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**SKILLS**  
Anytime, Anywhere

# Course Curriculum



## Advanced Skills On Cooking

### Course Description:

Cooking is a good skill that offers strong career opportunities in the hospitality sector. This skill also facilitates professionals to work in international compounds. The success of this sector depends on how versatile and expert you are in cooking. The aim of this course is to make you an expert. As you are getting practical and theoretical knowledge at the same time. It will remove all kind of obstacles appear during your journey. There is no doubt, the hospitality sector is less competitive than others because the number of employees is more but the quantity of expert is less. So make your decision quickly and pursue a great career path.

Cooking is an art. Good food can change your whole situation. If you want to cook your dish right you need correct preparation techniques, the right amount of ingredients and creative plating. You can learn the whole of cooking and make your skills outstanding.

### Course Requirements:

- You need genuine passion for cooking and interest in building sound technical skills in the kitchen.

### Course outline:

- Introduction to food
- Fundamentals of Cooking
- Techniques of cooking
- Know different foods of countries
- Make a food
- Review of the test

## **What you'll learn:**

1. Master basic cooking techniques which can then be used to create an endless variety of dishes.
2. Understand the HOW of cooking, before thinking of the WHAT to cook.
3. Learn the ABC of cooking to international standards. The basic skills covered in the course are: chopping and blanching vegetables, butchering a whole chicken, making basic stocks, making mother sauce

You can get to know how to cook better foods. Get to know about the nutrients that food is giving. Master basic cooking techniques which can then be used to create an endless variety of dishes. Learn the ABC of cooking to international standards. The basic skills covered in the course are chopping and blanching with different methods.

## **Who this course is for:**

- The course is addressed to both amateur and young professional cooks who want to start their journey in the kitchen from a solid foundation of cooking techniques and methods.

# CONTACT US



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