



3 MONTHS CERTIFICATE IN CULINARY ARTS

WEEK 2

HOSPITALITY

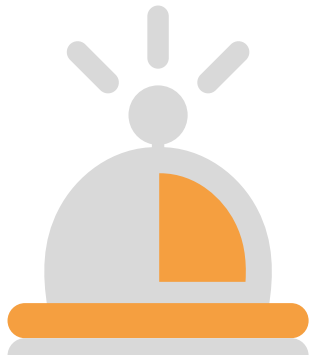
MANAGEMENT



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New Delhi

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HOSPITALITY

HOSPITALITY ROLES, FOOD & BEVERAGE
UNDERSTANDING BUSINESS SUCCESS
JOB ROLES IN PROFESSIONAL KITCHEN
JOB ROLES IN FRONT OF HOUSE SERVICE
WORKING PATTERNS IN HOSPITALITY
PROVIDE GUEST SERVICE



WEEK 3

BASIC KNOWLEDGE ON

INGREDEINTS



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BASIC KNOWLEDGE

INDEPTH UNDERSTANDING OF VEGETABLE CUTTING, SOUP, STOCK & SAUCES.

STEPS IN SAUCE MAKING

DIFFERENT TECHNIQUES OF COOKING METHOD



WEEK 4

INDIAN

CUISINE



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STAPLE FOODS OF INDIAN CUISINE INCLUDE PEARL MILLET (BĀJRA), RICE, WHOLE-WHEAT FLOUR (AṬṬA), AND A VARIETY OF LENTILS, SUCH AS MASOOR (MOST OFTEN RED LENTILS), TUER (PIGEON PEAS), URAD (BLACK GRAM), AND MOONG (MUNG BEANS).



WEEK 5

SOUPS



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- TOMATO SOUP
- HOT & SOUR SOUP
- VEGETABLE SOUP
- CREAM OF MUSHROOM SOUP



WEEK 6

BREADS



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BREADS

BREAD IS A STAPLE FOOD PREPARED FROM A DOUGH OF FLOUR (USUALLY WHEAT) AND WATER, USUALLY BY BAKING.

- STUFFED NAAN
- PLAIN NAAN
- ROTI
- PURI



WEEK 7

Home Style Dishes:

Accompaniments



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YUMMY COCONUT CHUTNEY, DAL DHOKLI, DAL PALAK, GREEN CHUTNEY, HIRVI MIRCHI CHA THECHA, IMLI CHUTNEY, LASUN CHUTNEY AND MANY MORE



WEEK 8

STARTERS



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Starters consist of a wide variety of hot or cold dishes served before the main course of a meal. As part of a formal dinner, they may be preceded by soup and hors d'oeuvres.



WEEK 9

RICE



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In this lesson, we will help you understand the basic anatomy of rice and how it is processed. A few of the practice recipes you'll learn in this module.



WEEK 10

BAKING

METHOD



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Baking is a method of preparing food that uses dry heat, typically in an oven, but can also be done in hot ashes, or on hot stones. The most common baked item is bread but many other types of foods are baked.



PREPARATION OF BAKED GOODS

1. Creaming Method
2. Mix it All Together
3. Melt, Mix and Bake
4. Whisking Method
5. Rubbing-In Method



WEEK 11

EGG

PREPARATION



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- BOILED EGG
- SCRAMBLED EGGS
- POACHED EGGS
- SUNNY-SIDE UP
- SOFT BOILED EGGS.
- HARD-BOILED EGGS.
- OMELETTES.
- BAKED EGGS.



WEEK 12

ENTREPRENEURSHIP &

FINAL ASSESSMENT



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Entrepreneur



PRICING: HOW TO FIGURE OUT PRICING FOR YOUR RESTAURANT/ HOTEL AS AN ENTREPRENEUR ?

DETERMINE THE PRICE OF EACH INGREDIENT AND CALCULATE THE COST PER RECIPE.

WE WILL UNDERSTAND :

STARTUP COSTS
VARIABLE COSTS
FIXED COSTS
PROFIT MARGINS

The fees for the 3 Months Certificate Course is:
INR 90,000 (excl. of 18% GST)

Batch Time - 9:00 AM - 1:00 PM
Classes held per week - 5days (3 Practical & 2 Theory)

Facilities that are included in the fees are :

Tools kit
Chef Uniform
Study Material

**At the end of the course, you will receive certificate from :
Institute of Bakery & Culinary Arts**

Note :

Accommodation & Meals Facilities available on Request.
All the images are for representation purpose only, Products
in the pictures are subject to vary as per chef's discretion

- **The fees is non refundable**



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