



DIPLOMA IN CULINARY ARTS

- ▶ 6 months hands-on classes + 6 months internship in a 5 star hotel / leading restaurants
- ▶ Strong accreditation partners - City & Guilds UK and Tourism & Hospitality Skill Council
- ▶ 100% Placement assistance
- ▶ Industry oriented curriculum with state-of-the-art infrastructure and equipment
- ▶ Diploma Certification from TGCA and City & Guilds UK

Training Modules

- | | |
|---|---|
| ▶ Introduction to the hospitality industry & business success | ▶ Introduction to Meat (Fish, Lamb & Chicken) |
| ▶ Professional workplace standards | ▶ Introduction to Cereals, Pulses & Rice |
| ▶ Food safety & Kitchen Hygiene (HACCP) | ▶ Middle Eastern Cuisine |
| ▶ Menu Planning and Engineering | ▶ Mexican Cuisine |
| ▶ Basic preparation (4'S)
[Stock, Sauces, Soups, Salads & Pasta] | ▶ Continental Cuisine |
| ▶ Eggs Preparation | ▶ South East Asian Cuisine |
| ▶ Introduction to Vegetable & Fruits | ▶ Indian Cuisine |
| ▶ Basic preparation of Bakery & Pastry products | ▶ Business set up guidance |

Contact us

 M-72, Connaught Place, New Delhi - 110001



+91 01169240093 / +91 99997 02506



/tedcoeducationindia