

OLIVIER CULINARY SCHOOL CO LTD

COOKERY

MQA Approved

3 months, 13 weekly sessions of 4 hours, Price: Rs 4,000 per month

WEEK	TOPIC
Enrolment Day	LET'S GET STARTED <ul style="list-style-type: none">- Welcome to Olivier Culinary School- Get a Taste of our Programme- Planning- Find Out More- Join Us
During All Sessions	THEORY: Kitchen Hygiene & Safety, Culinary Language, Cutting Techniques, Cooking Methods, Stocks & Sauces
1	STOCKS AND SAUCES/SOUPS: Basic White Stock (Chicken Stock) Cream Soup: Cream of Pumpkin Vegetable Soup: Clear Vegetable Soup
2	PASTA DISHES & FARINACEOUS DISHES: Pizza Margherita
3	SALADS & DRESSINGS: Niçoise Salad
4	LAMB: Lamb Stew (<i>Navarin d'Agneau</i>) and Lamb Steak
5	POULTRY: Roasted Chicken with Natural Gravy and Chicken Curry
6	FISH & SHELLFISH: Poached Fish Fillet and Fish Fillet en Papillote
7	INTERNATIONAL DISHES: Chinese Cookery
8	POTATOES: Gratin Dauphinois EGGS: French Omelet
9	HORS D'ŒUVRES: Canapés and Amuse-Bouche
10	SAVOURIES: Assorted Quiches
11	POULTRY: Chicken Roulade and Deep Fried Chicken
12	INTERNATIONAL DISHES: Chicken Bрани
13	EVALUATION AND ASSESSMENT