

## Level 2 Diploma in Food Production & Cooking - Culinary Arts



RECOGNITION  
OF QUALITY  
CULINARY EDUCATION  
WORLD ASSOCIATION  
OF CHEFS SOCIETIES



## Training Modules

- Understand the hospitality industry
- Understand business success
- Provide guest service
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- Understand own role in self-development
- Food safety
- Meet guest requirements through menu planning
- Mise en place
- Cooking methods, techniques and commodities: boiling, poaching and steaming
- Cooking methods, techniques and commodities: stewing and braising
- Cooking methods, techniques and commodities: deep and shallow frying
- Understand food commodities
- Prepare food for cold presentation
- 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 egg dishes.
- Prepare, cook and finish bakery products.
- Prepare, cook and finish hot and cold desserts and puddings.

## Our Placement Partners :-

**VIVANTA**  
NEW DELHI  
Dwarka

**CROWNE PLAZA**  
HOTELS & RESORTS

**Le MERIDIEN**

**MARRIOTT**

**THE GATEWAY RESORT**  
DAMDAMA LAKE GURGAON

## CONTACT US

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