Advanced Diploma in Culinary Arts

ENTRY REQUIREMENT:
Diploma in Food Preparation & Cooking (Culinary Arts)

DURATION:
15 months

Food Safety Operation Organization:
- Hazard Analysis and Critical Control Points (HACCP)
- Safety, Security and Hygiene at Work
- Food Safety Operation and Supervision
- Quality Assurance of Products and Organisation

Food Development:
- Product Knowledge, Development and Presentation
- Cultural Dimension of Food
- Costing, Budgeting and Control
- Material Management
- Production Systems, Planning and Organisation
- Billing and Checking Procedures
- Menu Knowledge, Policy and Planning
- Food and Beverage Services

Human Resource Development:
- Staff Organisation in the Kitchen and Ancillary Area
- Training and Team Development
- Establishing and Developing Positive Working Relationship in Hospitality Industry

On-The-Job training: 6 Months

Do You Know?

When entertaining a guest, don't try a new recipe or ingredient. Make sure it's delicious by at least testing it out with yourself or your family. It's good to get input. Something may sound and look good on the Internet, but if it turns out not to be, don't embarrass yourself and don't make your guest uncomfortable.

Cilantro Culinary Academy
Wholly Owned by Beyond Legend Sdn Bhd
No. 4-1, jalan USJ Sentral 3, USJ Sentral, 47800 Subang Jaya, Selangor.

For more information, contact us at:
+603 8023 0555
011-2324 9798
web<space>Name<space>Email
facebook.com/CilantroCulinary
chef@cilantro.edu.my
www.cilantro.edu.my