



# THE WHY BEHIND

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ZADKI

ZADK

  ZADK\_Saudi

 [www.zadk.com.sa](http://www.zadk.com.sa)

64% Practical - 36% Theory

# SEMESTER ONE

## Fundamentals of Classical Cooking

*Hours: 164**Credits: 5*

Fundamentals in Classical Cooking subject is the base for the two-year program, it equips the students with all the skills required during their study at ZADK furthermore for their carrier, all culinary employees are required to have a level of proficiency in the kitchen, in this subject the students will learn an international language that will allow them to work in the highest of standards in the food service industry. Fundamentals in Classical cooking subject was designed for culinary arts students to allow them to have a strong base to build on for their career. Skills and knowledge learned on this course will be used by chefs till the last day of their career.

## Culinary Science

*Hours: 30**Credits: 2*

Culinary Science is a subject that delivers the science behind major products that are used in the food service industry. This information will provide a detailed approach to the topics such caviar, vinegar and many more. As a chef it is important to understand the history, process, and application of those products in the industry. This topic will enrich the student's mindset to further appreciate the effort that is going into the products.

## Introduction to Industry Experience

*Hours: 30**Credits: 2*

Looking at the learning outcomes, students are expected to be able to represent their qualities and skill developed in culinary and non-culinary sectors in different formats. Lacking the skills of developing a successful Curriculum Vitea, Cover letter, presentation and interview causes these valuable capabilities of a professional to be underestimated even overlooked or by the potential recruiter.

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## Food Safety & Sanitation

Hours: 30

Credits: 2

Food safety is important for many reasons, at first, we as a future food handler in the hospitality sector and in culinary specifically, it is our responsibility to understand the microworld, safety controls and safe food handling manners, including critical control points and every aspect to serve safe food for the final consumers. In this course the students will learn proper food handling from the moment you receive the food until it reaches guest's mouth, taking into consideration Foodborne diseases can be costly and dangerous for the consumer and the provider.

## Pastry & Bakery Level 1

Hours: 50

Credits: 2

Students will get to know about the names of equipment and tools and the ingredients used in pastry kitchen and will learn the basic skills of Pastry and Bakery such basic creams, meringues, cooking times and cooking temperatures to further understand why they are implemented in an industry technical manner.

## English Level 1

Hours: 30

Credits: 2

This English 1 course is intended to prepare you for all four language skills including reading, listening, speaking, and writing. The choice of topics is more focused and related to the culinary industry to keep you engaged and interested and well- prepared and to be more fluent in the English language.

Practical Hours	214 Hours
Total Credits	13
Theory Hours	120 Hours
Six (6) Subjects	334 Total Hours

**Disclaimer:** All subject mentioned above are part of your development in the Hospitality industry and will help you develop in various F&B concepts.

## English Level 2

Hours: 30

Credits: 2

English 2 aim is to improve your English communication in a work environment. Incorporating career-specific vocabulary and contexts, each unit offers step-by-step instructions that immerses you in the four key language components: reading, listening, speaking, and writing. It addresses topics including parts of a restaurant, taking orders, food preparation, catering, and career options.

## Pastry & Bakery Level 2

Hours: 60

Credits: 2

Students will learn to make whole cakes (entremets) and will learn to make their own glaze and glaze the cakes. They will learn different cake making methods. They will learn about hot desserts and to make French breads.

## Kitchen Management

Hours: 30

Credits: 2

The Kitchen Management course is taught at ZADK for various reasons all help the student gain a better understanding of how to properly run a kitchen in the future. The course covers many areas from understanding all person's duties and responsibilities are depending on their position, where we move after that to learn more about menu and menu development that helps each student know more about the different categories of menu and what must be put into consideration when planning and developing a menu for different kinds of restaurants and establishments. After that we move on to how to calculate the food and operation cost where students learn how to calculate the food cost in multiple ways which will help them understand the importance of food cost and how to maintain it throughout their career as chefs. Finally, we move to menu engineering where they understand how to analyze menus and how to change their menu items according to the analyzation they did.

