



JUST
APPETITE
CULINARY SCHOOL

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SCHOOL

6 MONTHS DIPLOMA IN CULINARY ARTS



7th December 2026 to 15th May 2027



WWW.JUSTAPPETITE.COM



THE 6 MONTHS CULINARY ARTS PROGRAMME IS GOING
TO 4 MONTHS OF INTENSIVE TRAINING AND 2 MONTHS
OF COMPULSORY INTERNSHIP

THIS COURSE IS SUITABLE FOR ANYONE WHO IS
PASSIONATE ABOUT COOKING! WHETHER ITS A
BEGINNER OR LOOKING TO DEVELOP THEIR CAREER IN
VEGETARIAN GOURMET COOKING!

THIS INTENSIVE COURSE HELPS STUDENTS REFINE
THEIR CULINARY SKILLS, WORK WITH UNIQUE
INGREDIENTS AND MASTER IN FLAVOURING
VEGETARIAN GOURMET COOKING, DEVELOPING THIER
CREATIVE FLAIR AND EXPERIMENTING THE RECIPES IN
VEGETARIAN COOKING

THE PROGRAMME IS ALSO AFFILIATED TO LONDON
ACADEMY OF PROFESSIONAL TRAINING -
INTERNATIONAL CERTIFICATION WHICH IS GLOBALLY



WHY THIS COURSE?

ARE ALL THE RECIPES PURE VEGETARIAN AND EGGLESS?

WE CONDUCT ONLY PROFESSIONAL VEGETARIAN COURSES AND WORKSHOPS. THE COURSE IS GOING TO COVER MORE THAN 500+ VEGETARIAN RECIPES

WHICH ARE THE CERTIFICATIONS PROVIDED AFTER THE COURSE?

WE ARE PROVIDING WITH LEVEL 2- CITY AND GUILDS INTERNATIONAL CERTIFICATION + OUR INSTITUTE CERTIFICATE

DOES THIS COURSE TRAIN FOR BUSINESS ENTREPRENEUR SKILLS TOO?

YES THIS PROGRAMME IS AN INTENSIVE PROGRAMME THAT COVERS HANDS ON TRAINING WITH COOKING/BAKING AND SHALL ALSO TRAIN YOU PRACTICALLY WITH THE FOOD BUSINESS ASPECT TOO!



DIPLOMA IN VEGETARIAN CULINARY ARTS

DURATION: 16 WEEKS COURSE + 8 WEEKS

COMPULSORY INTERNSHIP

TIMING: 10AM TO 3PM

MONDAY TO FRIDAY

CERTIFICATION: GOVERNMENT THSC CERTIFICATE+

INSTITUTE CERTIFICATE

+

LAPT CERTIFICATION

(AT ADDITIONAL COST)



SYLLABUS



BUILDING YOUR CAREER IN
FINE VEGETARIAN CULINARY
ARTS !

W A R N E R & S P E N C E R

PROFESSIONAL PRACTICES

W H A T W E A I M T O B E

- 1) FOOD SAFETY
- 2) KITCHEN ORGANISATION
- 3) HOW TO PLATE UP
- 4) FOOD ALLERGY AWARENESS
- 5) KITCHEN CONFIDENCE
- 6) IMPROVING YOUR PALATE
- 7) PRESENTATION TECHNIQUES
- 8) ADVANCED GARNISHES
- 9) COMMERCIAL TRAINING
- 10) DIETARY MEASUREMENT

J U S T A P P E T I T E . C O M

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- 1) KNIFE SHARPENING
 - 2) FUNDAMENTAL CUTS
 - 3) KNIFE SPEED
 - 4) KNIFE MAINTAINENCE

KNIFE SKILLS

INNOVATION & QUALITY

SAUCES

CULINARY SKILLS

- 1) COLD EMULSIFICATION
- 2) CLASSIC SAUCES
- 3) DERIVATIVE SAUCES
- 4) WARM EMULSIFICATION
- 5) REDUCTION SAUCES
- 6) FOAMS
- 7) GELS
- 8) MOLECULAR GARNISHES
- 9) COMPOUND SAUCES





INDIAN CUISINE

1) BASIC INDIAN MASALAS

INTRODUCTION AND USAGE

2) NORTHERN REGION OF INDIAN
FOOD

3) RAJASTHANI CUISINE

4) SOUTH INDIAN CUISINE

5) GUJARATI CUISINE

7) SIGREE COOKING

8) MAHARASTRIAN COOKING

9) BENGALI CUISINE

10) FLAVOUR COMBINATIONS

11) INDIAN STREET FOOD

12) PICKLINGS



ITALIAN CUISINE

- 1) INTRODUCTION TO
DIFFERENT PASTAS
- 2) SAUCES
- 3) HOMEMADE FRESH
PASTAS
- 4) ITALIAN PIZZAS AND
SOURDOUGH PIZZAS

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- 1) THAI CUISINE
 - 2) KOREAN CUISINE
 - 3) JAPANESE CUISINE
 - 4) BURMESE CUISINE
 - 5) MALAYSIAN CUISINE
 - 6) CANTONESE CUISINE
 - 7) INDO- CHINESE
- *DIMSOM DOUGHS,
SAUCES ETC WILL BE
TAUGHT FROM
SCRATCH

