

## Diploma in Culinary Arts

### **DIP101 - Cutting methods, bases, sauces and condiments**

Understand and apply basic principles of cutting, learn how to make stocks, jus, sauces, bases and condiments

Learning objectives:

***As an introduction to the basic principles of cooking, DIP101 serves as a gateway to the building blocks of cooking and the culinary world. The course aims to educate students not only in basic kitchen goods, but also to teach them the standards of the culinary industry from precautions and vocabulary to the grading of ingredients. Students will start the course with basic skills and understanding, eventually moving on to learn the innate principles of cooking and their applications.***

- Comply with health and safety
- Clean the work area in accordance with the rules of hygiene and safety
- Master the basic vocabulary in the kitchen
- Receive, manage and store goods
- Knife skills
- Classify stock, fumets and juices
- Understand their preparation
- Offer culinary application for each of them
- Differentiate between condiments, herbs and spices
- Understand the principle of emulsion
- List the quality criteria and egg grading
- Define the composition of an egg
- Suggest cooking and Culinary applications adapted to this product
- Name the butters with quality status
- Define what is a stuffing
- Giving stuffing classifications

### **DIP202 - Cooking Methods**

Understand and apply dry and moist cooking methods for all kinds of produce.

Learning objectives:

***This course gives students the opportunity to attain the necessary knowledge used in the preparation of all kinds of produce such as meat, vegetables and other foods. Students will first be educated on the types of foods and their appropriate types of cooking, both dry and moist. These skills will eventually be taken from understanding to application as students are taught to master these different cooking methods, refining on their usage of food preparation skills.***

- Understand cooking method classification (moist heat and dry heat cooking methods)
- Vegetables: sauteing, roasting, poaching, braising, steaming, boiling, stewing, frying, confit etc.
- Aquatic produce, meat and poultry: braising, marinating, confit, roasting, steaming, poaching, sauteing, frying, broiling, grilling, etc.
- Cereals: steaming, poaching, risotto-style, etc
- Eggs: boiled, poached, mollet, hard, omelet etc

### **DIP203 - Vegetables and Cereals**

Understand how to receive, store, prepare and cook vegetables and cereals.

Learning objectives:

***Students will be taught how to receive and handle different kinds of vegetables of cereals in this course, forming a foundation in food handling. The course serves as an initiation into the world of vegetables and cereals, helping students to build up skills of classification and quality identification early within the course, allowing students to master their knowledge and then apply it in the kitchen with finesse.***

- Classify vegetables into families
- Recognize at least six varieties of root, tuber and bulbs vegetables according to season
- Define their quality criteria
- Propose a classification for soups
- List the main classic varieties of vegetables
- Classify vegetables into families
- Recognize at least six varieties of leafy vegetables, mushrooms, and rhizomes according to season
- Propose a classification for soups
- Know the different olive oils and their uses
- List the main pasta, rice, legumes and cereals and their uses
- Store and cook all kind of vegetables

### **DIP203 Poultry, Meat and Game**

Receive, store, prepare and cook poultry and meat

This course serves as a foundation for students to learn the storage and preparation of meat ingredients within the kitchen. Students will be taken into the specifics of meat and their features, as they learn to identify different kinds of meat, their cuts, and how they affect flavour and cooking. These learnings will eventually be taken to the kitchen as students apply what they've learned in cooking practicals, allowing them the opportunity to hone their skills from deboning meat to applying different cooking methods to get the most of their ingredients.

Learning objectives:

- Classify slaughtered animals and poultry
- Give several examples of animal breeds
- Define cuts and presentations
- Degrease, devein, and clean meat and poultry
- Prepare, clean, and debone meat: beef, veal, lamb, pork
- Prepare and debone poultry: chicken, rabbit, duck, pigeon
- Prepare terrine
- Apply different cooking methods to red meat, white meat and poultry
- Name the variety of meats
- Understand the physical and chemical reactions of meat aging
- Apply the principles of aging to get a better quality of meat

### **DIP205 Seafood and Shellfish**

Receive, store, prepare and cook seafood and shellfish

Learning objectives:

This course serves as a gateway into the world of preparing and handling seafood and shellfish, as students will be taught how to identify and utilize the different ingredients. Students will first be taught identification and preparation of fish and other seafood to maximize the effectivity of their ingredients, using their tutelage to use their features to their advantage in their cooking. This knowledge will later be put to the test as part of the course wherein students partake in practical activities that allow them to experience the preparation and handling of their food in a professional culinary environment.

- Cleaning, cutting, filleting fish (round and flat fish, sea, river, and lake)
- Apply the main cooking methods for fish: enter piece, sections or fillet
- Apply the main cooking methods for shellfish and crustaceans
- Prepare a crustacean butter
- Make a shell fish fumet
- Propose the classification of aquatic products (fish, shellfish)
- Name the different methods of fishing
- Define cuts and presentations of fish

## DIP305: Basic Pastry Arts

Understand and apply the main techniques of pastry basics

This course serves as an introduction into the techniques and intricacies of pastries in the culinary world, with introductions to pastries and the techniques of their preparation being taught. Students will initially be introduced to the different kinds of doughs and pastries, and then will be taught how to identify and evaluate their pastry ingredients so make the most of them. Furthermore, the course will cover the characteristics of the ingredients used in kitchen pastry, and how these create and influence the pastries used in the kitchen. Finally, students will be put through practicals to master the techniques of pastry basics and apply them in a real world setting.

- Classification basic doughs and give its composition
- List the main custards used in pastry, their classification and composition
- Give the main characteristics of the ingredients in kitchen pastry (flour, butter, cream, eggs, yeast, gelling agents)
- Master the main physic and chemical reactions of gluten, yeast, gelling

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PAYMENT TERMS			
One time full payment	Two-Term Payment	Mode of Payment	Other fees
P 420,000	<p><b>1<sup>st</sup> Payment</b> (Upon registration) P 230,000</p> <p><b>2<sup>nd</sup> Payment</b> <b>March 5, 2018</b> P 209,000</p> <p><b>Note: Inclusive of 10% surcharge</b></p>	<ul style="list-style-type: none"> <li>● Cash</li> <li>● Cheque</li> <li>● Credit Card</li> <li>● Bank Transfer</li> <li>● PayPal</li> </ul>	<ul style="list-style-type: none"> <li>● Knife Set – P 22,700</li> <li>● Kitchen Uniform (per set) - P 3,565/set</li> <li>● Kitchen Clogs – P 2,100</li> </ul>

**Important:** Full tuition includes a guaranteed local internship. There's an *additional P 50,000 tuition for international placement*

**Payment Terms:**

1. Two-term payment must be paid in PDCs (Post Dated Checks)
2. Payment deadlines that fall on a weekend must be settled on the nearest working day

**Admission Requirements:**

1. Completed Application form
2. Essay 100 words or less "What inspired you to enroll in the culinary diploma"?
3. 2x2 photos (2 pieces)
4. Original Transcript of Records
5. Curriculum Vitae
6. Photocopy of Birth Certificate

