



# 5 Weeks Intensive Culinary Art Programme 2022

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 these five 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

## 4) National (Indian) techniques and Cuisine

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

## 5) Bakery & Pastry Foundation

- Baking of Breads ,Puffs and Breakfast Rolls
- Making of Cakes ,Decorations and Chocolates

## 6) Food Innovation – National & International

## 7) International Beverage Provision

- Mocktails & Cocktails & Accompanied Choice of Snacks (National & International )



# 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**





# Modules



Visit to Hotel  
Kitchens and  
Restaurants for  
food tasting and  
see to personally  
see the  
operations.

# Internships

- **We are giving an optional internship for students:** We will also try to give you weekend working (Friday, Saturday & Sunday) exposure so that you actually understand how the industry works and you gain immense amount of practical knowledge from the same.
- 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-Thursday (10:30am to 4:00pm)
- Program length: 5 weeks
- Language used in class: English
- Readings and Materials (digital): provided by Just Appetite
- A set of knives: provided by Just Appetite
- One Recipe booklet: provided by Just Appetite
- 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
- One Recipe booklet: provided by Just Appetite
- 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. How have a list of hotels and apartments nearby.

# Dates & Fees

- We are conducting our session from 7<sup>th</sup> March to 13<sup>th</sup> April'22
- Cost of training is **Rs. 1,10,000 inclusive 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 last week of March'22
- Any further queries please call 9004686405/ 9769214090.
- Account details are mentioned on the website.

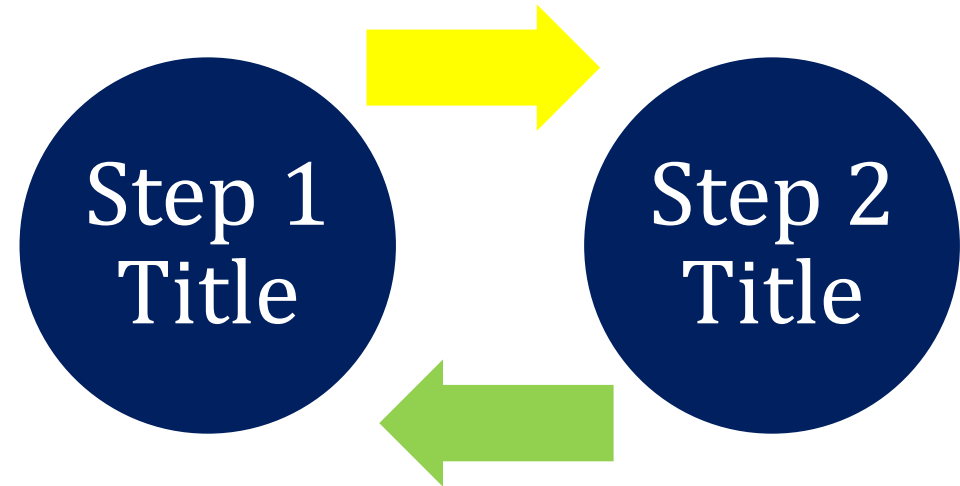
# Application

Step 1 : Registration Application must include:

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

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

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