

## Course Plan

Diploma in Hospitality (Commercial Cookery) Patisserie  
 IVQ Level 2 - Diploma in Food Preparation & Cooking (Culinary Arts) (8065-03)

S No	Subject	Outcome
1	Introduction to Hospitality Operations	Source and use information in the hospitality industry Participate In safe work practices Plan and cost basic menus
2	Introduction to Kitchen Operations	Use hygiene practices for food safety Clean kitchen premises and equipment. Participate in safe food handling procedures Maintain the quality of perishable items Receive and store stock
3	Introduction to Cookery	Work effectively as a cook Produce dishes using basic methods of cookery Produce and serve food for buffets
4	Cookery - Entrees & Side Dishes	Prepare stocks, soups and sauces Prepare appetizers and salads Prepare sandwiches Prepare vegetables, fruit, eggs and farinaceous dishes Prepare foods to meet special dietary requirements
5	Cookery / Patisserie	<b>Option - Cookery</b> Produce poultry dishes Produce meat dishes Produce seafood dishes  <b>Option - Patisserie</b> Produce pastries, cakes and yeast goods Produce desserts
6	Interpersonal & Communication Skills	Provide service to customers Show social and cultural sensitivity Manage conflict Communicate on the telephone Coach others in job skills
7	Industry Exposure (Mandatory for Certification)	Arranged by ICCA Dubai in the Hospitality Industry in Dubai UAE
8	WEP - Work Place Integration Program (Not mandatory for Certification)	Last mile customization, Interviews, trade test & placement process
<b>Course Delivery: 3 Months on Full Time Basis / 620 Hrs.</b>		