<i>Practical Hours</i>	<i>180 Hours</i>
<i>Total Credits</i>	<i>12</i>
<i>Theory Hours</i>	<i>90 Hours</i>
<i>Six (6) Subjects</i>	<i>270 Total Hours</i>

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66% Practical - 34% Theory

# SEMESTER TWO

## Organization & Operational Concepts

*Hours: 60*

*Credits: 2*

This Course is taught in the second semester of the student's journey, it helps them have a better understanding of how each section in the operation works, either it is the Front of the house or the back of the house, it all goes back to the whole team of the organization. In the subject each student will get hands-on experience of what they will face in industry. This subject helps each student know the importance of teamwork and communication between all parts of the operation, not only the Kitchen of front of the house team.

## Business Communication

*Hours: 30*

*Credits: 2*

When a chef is hired, it means a member has joined a team. And to be a productive member in any team, a chef must acquire the fundamental communication skills necessary to boost productivity, smooth out the ongoing processes, achieve goals and maximize outcomes. It is a crucial part of formality and regulations required by every institution in the hospitality world that has a great impact on the individual and the organization as whole.

## Saudi Cuisine Level 1

*Hours: 60*

*Credits: 2*

To be creative with something you need to understand the roots of it. And this is what you will be studying in Saudi Cuisine level 1. You will learn all about the history of the cuisine, the food sources of the dishes we love. Also, then you will go deep in the sea to learn about different fish and other seafood items we use in the cuisine. After that you will learn all about the flavors by studying the spices and their sources and how to utilize them to make different mixes. You will start your journey around the kingdom starting with where it all starts, Najdi Cuisine. Being in the middle did not make Najdi excluded from the outside world. You will be surprised how this cuisine is touched by the world. Knowing all this will prepare you for the next level.



78.5% Practical - 21.5% Theory

# SEMESTER THREE

## Cuisines of the World Level 1

Hours: 60

Credits: 2

In this course students will work with ingredients that are foreign to the Saudi Arabian pallet, students will be able to get a closer look to other countries cultures and diverse ingredients, this helps them gain a basic knowledge on how of different cultures utilizes and cook their ingredients, the students will apply various cooking methods and techniques that might be different than the classical French techniques according to the cuisine they will be working with.

## Pastry & Bakery Level 3

Hours: 60

Credits: 2

Students will learn international desserts like from France, Italy, Germany, will learn how to make ice cream and sorbets and coffee break style pastries. They advanced methods of fermentation through doughs and how to develop and maintain yeast growth, a prime example is preparing international sour doughs with local and international flavors.

## Garde Manger Level 1

Hours: 40

Credits: 3

Student will be introduced to the world of Garde Manger which a part of the classical brigade that was sit by French chefs. The chefs will be introduced to techniques in the cold kitchen such as, Terrines, Verrines, Dressings, Dipping, Curing, Dehydrating, Cheese workshop, Spices and Marination. The student will learn how to apply then in a modern food industry by creating a full buffet at the end of the course.

## Nutrition

Hours: 30

Credits: 2

As a Chef it is essential to maintain nutritional value whether it is through purchasing, fabricating, and cooking. You will serve a duty to your guests to withhold the highest of nutrients through proper application of time and temperature. Allergies, intolerances, sports, micronutrients, macro nutrients will be an essential factor as a culinarian to provide guests with highest quality of proteins, vitamins, and carbohydrates.



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### English Level 3

Hours: 30

Credits: 2

English 3 will help you to improve your language for easier and more efficient communication in a work environment and/or future business opportunities. Incorporating career-specific vocabulary and contexts, each unit will offer step-by step instructions that immerse you in the four key language skills, reading, writing, listening, and speaking. Topics will be addressed such as cultural impact, technology and business, motivation, human resources and organization and structure.

