

OLIVIER CULINARY SCHOOL CO LTD

COOKERY AND PASTRY ADVANCED

MQA Approved

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

WEEK	TOPIC
During All Sessions	THEORY: Kitchen Hygiene & Safety, Culinary Language, Cutting Techniques, Cooking Methods, Stocks & Sauces
1	POTATOES: Gratin Dauphinois EGGS: French Omelet
2	CAKES AND ICINGS: Yellow Butter Cake (Fondant and Gum Paste, Royal Icing)
3	HORS D'ŒUVRES: Canapés and Amuse-Bouche
4	CAKES AND ICINGS: Black Forest Cake (Chantilly Cream, Chocolate Work)
5	SAVOURIES: Assorted Quiches
6	CAKES AND ICINGS: Baked Cheese Cake and Tiramisu
7	LAMB: Roast Rack of Lamb
8	YEAST PRODUCTS: Brioche, Raisin Rolls and Chocolate Rolls
9	FISH AND SHELL FISH: Paëlla
10	CAKES: Sacher Torte (Chocolate Work)
11	POULTRY: Chicken Roulade and Deep Fried Chicken
12	INTERNATIONAL DISHES: Chicken Briani
13	EVALUATION AND ASSESSMENT