



# 6 WEEKS INTENSIVE CULINARY ART PROGRAMME - PURE VEG

9TH FEBRUARY TO 31<sup>ST</sup> MARCH 2026  
(MON- FRI)



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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 9TH FEBRUARY to 31<sup>ST</sup> MARCH 2026
- (MON- FRI)
- Timings: 9 am to 3pm
- (Monday to Friday)
- Course Fees: Rs. 1,20,000 \*\*\*

# 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 cookingmethods
- Identifying specific European techniques and cuisine
- Kitchen management
- Implement health, safety and hygiene procedures



## **MODULES -EACH CUISINE HAS 6-7 RECIPES COVERED**

### **MODULE 1**

#### **International & National Food Techniques and Foundation**

- Mother Sauces
- Salads and Salad Dressings
- Soups
- Knife Skills and Chopping Techniques

### **MODULE 2**

#### **Indian Cuisine Techniques**

- Indian Basic Masalas, Methods
- Tandoor and Kebabs (Sigree)
- North Indian
- South Indian
- Dals and Biryani



## **MODULES -EACH CUISINE HAS 6-7 RECIPES COVERED**

### **MODULE 3**

**European culinary techniques and cuisine**

- Continental Cuisine
- Italian Cuisine
- French Cuisine

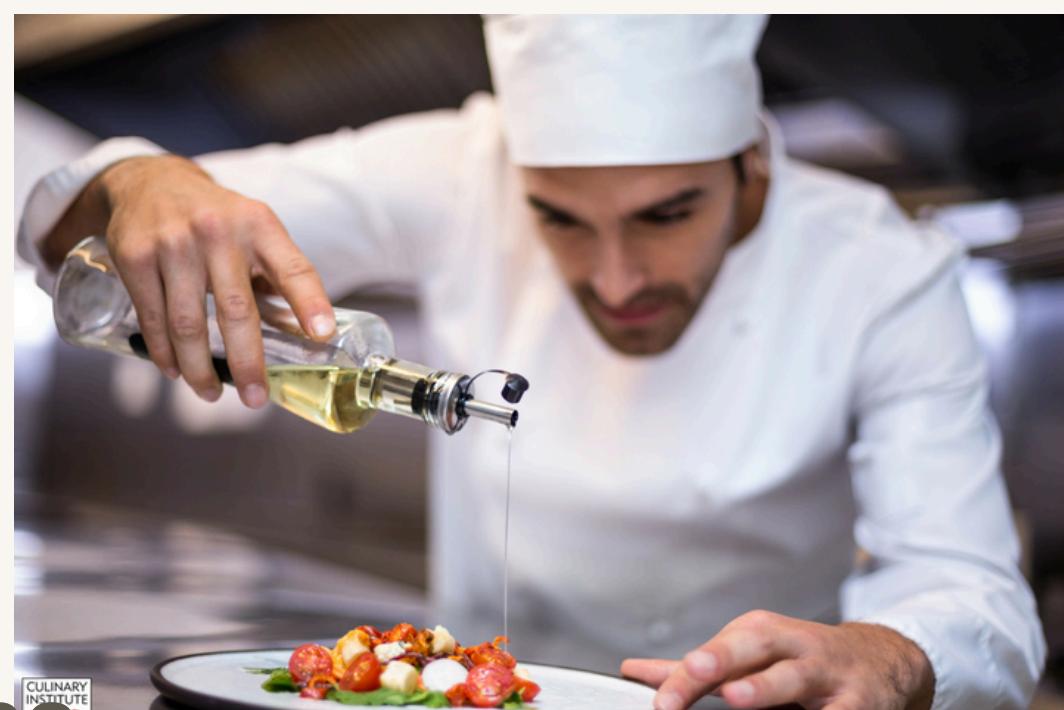
### **MODULE 4**

**All about Asian Culinary Techniques**

- Cantonese Cuisine
- Indo Chinese
- Japanese Cuisine
- Thai Cuisine

### **MODULE 5**

**Basics of Mocktail making, Milkshakes,  
Smoothies**



## **MODULES -EACH CUISINE HAS 6-7 RECIPES COVERED**

### **MODULE 6**

- Mexican Cuisine
- Middle Eastern Cuisine

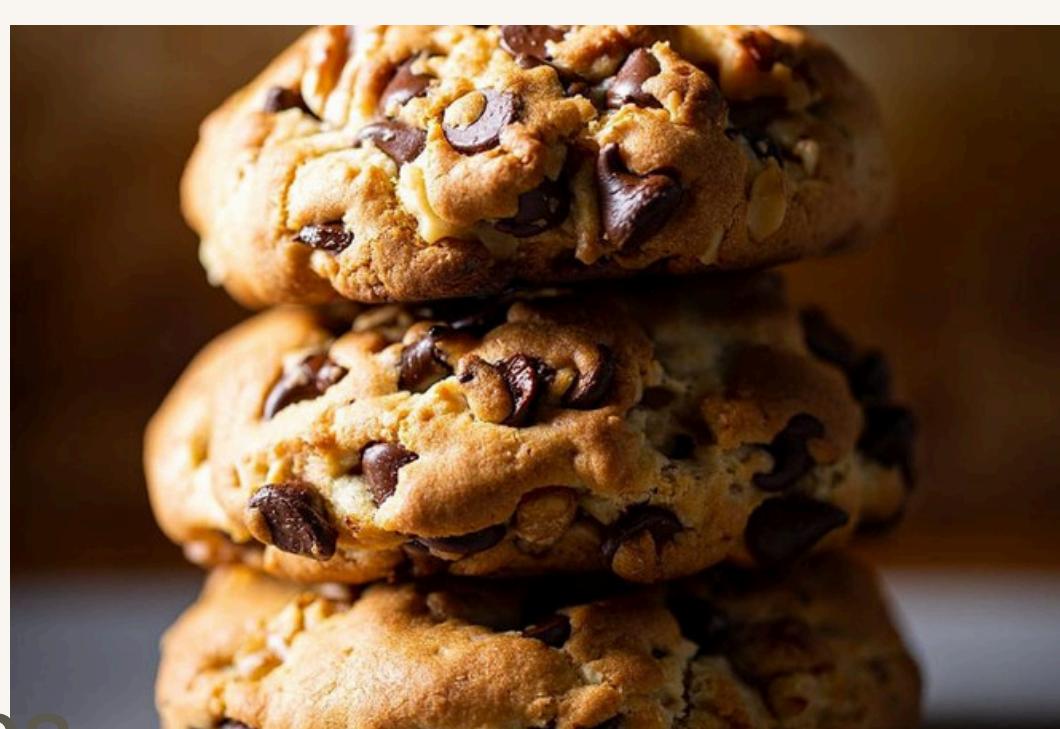
### **MODULE 7**

#### **Foundations of Baking**

- Basic Bread Baking
- Puff Pastry Laminations and Assembling
- Basic Teacakes and Cookies

### **MODULE 8**

- Fusion Food and Basic Plating Techniques
- Entrepreneurship Skills
- Costing and Marketing



## 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 to Friday (10 AM to 4 PM)
- 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.

## FEES

- Our programme cost per student is Rs. 1,20,000 \*\*\*
- 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
- Ingredidents 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.

## 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.

1) Rs. 25,000 is to be payable during registration- to block your seat.

2) Rs.50,000 is to be payable on the 1 st day of the class, i.e. 9<sup>TH</sup> FEBRUARY 2025

3) The outstanding Rs.45,000 is to be paid by last week of FEBRUARY 2025

- NOTE: We will be collecting the PDCs (Post Dated Cheque) beforehand from the students who will be opting EMI. We will submit the PDCs back if the payment is done via any other Mode.
- The amount is subject to discounts if availed or offered !

\*First preference is given to those who have blocked their seats in prior.

\*A complete hands on and eggfree course.

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

- Please do check out our work and classes on

[https://www.instagram.com/justappetite\\_culinaryschool/](https://www.instagram.com/justappetite_culinaryschool/)

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

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

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