



Certificate in Basic Culinary Arts

Prepare for a rewarding culinary career through our Certificate in Basic Culinary Arts (CBCA) program. Immerse yourself in classic and contemporary culinary techniques as well as global cuisines. This program will help you build core skills used by chefs before taking on more advanced courses.

Highlights:

- Acquire basic culinary techniques, product knowledge, cooking and baking know-how
- Understand basics of menu development, food safety and food presentation
- Gain real-world experience through our in-house practicum (optional)
- Experience first-hand how successful Food & Beverage (F&B) are operated through our internship programs
- Learn from industry-proven faculty members
- Hands-on means more cooking less talking
- Merit: TESDA NC II Cookery – recognized as a skilled worker in cookery

Careers

Find success in what you love!

Many opportunities await, you'll find plenty of employment at restaurants, hotels, casinos, cruise ships, hospitals and other food and beverage establishments.

Understanding food can be an igniter for future F&B Entrepreneurs and its corollary business. If you don't end up being a chef, there are so many avenues that will open up for you:

Hotel and F&B Management
Food Writing
Research and Development
Restaurant Ownership

Food Manufacturing
Food / Ingredient Import / Export
Kitchen Constructions and
Restaurant Designs

Offering:

FUNDAMENTAL CULINARY PROGRAM

Number of Sessions:	Fee:
7 Sessions + Simulation Day	Php 30,000.00
Class Opening:	Class Schedule:
August 24, 2019	Saturdays
Units:	Min / Max Students:
6 units credit for Ladderized Program	10 - 20 students
Inclusions:	Student's Personal Account:
All ingredients Use of kitchen Manuals & recipes	Use of equipment Insurance Complete Chef's Uniform (Php 2,200) Kitchen shoes Knife set
Instructor:	Open to:
1 per Module	Male and Female students

Curriculum:

BASIC TECHNIQUES

Module 1	Welcoming Day – Kitchen SOP's and Rules and Regulations
Module 2	Knife Skills, Vegetable Cookery, Salads and Dressings
Module 3	Egg Cookery and Breakfast Breads and Pastries
Module 4	Stocks, Soups and Sauces
Module 5	Starches – Rice, Potato, Pasta and Legumes
Module 6	Basic Pastry 1 – Cookies, Cakes and Pastry doughs
Module 7	Basic Pastry 2 – Quick Breads and Yeasted Breads
Module 8	Protein: Beef and Lamb
Module 9	Protein: Poultry and Other Birds
Module 10	Protein: Pork and Variety Meats
Module 11	Protein: Fish and Seafood
Module 12	Menu Development and Simulation Planning Session
Module 13	Preparation
Module 14	Preparation
Module 15	Simulation Day – Class culmination

FOR MORE INFORMATION:

you can visit www.mc.edu.ph/basic-culinary-certificate
or call 930-6272 loc. 8281 or 2129