

Diploma in Food Preparation and Culinary Arts

C&G Course Title:	Diploma in Food Preparation and Cooking 8065-02
Course Duration :	6 Months (Saturday & Sundays)
Course Fees :	Admission Fee: Rs.2,000/-
	Total Course Fee: Can be paid in 4 Installments
Examination Fee :	Rs. 1,200/-

Course Contents

- Cold food Preparation
- Safety at work
- Food safety in catering
- Healthier foods and special diets
- Prepare, cook and finish stocks, soups and sauces
- Prepare, cook and finish Fish and shellfish dishes
- Prepare, cook and finish Meat, poultry and offal
- Prepare, cook and finish Vegetables, fruit and pulses
- Prepare, cook and finish rice, grain, farinaceous products and eggs
- Prepare, cook and finish bakery products
- Prepare cook and finish hot and cold desserts and puddings
- Catering operations, costs and menu planning
- Culinary Arts Principles

Practical Course Work

Continental and Asian Dishes

- Avocado and Orange Salad
- Pork and Duck Terrine with Cranberry Relish
- Moroccan Tofu with Moghrabieh
- Black Rice Salad with Avocado and Orange
- French Onion Soup
- Fish Fillet Meuniere Style
- Poached Sole Paupiettes
- Steamed Chinese Fish Dumplings
- Chicken Ballottine with Apricot Farce
- Chicken Saute Chasseur

- Veal Schnitzel Vienna Style
- Broccoli Hollandaise
- Chateau Potatoes
- Turned Carrots Glace Style
- Risotto with Mushrooms and Parmesan
- Apple Strudel Austrian Style
- Danish Pastries
- Hazelnut Biscuits
- Toblerone Mousse with Brandy Snaps
- Steamed Syrup Pudding
- Apple Jelly Predessert

Swiss Lanka Hotel School (PVT) LTD