

## COURSE INFORMATION

COURSE TITLE Culinary Arts Multi-cuisine

LEVEL Certificate of Competency

## COURSE OBJECTIVE

Upon completion of the training module, the trainee will be able to:

- Know the knife skills and different types of vegetable cuts
- Prepare breakfast items
- Prepare types of appetiser
- Prepare types of Indian dish
- Prepare continental dish
- Prepare Asian dish
- Prepare tea & snacks
- Prepare bakery items
- Perform mass cooking

## COURSE DESCRIPTION

This course is designed to provide the knowledge, skills and attitudes of an individual to become competent Culinary Arts in accordance with industry standard. Upon completion of this course, the graduates will be able to work in hospitality sectors in Food Production and Bakery. Further, they can start their own business or an outlet.

The main modules covered under this course are; carrying out preparation for culinary foundation; carrying out preparation of breakfast items; carrying out

preparation of appetiser; carrying out preparation of Indian dish; carrying out preparation of continental dish; carrying out preparation of Asian dish; carrying out preparation of tea & snacks; carrying out preparation of bakery item and carrying out mass cooking. Therefore, all learning outcomes and modules prescribed for this course must be achieved to obtain the Certificate of Competency(CoC).

OUTCOME: After completing this course the trainee will be able to:

- Work in 4/5-star hotel as commis 3
- Operate local restaurant in fast foods
- Manipulate simple menu
- Follow recipes, instruction and guide lines
- Work under pressure
- Work at flexible timing and shift
- Perform mass cooking for around 150 heads