

*Week 1-
Introduction to culinary Arts
Introduction to cooking techniques
Hygiene/health and safety.*

*Week 2
Stock making
Stock making
Stock making*

*Week 3
Sauces and soups
Sauces and soups
Sauces and soups*

*Week 4
Salads, appetizers
Salads appetizers
Salads appetizers*

Week 5

*Introduction to Poultry
Fabrication of chicken
Cooking with Chicken*

Week 6

*Introduction to meats
Cooking with meats
Cooking with meats*



Week 7

*Introduction to seafood
Cooking seafood
Cooking seafood*

Week 8

*Global cuisine
Global cuisine
Global cuisine*

Week 9

*Introduction to Baking
Baking
Baking*

Week 10

*Baking
Baking
Baking*

Week 11

*Restaurant service
Restaurant service
Restaurant service*

Week 12

*Examinations
Examinations
Examinations*

