

SEMI DIPLOMA IN CULINARY ARTS

6 Months Programs

Title

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Rationale

Qualify certified chefs to start working in industry as First Commie Chefs

Purpose and Learning Outcomes

The related programs are given opportunity for enthusiasts to retrain a new career within hospitality industry and for chefs to enhance and extend their skill set.

The programs are emphasized on:

- Techniques and Principals
- Theoretical and Experimental Knowledge
- Technical Demonstration and Hands-On Session, Industry Experience and Individual Practice

Programs are created to provide experience and qualifications to enable students find employment or / and business in their desired field.

Pathways

Option 1: Saudi Cuisine

Option 2: International Cuisine

Option 3: Pastry, Baking and Chocolate Art

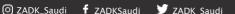
Duration/Option

Duration: 240 Hours + 240 Hours Internship

After program, students will be able to:

- Be aware and qualified of Food Hygiene, Food Safety and HACCP in Catering up to Level 2.
- Apply stock rotation principals
- Maintain sustainable kitchen environment with supervision
- Identify, apply, process and preserve traditional spices and other related ingredients
- Prepare and cook a wide range of food and dishes within the respective topics to international professional standards
- Be aware of fundamental techniques, having theoretical knowledge behind each concept and of stories of traditional dishes
- Show an understanding of the different processes and fundamental techniques involved in baking and pastry art

Program tuition fee: 33,000 SR (VAT inclusive)





- Demonstrate a basic knowledge and the skills required in the production of pastry and baked goods to create a range of restaurant quality items
- Produce a basic range of bread using bread making techniques and baking processes
- Prepare a range of desserts and cakes suitable for a pastry boutique and buffet style
- Choose from a specified range of appropriate tools and techniques and use them for the accomplishment of simple tasks
- Manage own roles and responsibility by planning and organizing tasks under supervision
- Have knowledge of key theories and principles relating to identified learning outcomes
- Undertake some personal and career development
- Demonstrate their theoretical and practical knowledge to their instructors and examiners
- Experience in real environment to extend their skill set and deepen their knowledge

Entry Requirements

- Secondary School
- English Level of B1 Cambridge

Assessment Criteria and Methodology

Midterm and Final Exams (Theory 40% and Practical 60%)

Delivery Information

Face to Face Internal and External Internship





Option 1: Saudi Cuisine Structure

Culinary Foundation

- Health and safety and HACCP Cuisine Foundation
- Introduction to history of Saudi Cuisine
- Regional cultures and their influences on Saudi cuisine
- Regional influences and recipes
- Introduction of equipment

Introduction to spices and herbs

- How to roast, blend and mix spices
- Storing of spices and herbs
- Cutting Skills
- Introduction to grain, rice and other ingredients used in Saudi cuisine Preparation and cooking methods.
- Introduction to seasonality of fruits and vegetable in Saudi-Arabia Introduction of fundamental cooking and pickling methods

Stocks and Soups

- Classification stocks and their application
- Soups of Saudi- Arabia

Lamb, Camel and Halal Butchering

- Introduction to halal butchering and its benefits
- Introduction to Lamb and Camel preparation and cooking methods
- Introduction to regional influences and recipes

Introduction to mezze

Preparation of mezzeh and main courses recipes and specialties

Chicken and Poultry

- Introduction to chicken preparations
- Introduction to related cooking methods
- Introduction to regional influences and recipes

Fish and Seafood

- Introduction to preparation of Fish, Prawn and Shellfish
- Introduction to regional influences and recipes
- Introduction to cooking techniques and methods

Bread and Breakfast

- Introduction to bread of Arabic World
- Breakfast in Saudi cuisine
- Introduction to regional influences and recipes
- Cooking techniques and methods

Saudi Specialty, Dates and Sweets

- The History of dates in Saudi-Arabia
- Discover types and region of dates
- Introduction of date preparation
- Introduction and preparation of Middle Eastern and Saudi pastries and sweets
- Fusion and Innovation of Saudi dishes

Option 2: International Cuisine Structure

Culinary Foundation

- Health and safety and HACCP Cuisine Foundation
- Culinary Foundation
- Introduction to hotel and catering Industry
- Introduction to Sustainability

Cutting skills

- Introduction to cuisine fundamentals (stocks, soups, cutting skills)
- Preparation of stocks

Bread and Soups

- Principals of bread making
- Introduction and preparation of Soups in European and International Cuisine

Introduction to Sauces

Introduction and preparation of sauces

Sandwiches and Wraps

Introduction to classical sandwiches and wraps

Introduction to Salads

 Introduction to and preparation of salads in European and International Cuisine Introduction, preparation and application of emulsions

Breakfast and Brunch

Preparation of breakfast and brunch dishes

Farinaceous Dishes

Introduction to and preparation of farinaceous dishes

Preparation of vegetarian dishes

- Vegetarian Dishes
- Preparation of vegetarian dishes

Poultry Dishes

- Introduction to chicken preparation
- Poultry Dishes
- Preparation of classic French, Italian and Asian poultry dishes

Meat Dishes

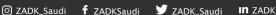
- Introduction to beef, lamb and veal preparation and cuts
- Preparation of beef, lamb and veal dishes

Fish and Seafood Dishes

• Preparation of fish and seafood dishes

Restaurant Desserts

• Preparation of classic restaurant desserts





Option 3: Pastry, Baking and Chocolate Art

Culinary Foundation

- Health and safety and HACCP Cuisine Foundation
- Pastry Foundation Pastry induction
- Baking principals
- Introduction to ingredients

Bread Module

- Simple Yeast Dough and Bread
- Introduction to yeast dough principals
- Traditional European Yeast Dough and Bread
- Preparation of traditional artisanal European Bread and Vienoisserie
- Pastry and Cake Module Pastry Basics I.
- Introduction to fundamental French pastries
- Preparation of short pastry, puff pastry and choux pastry

Pastry and Cake Module Pastry Basics

- Preparation of Strudel pastry and baked meringue products
- Introduction to traditional petit fours, biscuits and cookies

Pastry and Cake Module Traditional Cakes

- Introduction to cake mixture preparation
- Preparation of all-in and creaming method cakes
- Preparation of foaming method cakes

Dessert Module

- Classic Casual Dining Desserts
- Introduction to plating standards
- Preparation of casual dining dessert

Confectionary Module

- Essentials of Chocolate Craft
- Introduction to chocolate making
- Preparation of artisanal chocolate truffles and filled chocolate

Decoration Module

- Introduction to Special Design Cakes
- Introduction to decoration principals
- Preparation of classic special design cakes

