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CULINARY SCHOOL

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SCHOOL

# 6 MONTHS DIPLOMA IN CULINARY ARTS



**15th JUNE TO 15th DECEMBER 2026**



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# OVERVIEW

## ABOUT THE COURSE

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!



# DIPLLOMA 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 !



WARNER & SPENCER

# PROFESSIONAL PRACTICES

WHAT WE AIM TO BE

- 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

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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

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# MIDDLEEASTERN AND TURKISH

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



BOOKING SALE / POP UPS

# BREADS AND MORE

- 1) BASIC BREADS
- 2) INTERNATIONAL 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

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## **THEORY PAPERS**

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## **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

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## **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



AFTER DISCOUNT FEE:  
RS. 3,15,000



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# CONTACT US

FOR INQUIRIES

E-MAIL:

[aakurajput@gmail.com](mailto:aakurajput@gmail.com)  
[justappetite@gmail.com](mailto:justappetite@gmail.com)

PHONE:

**+91-9004686405 /  
9769214090**

ADDRESS:

**02, GROUND FLOOR,  
MONARCH PARK,  
SHRINIWAS BAGARKA ROAD,  
JB NAGAR, ANDHERI EAST**

WEB:

[www.justappetite.com](http://www.justappetite.com)