<b>Class</b>	<b>Subject</b>	<b>1<sup>st</sup> Recipe</b>	<b>2<sup>nd</sup> Recipe</b>
20	<b>deep Fried Method</b>	korean honey glazed chicken	calamary with lemon mayonnaise
21	<b>Basic Kitchen Management</b>	Introduction of variety cooking method	
22	<b>Deep Fried Method</b>	Fish & Chips	Bitterballen
23	<b>Roasting Method</b>	Peking Duck	
24	<b>Basic Kitchen Management</b>	Leadership & Kitchen Organisation	
25	<b>korean food</b>	Bimbimbab	sundubu jjigae
26	<b>Steam Method</b>	xiao lung bao	Hongkong Siomay
<b>SUPERIOR SKILL</b>			
<b>Class</b>	<b>Subject</b>	<b>1<sup>st</sup> Recipe</b>	<b>2<sup>nd</sup> Recipe</b>
27	<b>Basic Kitchen Management</b>	Making standard recipe	
28	<b>Deep Fried Method</b>	Chicken Cordon Bleu	Thai Chicken Pandan
29	<b>Roasting Method</b>	Beef Wellington with Mashed Potato	
30	<b>Basic Kitchen Management</b>	Understanding Food Costing	
31	<b>Steam Method</b>	Lumpia Kulit Tahu	Hakau
32	<b>Grilled Method</b>	Rib Eye Steak Mix Vegetable and Baked Potato with Blackpapper Sauce	

33	<b>Basic Kitchen Management</b>	Introduction to Kitchen Lay out	
34	<b>Speciality Sauce</b>	Chicken with Bechamel Sauce	Egg Benedict
35	<b>Chinese Cuisine</b>	Rice Hainan Chicken Set	
36	<b>Basic Kitchen Management</b>	Basic Food Safety	
37	<b>Singapore Cuisine</b>	Chili Crab	Beef Samosa
38	<b>Italian Cuisine</b>	Homemade Pasta	Fettucini Aglio Olio
39	<b>Basic Kitchen Management</b>	Introducing to First Aid in the kitchen	
40	<b>Thai Cuisine</b>	Massaman Curry	Pad Thai
41	<b>Japanese Cuisine</b>	Tempura Moriawasae	Oyokodon
42	<b>Basic Kitchen Management</b>	Menu Engineering	
43	<b>Japanese Cuisine</b>	assorted sushi	
44	<b>Mexican Cuisine</b>	Chicken Enchiladas	beef nachos
45	<b>Basic Kitchen Management</b>	People Management & Developing skill	
46	<b>American Cuisine</b>	Mac & Cheese	Cheese Burger
47	<b>india cuisine</b>	chicken biryani	butter chicken
48	<b>American Cuisine</b>	Southern Fried Chicken	chili con carne
<b>PASTRY, BAKERY &amp; INDONESIAN CUISINE</b>			
49	<b>Introduction to Food Material</b>	(Pastry & Bakery) Basic Ingredients & Equipments	
50	<b>Basic Dough with Yeast</b>	Roti Tawar	Dinner Roll
51	<b>Basic Dough with Yeast</b>	Assorted Taiwanese Bread	

52	<b>Basic Kitchen Management</b>	Introduction to Culinary Industry	
53	<b>Basic Cake : Pound</b>	Marble Cake	Assorted Cupcake
54	<b>Basic Cake</b>	Lapis Surabaya	
55	<b>Basic Kitchen Management</b>	Basic Knowledge of Restaurant	
56	<b>Basic Cake : Sponge</b>	Strawberry Cheese Cake	Classic Cheese Cake
57	<b>Basic Cake : Sponge</b>	Opera Cake	Tiramisu
58	<b>Introduction to Cookies</b>	Almond Choco Chips	macaroon
59	<b>Introduction to Cake</b>	Strawberry Mirror Cake	
60	<b>Bakery</b>	danish pastry	chocolate muffin
61	<b>Sugar Dough</b>	Quiche Lorraine	macau egg tart
62	<b>Salty Dough</b>	croissant	brioche
63	<b>Simple Pudding</b>	Chocolate Pudding with Fla	Panna Cotta
64	<b>Creative Pastry Product</b>	Es Teler Cake	Turkish Dessert Box
65	<b>Basic Variaty Cakes</b>	Almond Choco Brownies	Lava Cake
66	<b>Basic Variaty Cakes</b>	Chiffon Pandan	Bolu Keju Classic
67	<b>Variaty of Mousse</b>	Chocolate Mousse	Manggo Mousse
68	<b>Cake Decoration</b>	Korean Butter Cream	
69	<b>Introduction to Food Material</b>	(Indonesian Culinary) Basic Ingredients & Equipments	
70	<b>Set Indonesian Food</b>	Nasi Tutug Oncom Set (Empal,Sambel Terasi, Tempe Goreng,Lalapan,Ikan Asin Kipas)	
71	<b>Popular Indonesian Cuisine</b>	Kakap Asam manis	Sop Kimlo
72	<b>Popular Indonesian Cuisine</b>	ayam taliwang	Bebek Goreng sambal ijo

73	<b>Business Frozen Food</b>	Chicken Nugget	Beef Rollade
74	<b>Business Catering Food</b>	Bistik sapi	Udang Sauce Padang
75	<b>Traditional Indonesian Food</b>	Gurame Pasmol	Sop Iga
76	<b>Indonesian Snack</b>	Risoles Mayonaise	Pastel Ayam
77	<b>Traditional Indonesian Food</b>	Set Gudek Ayam Krecek	
78	<b>Indonesian Snack</b>	Sosis Solo	Lemper Ayam
79	<b>Traditional Indonesian Food</b>	Empal Gentong	Sate Ayam Madura Lontong
80	<b>Business Catering Food</b>	Nasi Jeruk Tumpeng	
81	<b>Set Indonesian Food</b>	nasi rendang padang, sambal hijau dan gulai nangka	
82	<b>Menu Catering</b>	Ayam Kodok	
83	<b>Menu Business Culinary</b>	Rice Bowl Set (Ayam Geprek & Sambal Korek)	soto kudu
84	<b>Set Business Culinary</b>	Home Made Bakmi Ayam Bakso	
85	<b>Indonesian Food</b>	pepes jamur	Iga bakar madu
86	<b>Indonesian Food</b>	pempek	tekwan
87	<b>Popular Food Business</b>	Martabak Telur	Martabak Manis
88	<b>Indonesian Food</b>	ayam kremes, nasi, lalapan, sambal	ayam woku
89	<b>indonesian food</b>	sate maranggi	soto bandung
90	<b>HACCP Training</b>	introduction to HACCP Australia	
91	<b>HACCP Training 2</b>	Cleaning and sanitazing	
92	<b>Catering Business Management</b>	Menu Management	

93	<b>HCCP Australia certification</b>	HCCP Test		
94	<b>Catering Business Management</b>	Introduction to Catering Business		
<b>DEVELOPING TEAM WORK</b>				
95	<b>Developing Team Work</b>	Miso Soup	Tempura Moriawase	Quiche Lorraine
96	<b>Developing Team Work</b>	Potato Salad	Chicken Cordon Bleu	Classic Cheese Cake
97	<b>Developing Team Work</b>	Nasi Putih	Ayam Kremes, Lalapan dan Sambal	macao egg tart
98	<b>School Certificate Assesment</b>	Culinary & Pastry / Bakery Assesment		
99	<b>National Certificate Assesment</b>	Culinary Art Certicifate Assesment		
100	<b>National Certificate Assesment</b>	Pastry & Bakery Art Assesment		