



Chef Training Timetable

Date	Time	Course	Cost N
18/08/2014	10am – 2pm	Entertaining and Garde Manger 1 Objective: To learn how to plan comprehensive menus for guests, table setting, service, food presentation and plating principles and techniques well. As well as to learn salads and various dressings, and platter presentation.	29000
19/08/2014	10am – 2 pm	Healthy Cooking and Eating and Culinary Maths Objective: To understand the elements of Nutrition and contemporary theories and practices of healthy cooking and eating. As well as to learn basic culinary mathematical skills, converting, adapting recipes, portion control.	18000

20/08/2014	10 am – 2 pm	Garde Manger 2 Objective: To learn how to make Hor d'oeuvres, appetizers and small plates	22000
21/08/2012	10am – 2 pm	Accompaniments and Side Dishes Objective: To learn the application of basic cooking fundamentals as applied to vegetables, starches, grains, legumes, and other ancillary dishes.	22000
22/08/2014	10am – 2 pm	Advanced Cooking Techniques (2 Days) Objective : To learn advanced principles of cooking, explore creativity with food and to correct any practice of wrong cooking techniques and kitchen habits.	36000
25/08/2014	10am – 2 pm	Advanced Cooking Techniques	Day 2
27/08/2014	10am – 2pm	Baking and Pastry Fundamentals (2 Days) Objective: To get an introduction to baking ingredients, terminology, mixing methods and standards of quality.	44000
28/08/2014	10am – 2 pm	Baking and Pastry Fundamentals 2	Day 2