



CLASS 1	CLASS 2	CLASS 3 (POULTRY)	CLASS 4 (ASIAN 1)
Intro to food Safety, Hygiene, HACCP Personal Evaluation. Why you here? Herbs and Spices. Equipment's and Utensils ID Mock Test	Knife skills (Cuts of Veg) Plating Technique Culinary Terms Stocks, Soups Mock test (Identify Spice and Herbs)	Identification of Poultry (cooking Method) Southern fried, pan sear, poaching, Stuffing, Roasting, (with and Without sawdust) Mock Test	Asian Introduction (cooking technique) Beef in oyster sauce, Szechuan Chicken, Sweet and Sour Fish, Chow Mein Noodles, Singaporean Noodles, Special Fried Rice, Egg fried rice
CLASS 5 (ITALIAN)	CLASS 6 (BREAKFAST)	CLASS 7 (PIZZA)	CLASS 8 (BBQ)
Italian herbs, Pasta and their application, Italian sauces. Creamy Pasta Alfredo. Spaghetti Bolognese, Meat ball, Pesto, Arrabbiata, Carbonara. Pasta making	Different way to make Egg, poach, sunny side, Spanish Omelet Frittata, Pan Cake Waffles, English and American Breakfast	Club sandwich Wraps (shawarma) Burger Bun (Mini rolls) Pizza making Mock Test	Identification of Meat (cooking Method) BBQ Sauce, Grill Steak BBQ Chicken, Fish (open & Foiled) hot dog, Burger, Roasted Potato, Grilled veg
	CLASS 9 (STARTERS)	CLASS 10 (SEAFOOD)	
	Canape/ Appetizers Spring Roll, Samosa, Skweres (satay) Meatball Lollipop	Shelled seafood types and cooking methods. One pot- Seafood paella. Sautéing seafood: Sautéed Zesty Chilli tiger prawns. Searing seafood: Seared fish in Mushroom and garlic sauce Breeding seafood: Thai fried calamari. Battering seafood- Beer battered fish and chips	