ASIAN CUISINE

MIDDLEEASTERN AND TURKISH

- 1) BASIC SPICES
- 2) USING THE SPICES
- 4) FUNDAMENTALS OF MIDDLE EASTERN
FOOD AND TURKISH FOOD
- 5) INTENSIVE RECIPES



MEXICAN CUISINE



- 1) BASIC MEXICAN SPICES AND FLAVOURS
- 2) NACHOS AND TACO DOUGHS FROM SCRATCH ASSEMBLING AND PLATING OF THE AUTHENTIC MEXICAN RECIEPES



1) FRENCH CUISINE

2) SPANISH

CUISINE

3) ENGLISH FOOD

CONTINENTAL CUISINE

PASTRY

FOUNDATION PASTRY

- BASIC CAKES
- BASIC TEACAKES
- INTERNATIONAL DESSERTS
- ADVANCE PASTRY PLATING TECHNIQUES
- PETIT FOURS & VERRINES
- BASIC ICECREAMS & SORBET
- BASIC CONFECTIONARY
- INDIAN MITHAI



BREADS AND MORE

- 1) BASIC BREADS
- 2) INTERNAIONAL BREADS
- 3) ARTISANAL BREADS - SOURDOUGH, RYE BREAD, BAGUETTE ETC.
- 4) PUFF PASTRY
- 5) VIENOISERIES





OTHER CUISINES

- 1) AMERICAN CUISINE
- 2) INDONESIAN CUISINE
- 3) SRI LANKAN CUISINE
- 4) GOURMET BURGERS AND SANDWICHES
- 5) SOUPS AND SALADS
- 6) COCKTAILS/MOCKTAILS SESSION
- 7) FINE DINE PLATING TECHNIQUES
- 8) LEARNING ABOUT EXOTIC VEGETARIAN INGREDIENTS
- 9) COCKTAIL APPETISERS



VEGAN COOKING AND GLUTENFREE COOKING



This will be a detailed module on veganism and the substitutes of the dairy and the glutenfree base sauces for the same!

MOLECULAR GASTRONOMY



FOOD PHOTOGRAPHY



BASICS OF BARISTA



OTHER SUBJECTS



**COSTING AND PRODUCTION
IS TAUGHT IN DETAIL**



**MENU CURATION AND
RECIPE CREATION**



**FINE DINE PLATING
TECHNIQUES, COLOUR
COMBINATIONS AND
GARNISHES**



**BRANDING AND
MARKETING**



COMPULSORY ASSIGNMENTS

Students will be prepared to make a menu and keep a few items for sale to pick up orders for that period. They will be assessed on the basis of their performance and creativity

EXHIBITION/ SMALL CATERING

s- STUDENTS WILL BE TRAINED TO PICK ORDER FOR THE GUESTS OUTSIDE FOR THE MOST PRACTICAL EXPOSURE . STUDENTS WILL BE ASSESSED

PRACTICAL EXAMS AND JOURNAL SUBMISSION BY INSTITUTE

Presentations are tools that can be used as lectures, speeches, reports, and more.



LONDON ACADEMY OF PROFESSIONAL TRAINING EXAMINATION

**THREE THEORY PAPERS - MCQ
ONLINE WILL BE CONDUCTED BY
THE BOARD**

ONE PRACTICAL EXAMINATION

A SET MENU IS GIVEN TO THE STUDENTS
FOR THEM TO PREPARE, EXTERNAL
EXAMINER WILL BE CONDUCTING AND
ASSESSING THE EXAMS BY THE BOARD

THIS IS NOT INCLUDED IN THE FEES

AN ADDITIONAL AMOUNT OF RS.30,000 PLUS
18% GST WILL BE CHARGED IF STUDENT OPTS
TO DO THE LAPT CERTIFICATION



THSC GOVERNMENT EXAMINATION

THEORY PAPERS

ONE PRACTICAL EXAMINATION

A SET MENU IS GIVEN TO THE STUDENTS FOR THEM TO PREPARE, EXTERNAL EXAMINER WILL BE CONDUCTING AND ASSESING THE EXAMS BY THE BOARD

RESULTS

RESULTS ARE SENT BY THE BOARD
THE EXAMINATION RESULTS ARE SENT TO US
FROM THE DELHI OFFICE.



THIS COURSE WOULD INCLUDE

**CHEF CAPS -2
CHEF COATS- 2
APRONS-2
T SHIRT- 1
KNIFE SET-1
BAKERY SMALL KIT-1**

**COVERING 500+ VEGETARIAN
RECIPES**

**HANDS ON PROGRAMME
INGREDIENTS ARE INCLUDED AT ALL TIMES
IN THE COURSE**

**INDUSTRIAL KITCHEN VISIT
ASSIGNMENTS
GUEST LECTURES !**

FEE STRUCTURE AND REGISTRATION

TOTAL FEES: RS. 3,50,000
REGISTER BEFORE 1ST DECEMBER
AND AVAIL FLAT 10% OFF

1ST INSTALLMENT

**RS. 75,000 ON
REGISTRATION**

2ND INSTALLMENT

**RS. 90,000 ON
FIRST DAY OF
THE COURSE**

3RD INSTALLMENT

**RS. 75,000 ON
DECEMBER END**

• 4TH INSTALLMENT •

**RS. 75,000
JANUARY END**

AFTER DISCOUNT FEE:
RS. 3,15,000



CONTACT US

FOR INQUIRIES

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