

OLIVIER CULINARY SCHOOL CO LTD

FOOD PRODUCTION AND PASTRY

MQA Approved

6 months, 26 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	BASIC CUSTARDS AND CREAMS: Baked Custard DESSERTS: Crêpes (Vanilla Pastry Cream and Chantilly Cream)
3	PASTA DISHES & FARINACEOUS DISHES: Pizza Margherita
4	CAKES AND ICINGS: Yellow Butter Cake and Sponge Cake (<i>Génoise</i>)
5	SALADS & DRESSINGS: Niçoise Salad FISH: Fish Fillet en Papillote
6	PIES AND PASTRIES: Fruit Tarts and Tartlets ÉCLAIR PASTE: Cream Puffs (<i>Choux</i>)
7	LAMB: Lamb Stew (<i>Navarin d'Agneau</i>) and Lamb Steak
8	BISCUITS: Napolitaine QUICK BREADS: Muffin and Cookies
9	POULTRY: Roasted Chicken with Natural Gravy and Chicken Curry
10	DESSERTS: Lemon Bombe with Vanilla Custard Sauce and Diplomat Pudding
11	PASTA DISHES & FARINACEOUS DISHES: Lasagna
12	INTERNATIONAL DISHES: Chinese Cookery
13	EVALUATION AND ASSESSMENT
14	POTATOES: Gratin Dauphinois EGGS: French Omelet
15	CAKES AND ICINGS: Yellow Butter Cake (Fondant and Gum Paste, Royal Icing)
16	HORS D'ŒUVRES: Canapés and Amuse-Bouche

17	CAKES AND ICINGS: Black Forest Cake (Chantilly Cream, Chocolate Work)
18	SAVOURIES: Assorted Quiches
19	CAKES AND ICINGS: Baked Cheese Cake and Tiramisu
20	LAMB: Roast Rack of Lamb
21	YEAST PRODUCTS: Brioche, Raisin Rolls and Chocolate Rolls
22	FISH AND SHELLFISH: Paëlla
23	CAKES: Sacher Torte (Chocolate Work)
24	POULTRY: Chicken Roulade and Deep Fried Chicken
25	INTERNATIONAL DISHES: Chicken Briani
26	EVALUATION AND ASSESSMENT