



CERTIFICATE IN INTENSIVE CULINARY ARTS

COURSE DETAILS DESCRIPTION

Course Code	Course Title	Course Description
ISASP/ICA/001	Culinary Fundamentals –	organization, terminologies & cooking methods
ISASP/ICA/002	Fine Dining Cuisine	
ISASP/ICA/003	Hot Cuisine I	
ISASP/ICA/004	Culinary Skills Development I	
ISASP/ICA/005	Bakery & Pastry	
ISASP/ICA/006	Product Knowledge I	
ISASP/ICA/007	Nutrition, Hygiene and Safety	
ISASP/ICA/008	Culinary Management	Menu Planning, Engineering & Costing
ISASP/ICA/009	Communication & Business Protocol	
ISASP/ICA/010	Introduction to Culinary & Hospitality Business	
ISASP/ICA/011	Principles of Marketing	

ISASP PROFESSIONAL VOCATIONAL SKILL PROGRAMMES

ISASP/ICA/012	Computer Application I	
ISASP/ICA/013	Culinary French	
ISASP/ICA/014	Fine Dining Cuisine	
ISASP/ICA/015	Garde Manger I	
ISASP/ICA/016	Culinary Skills Development II	
ISASP/ICA/017	Dessert & Confectionery	
ISASP/ICA/018	Indian Cuisines & Food Culture	
ISASP/ICA/019	Product Knowledge II	
ISASP/ICA/020	Stewarding Theory & Application	
ISASP/ICA/021	Balanced Diet & Allergens	
ISASP/ICA/022	Culinary Management - Purchasing & Cost Control	
ISASP/ICA/023	Beverage and Wine Knowledge	
ISASP/ICA/024	Computer Application II	
ISASP/ICA/025	Culinary French	
ISASP/ICA/026	Microeconomics	
ISASP/CA/027	Accounting - Uniform System of Accounts	