



5 Weeks Intensive Culinary Art Programme 2019

By Just Appetite Culinary School



Brief for the Culinary Arts Course

- This unique course gives you the technical and practical skills required for a career in culinary arts whilst educating you about the industry and giving you valuable professional management skills.
- You will also develop intellectual critical thinking and problem solving, essential to a career in any sector.
- The theme of the course is employability through skills acquisition, experiential learning, industry exposure and academic rigour. The school has well developed industry links, through patrons and sponsors, to both network and develop relevant skills demanded by today's employers.
- **What Are the Benefits of Taking a Course in Culinary Arts?**
- The program teaches students to cook, preparing them to work in a range of restaurants. This may help the individual to advance in his or her career path.

Culinary Arts



- During this 6 weeks program, participants will receive a broad and intense education in professional cooking and pastry making.
- The dynamic course schedule is designed for people wishing to improve their culinary skills or who are directing themselves towards a career in professional gastronomy.
- The program takes a hands-on approach to cooking technique, with daily cooking labs supplementing lessons, as well as several field trips to local food production centers and guest lectures from visiting chefs from International brand Hotels
- Students will be provided with the basic knowledge required to begin working in a culinary profession.
- Students will learn about thermal and mechanical food processing, identifying ingredient quality, coupling seasonings, knife work, creating quality restaurant menus, arranging and serving dishes, professional cooking standards, food portions, food preservation, and the history of gastronomy.
- Along with the professional skills that students learn during this program, they will also have the opportunity to meet successful chefs working in contemporary gastronomy and form a network with professionals in the industry

Culinary Practicums



Because we believe that cooking is best learned through hands-on experience, our curriculum is designed such that 80% of class time is dedicated to practicums. The practicums begin with the basics, so that students have the opportunity to build their knowledge on strong foundations.

Field Trip



During the program, students will visit local food production centers, wine products and hotel production kitchen. The field trips help students better understand the production chain of the food industry, as well as preparation and storage techniques of various types of food, including cheeses, baked goods, products, wine, and coffee. Students are introduced to various brands of local produce from which they can learn to distinguish quality products and create contacts with local producers.

Modules

Basic Kitchen Foundation

- developing specific knife skills
- preparing the kitchen for day to day use
- methods of preserving
- skills on ingredients reactions and end products
- participating in canapés productions
- compile classic and modern plating presentations
- sweet and savoury hot soufflé
- developing sauce knowledge
- practicing cooking methods
- identifying specific European techniques and cuisine
- Kitchen management 2
- Implement health, safety and hygiene procedures



Modules

1) International & National Food Techniques and Foundation

2) European culinary techniques and cuisine

- French , Italian , Continental , Spanish Cuisine

3) Far-East Culinary techniques and Cuisine

- Chinese , Thai, Vietnamese, Japanese, Burmese

4) National (Indian) techniques and Cuisine

- Northwest Frontier, East Frontier, West National Frontier, Coastal Cuisine
- Tandoor and Kebabs (veg)

5) Bakery & Pastry Foundation

- Baking of Breads ,Puffs and Breakfast Rolls,Cakes

6) Food Innovation – National & International

7) International Beverage Provision

- Mocktails & Cocktails & Accompanied Choice of Snacks (National & Intern



Module – Molecular Gastronomy

8) International Gastronomy with Indian Fusion:

Molecular Cuisine and food presentations will be taught by highly professionals.

9) Innovation and Entrepreneurship

10) Culinary Design Concepts

Around 150 recipes will be covered in this course



Internships

- **We are giving an optional internship for students:** It is upto students choice whether they want to opt for the internship.
- The stipend will depend on the internship placed.
- Students are required to notify us in advance if they opt for internship.

Additional Programme Information

- Class time: Monday-Friday (9 am to 4pm)
- Program length: 5 weeks
- Language used in class: English/Hindi
- Readings and Materials (digital): provided by Just Appetite
- A set of knives: provided by Just Appetite
- One Recipe booklet: provided by Just Appetite
- One top, Chef Coat and one Apron: provided by Just Appetite
- Upon successful completion, each student will receive a certificate.

Fees

- Our programme cost per student is **Rs. 1,10,000/- inclusive taxes**
- To grab this voucher, you need to complete your application process and pay the tuition two months before the program start date.
- **Price Includes:**
 - All training and material for the program Culinary Arts
 - Readings and Materials (digital): provided by Just Appetite
 - A set of knives: provided by Just Appetite
 - Recipe booklet: provided by Just Appetite
 - One top, Chef Coat and one Apron: provided by Just Appetite
- Transportation not included on day to day travel
- Housing not included , Student have to find their own accommodations. However we have a list of hotels and apartments nearby.
- Costs for field trips included

Dates & Fees

- We are conducting our session from 20th January to the 22nd February 2020 training is **Rs. 1,10,000 inclusive 18% tax**
- We will take Rs. 25,000 in advance of the total fees for your registration.
- The second installment of Rs. 50,000 is to be paid on the first day of the Course.
- The last installment is to be paid by 2nd week of February
- Any further queries please call 9004686405/ 9769214090.

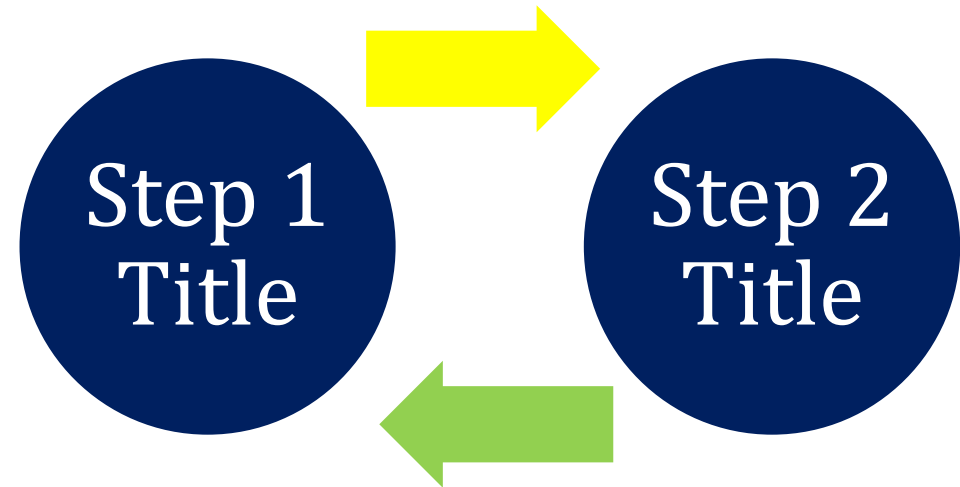
Application

Step 1 : Registration Application must include:

- First installment of Rs. 25000
- Complete registration form
- One photocopy of id- card

Step 2:

- Your registration is confirmed by email.
- Participants receive a size and measurements form for ordering kitchen clothing





Contact

Information and application:

Phone No: +91- 9004686405 / 9769214090

Email: info@justappetite.com / booking@justappetite.com

Visit us on www.justappetite.com



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