



## DIPLOMA IN CULINARY ARTS

- ▶ 6 months hands-on classes + 6 months internship in a 5 star hotel / leading restaurants
- ▶ Strong accreditation partners - City & Guilds UK and Tourism & Hospitality Skill Council
- ▶ 100% Placement assistance
- ▶ Industry oriented curriculum with state-of-the-art infrastructure and equipment
- ▶ Diploma Certification from TGCA and City & Guilds UK

### Training Modules

- ↳ Understanding of the hospitality industry & business success
- ↳ Awareness of sustainability in the hospitality industry
- ↳ Professional workplace standards
- ↳ Food safety & Kitchen Hygiene
- ↳ Cooking methods & techniques of boiling, poaching, braising, stewing & steaming
- ↳ Bakery & Pastry Products
- ↳ Soups, Sauces & Pasta
- ↳ Mise en place
- ↳ Main Course Fish, Lamb & Chicken
- ↳ Indian Cuisine
- ↳ Mexican Cuisine
- ↳ Continental Cuisine
- ↳ Eggs & Shellfish

### Contact us

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☎ +91 99997 02506 / +91 98718 62372

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## CERTIFICATE COURSE IN CULINARY ARTS

- ▶ 3 months hands-on classes
- ▶ Industry oriented curriculum with state-of-the-art infrastructure and equipment
- ▶ Certification from TGCA

### Training Modules

- ↳ Kitchen Commodities
- ↳ Cooking methods
- ↳ Kitchen operations and safety
- ↳ Importance of Healthy Food and Special Diets
- ↳ Preparations of Appetizers  
Main Course, Rice and Pastas  
and Desserts
- ↳ Cuisines Covered- Italian  
French, Indian & Mexican
- ↳ Hygiene and Food Safety

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