

# OLIVIER CULINARY SCHOOL CO LTD

## BASIC COOKERY AND PASTRY COURSE BEGINNERS

**MQA Approved**

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

WEEK	TOPIC
<b>Enrolment Day</b>	<b>LET'S GET STARTED</b> <ul style="list-style-type: none"> <li>- Welcome to Olivier Culinary School</li> <li>- Get a Taste of our Programme</li> <li>- Planning</li> <li>- Find Out More</li> <li>- Join Us</li> </ul>
<b>During All Sessions</b>	<b>THEORY:</b> <b>Kitchen Hygiene &amp; Safety, Culinary Language, Cutting Techniques, Cooking Methods, Stocks &amp; Sauces</b>
<b>1</b>	<b>STOCKS AND SAUCES/SOUPS:</b> Basic White Stock (Chicken Stock) <b>Cream Soup:</b> Cream of Pumpkin <b>Vegetable Soup:</b> Clear Vegetable Soup
<b>2</b>	<b>BASIC CUSTARDS AND CREAMS:</b> Baked Custard <b>DESSERTS:</b> Crêpes (Vanilla Pastry Cream and Chantilly Cream)
<b>3</b>	<b>PASTA DISHES &amp; FARINACEOUS DISHES:</b> Pizza Margherita
<b>4</b>	<b>CAKES AND ICINGS:</b> Yellow Butter Cake and Sponge Cake ( <i>Génoise</i> )
<b>5</b>	<b>SALADS &amp; DRESSINGS:</b> Niçoise Salad <b>FISH:</b> Fish Fillet en Papillote
<b>6</b>	<b>PIES AND PASTRIES:</b> Fruit Tarts and Tartlets <b>ÉCLAIR PASTE:</b> Cream Puffs ( <i>Choux</i> )
<b>7</b>	<b>LAMB:</b> Lamb Stew ( <i>Navarin d'Agneau</i> ) and Lamb Steak
<b>8</b>	<b>BISCUITS:</b> Napolitaine <b>QUICK BREADS:</b> Muffin and Cookies
<b>9</b>	<b>POULTRY:</b> Roasted Chicken with Natural Gravy and Chicken Curry
<b>10</b>	<b>DESSERTS:</b> Lemon Bombe with Vanilla Custard Sauce and Diplomat Pudding
<b>11</b>	<b>PASTA DISHES &amp; FARINACEOUS DISHES:</b> Lasagna
<b>12</b>	<b>INTERNATIONAL DISHES:</b> Chinese Cookery
<b>13</b>	<b>EVALUATION AND ASSESSMENT</b>