



6 WEEKS INTENSIVE CULINARY ART PROGRAMME 2023

8TH JULY'2024 TO 20TH AUGUST 2024



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We are happy to announce the 6 Weeks Intensive Culinary Art Programme- Eggfree. This course is nevertheless for those those who want to kickstart their career in culinary but don't know how to go forward with it but it is also for those who want to develop new skills for the fast evolving baking industry.

- This course is complete hands on course
- Eligibility: There is no basic eligibility required for this particular course
- Dates: 8th July'2024 to 20th August 2024
- Timings: 10:30am to 4:30pm
- (Monday to Friday)
- Course Fees: Rs. 1,20,000 incl. tax

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.
- 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.
- 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.



Industrial Kitchen Visit

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
- Implement health, safety and hygiene procedures



MODULES -EACH MODULE HAS 6-8 RECIPES COVERED

- 1) International & National Food Techniques and Foundation
- 2) European culinary techniques and cuisine
 - French , Italian , Continental , European
- 3) Far-East Culinary techniques and Cuisine
 - Chinese , Thai, Vietnamese, Japanese
- 4) National (Indian) techniques and Cuisine
 - Northwest Frontier, East Frontier, West National Frontier
 - Tandoor and Kebabs
- 5) Bakery & Pastry Foundation
 - Baking of Breads ,Puffs and Breakfast Rolls
 - Making of Teacakes and Hi Tea Prepration
- 6) Food Innovation – National & International
- 7) International Beverage Provision
 - Mocktails & Cocktails & Accompanied Choice of Snacks (National & International)



MODULES

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

NOTE: WE HAVE NOT GIVEN DETAILED SPECIFIC ITEMS AS THE MENU KEEPS CHANGING EVERY CHANGE. STUDENTS ARE REQUESTED TO REFER TO OUR INSTAGRAM HIGHLIGHTS FOR BETTER UNDERSTANDING AND REFERENCES



INTERNSHIPS

- We are giving an optional internship for students: We provide internship in five star hotels or flight kitchens. The internship process starts after the course.
- 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 (10:30am to 4:00pm)
- Program length: 6 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, one Apron, T Shirt: provided by Just Appetite
- Upon successful completion, each student will receive a certificate. **11**

FEES

- Our programme cost per student is Rs. 1,20,000 incl. 18% GST
- To grab this voucher, you need to complete your application process.

Price Includes:

- All training and material for the program Culinary Arts.
- Eggless and Vegetarian Recipes : provided by Just Appetite.
- Costs for industrial visit is included
- Ingredients are provided by the institute
- A set of knives: provided by Just Appetite
- Recipe booklet: provided by Just Appetite
- Chef Coat, one apron and T shirt : 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.

DATES & FEES

- We are conducting our session from 8th July'2024 to 20th August 2024
- Cost of training is Rs. 1,20,000 incl. 18% GST
- 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 July'2024
- Any further queries please call 9004686405/ 9769214090.

NOTE

- The chef caps, chef coats and one T shirt will be provided by Just Appetite
- We conduct only Eggless and Vegetarian Courses and Workshops
- Students will be given a holiday on public holidays. Students will have to compensate the same on a weekend or another extra day, as and when the chef and the students are comfortable
- Students may have to stay for a few more hours until the syllabus is done for the day.
- Students are requested to wear closed shoes at all times while working in the studio.

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.



**LOOKING
FORWARD TO SEE
YOU AT THE
PROGRAMME !**

- Please do check out our work and classes on

https://www.instagram.com/justappetite_culinaryschool/

- Visit us on our website for other courses and details regarding the same.

www.justappetite.com

Address: 02, Ground Floor, Monarch Park,
Shriniwas Bagarka Road, JB Nagar, Andheri
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Contact us on 9004686406 or 9769214090