

TURNING PASSION INTO CAREER

CERTIFICATE IN CULINARY ARTS (WESTERN CUISINE)



UNIQUE HIGHLIGHTS

- RECIPE BOOK PROVIDED
- APRON & CAP PROVIDED
- INGREDIENTS PROVIDED

5 SESSIONS

SUNDAYS

9:00AM - 1:00PM

MIB COLLEGE, PJ NEW TOWN

Learn to cook stunning Western & European recipes that are both practical and delicious!

You will be guided through the entire hands-on process by expert Chefs: theory, preparation, cooking & plating. At the end of the course, you will emerge with a greater understanding of ingredient knowledge & cooking methods in making delicious tasting Western-European food!

SESSIONS:

1. American Cuisine
2. Italian Cuisine
3. Mediterranean Cuisine
4. French Cuisine
5. British Cuisine

15 RECIPES

1

American Cuisine

Ultimate Chicken Cheeseburger
Baked Macaroni and Cheese
Buffalo Chicken Wings

2

Italian Cuisine

Chicken Bolognese
Chicken Lasagna
Chicken Alfredo Pasta

3

Mediterranean Cuisine

Classic Shakshuka
Watermelon, Cucumber and Feta Salad
Lamb Kofta with Pita, Hummus and Tabouli

4

French Cuisine

Ratatouille
French Onion Soup
Grilled Lamb with Mashed Potatoes and Mint Sauce

5

British Cuisine

Fish and Chips
Lamb Stew with Mash
Clam Chowder