



الأكاديمية السعودية لفن الطهي
Saudi Culinary Academy

SEMI DIPLOMA IN CULINARY ARTS
6 MONTHS PROGRAMS

Title

6 Months Semi Diploma

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)

THE BOARDWALK BUILDING, PRINCE FAISAL BIN FAHAD STREET, AL HADA, AL KHOBAR

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- 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 service
- 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

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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 mezze 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

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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 Viennoiserie
- 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