### Saudi Cuisine Level 2

Hours: 60

Credits: 2

Finishing level one and understanding the cuisine now you are ready to go deeper by learning the more advanced cuisines (Northern – Hijazi – Eastern – Southern). In each region you learn about different dishes, bread, and desserts. Which will give you a full image of the cuisine to be ready for the last level.

<i>Practical Hours</i>	<i>220 Hours</i>
<i>Total Credits</i>	<i>13</i>
<i>Theory Hours</i>	<i>60 Hours</i>
<i>Six (6) Subjects</i>	<i>280 Total Hours</i>

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## Advanced Pastry & Bakery

Hours: 60  
Credits: 2

Students will learn how to temper chocolate and prepare bonbons and their filling. They will learn to temper and color coco butter and how to apply it in polycarbonate molds. They will learn how to make flowers from sugar paste and how to decorate the cake.

## English Level 4

Hours: 30  
Credits: 2

The IELTS preparation course is aimed at students who want to achieve 6 or 6.5 overall band score. The course focuses on different skills like reading, listening, speaking, and writing. The topics have been chosen based on common themes in the IELTS exam.

## Sustainability

Hours: 30  
Credits: 2

One of the last courses in the diploma is sustainability, in this course students learn about the importance of sustainability in general, why is it important to be sustainable in every step we take, this will help them become leaders of the future, where they aim to use all of nature's resources without effecting the future generations.

Practical Hours	220 Hours
Total Credits	14
Theory Hours	90 Hours
Seven (7) Subjects	310 Total Hours

**Disclaimer:** All subject mentioned above are part of your development in the Hospitality industry and will help you develop in various F&B concepts.

## Sum up

Total Practical Hours	834 Hours
Total Credits For Whole Program	42 Credits
Total Theory Hours	360 Hours
Total Number of Hours on Campus	1194 Hours
Total Internship Hours	900Hours
Total Number of Hours Total With Internship	2094 Hours
Total Practical Percenntage From 1194	69.8 %
Total Theoretical Hours From 1194	30.2 %
Total Practical Percentage From	39.9 %
Total Theoretical Percentage From 2049	17.2 %
Total Internship Percentage From 2049	42.9 %

71% Practical - 29% Theory

# SEMESTER FOUR

## **Saudi Cuisine Fusion**

*Hours: 60*  
*Credits: 2*

With everything going with the Saudi Arabia and the tourism we need to take the Saudi Cuisine to the next level to match the vision of 2030 that we aim for. You will be using your knowledge of the cuisine and other cuisines and merge them to develop and fusion the Saudi Cuisine coming up with you own recipes to share with the world.

## **Garde Manger Level 2**

*Hours: 40*  
*Credits: 2*

Garde Manger continues into progressive world of texture modifications. Level 2 will give students in-depth detail of the science behind ingredients used to alter the texture of ingredients. This course will also introduce molecular gastronomy techniques inspired by the rich knowledge of pioneers that set the course for innovative thinking. Students will apply teamwork, leadership, and high retention skills from previous semesters.

## **Cuisines of the World Level 2**

*Hours: 60*  
*Credits: 2*

In this course the students will have the chance to the run the kitchen with the supervision of the instructor, the students will be in charge of managing their time, creating production plans and distributing the recipes amongst themselves, that will help them improve their time management skills, leadership skills and organizational capabilities by appointing a chef of the day that will be in charge of delegating the tasks and duties.

## **Entrepreneurship**

*Hours: 30*  
*Credits: 2*

This course was designed due to the number-one reason why most students decide to join a culinary academy which is opening a restaurant. This aspiration aligns with ZADK's vision of creating a social change which goes hand in hand with the ambitious vision of 2030. Therefore, it was necessary to enlighten the students' way towards a solid ground on which they can grow as entrepreneurs through a step-by-step curriculum scheme with concrete and realistic tasks applied by successful Saudi restaurant owners.