

Programme Name / Nama Program	Professional Diploma in Culinary Art
Consultant Name / Nama Konsultan	Famous Chef Professional Baking and Culinary Academy
Address/ Alamat	B1-G-E2, Jalan Sri Ehsan 15, Taman Sri Ehsan, Taman Sri Ehsan, 52100 Kuala Lumpur
Duration / Tempoh Pengajian	14 Months
Fees/ Yuran Program	RM 17,100 (include registration fee)

CURRICULUM STRUCTURE

NO	SUBJECT	MODULE BY FAMOUS CHEF
1.	FUNDAMENTALS OF FOOD I	1. INGREDIENTS KNOWLEDGE
		2. COOKING PROCESS AND TECHNIQUE
2.	FUNDAMENTALS OF FOOD II	3. PREPARATION OF SAUCE, SOUPS, STOCKS
		4. PREPARATION OF MEAT AND POULTRY
		5. PREPARATION FISH AND SHELLFISH
		6. PREPARATION OF VEGETABLES
		7. PREPARATION OF FARINACEOUS AND PORRIDGE
3.	PURCHASING COST AND COSTING	8. COSTING AND BUDGET CONTROL
4.	FOOD & KITCHEN MANAGEMENT	9. KITCHEN DESIGN AND MAINTENANCE
		10. INTRODUCTION AND SKILLS OF TOOLS AND EQUIPMENT
		11. ASSEMBLY AND FLOW ARRANGEMENT OF PRODUCTS
		12. SAFETY AND SANITARY IN FOOD PREPARATION
5.	ASEAN CUISINE	13. PREPARATION OF MALAY CUISINE
		14. PREPARATION OF CHINESE CUISINE
		15. PREPARATION OF INDIAN CUISINE
		16. PREPARATION OF NYONYA

		CUISINE
6.	INTERNATIONAL CUISINE	17. PREPARATION OF WESTERN CUISINE
		18. PREPARATION OF FRENCH CUISINE
		19. PREPARATION OF ITALIAN CUISINE
7.	PROJECT PAPER	20. SAFETY AND HYGIENE
		21. PREPARATION AND PROCESS
		22. CREATIVE AND COMBINATION
		23. PRESENTATION AND DESCRIPTION
		24. DECORATION AND TASK
Total of Credits		

Programme Coordinator:

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