

TAYLOR'S CULINARY INSTITUTE



ESSENTIAL SERIES
WESTERN CUISINE

TAYLOR'S CULINARY INSTITUTE

Since its inception, the Institute contributes in transmitting its expertise and its well-versed knowledge in the field of Culinary Arts, Patisserie, Food and Hotel Service. As a leader in the region, our passion and devotion to excellence reinforce history forged by years of practices and experiences.

The Institute aims at transmitting the highest standard in the industry focusing on a rigorous approach to the practice of the core fundamental competencies and skills required for any individual wishing to be successful as culinary entrepreneur.



FREDERIC CERCHI
Director
Taylor's Culinary Institute

Our "Essential" training series is designed to assist you in your culinary journey. Should you be a food enthusiast wishing to start a business or a professional looking for new culinary horizons, this accelerated training course is the ideal upskilling solution.

Incorporating intensive practical hours delivered by our acclaimed culinary instructor and a true hands-on experience, the Essential requires no pre-requisite and it will build your technical skills within a few weeks.

Delivered at the institute in our state-of-the-art premises, our instructors equip you with advanced technical skills to deliver the highest culinary standards to produce outstanding and true gourmet experience.

The training is enhanced with unique e-learning modules providing a comprehensive initiation to the key factors of success for culinary operation as well as a thorough understanding of hygiene principles giving you the edge to achieve your culinary goals.

From Western to local cuisines, advanced pastry to chocolate confectionery and the art of baking, explore our extensive Essential catalogue and take the next step of your culinary journey with us.





This programme is designed for participants to explore the art of Western cuisines through a wide range of recipes especially selected by T.C.I instructors. With a unique combination of hands-on practices and online experience, this intensive course provide a stimulating learning environment enabling you to perform in a professional environment.

WHO IS IT FOR ?

- Culinary professionals wishing to broaden their skills in new specialization.
- People wishing to change industry and start a career in Culinary Arts.
- Entrepreneur wishing to start a Restaurant or Food Business.

LANGUAGE OF INSTRUCTION

- English.

ENTRY REQUIREMENTS

- Minimum 18 years of age.
- No Culinary experience is required.

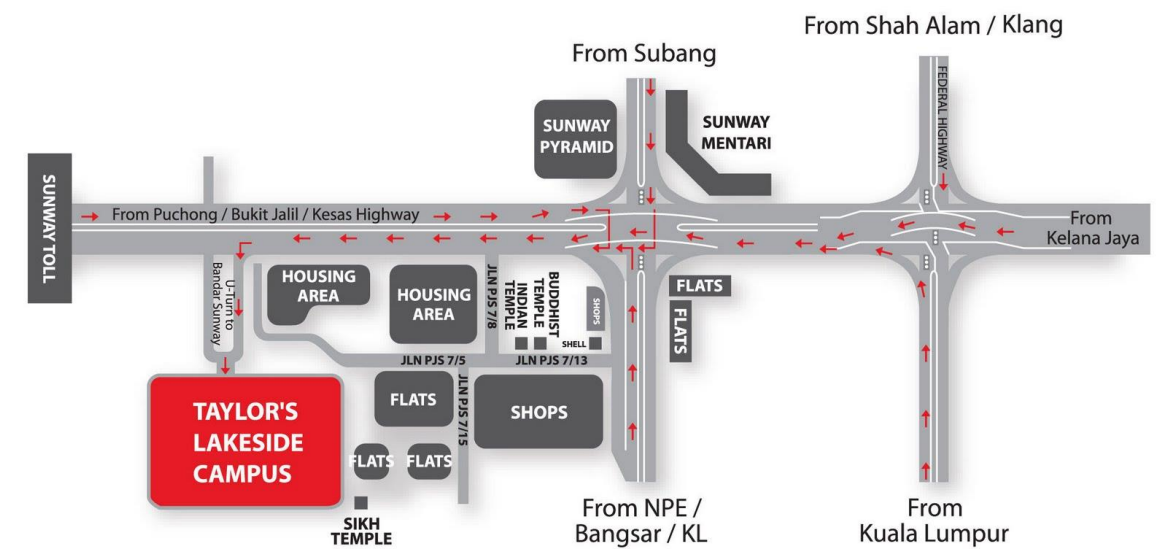
Certificate of Completion will be issued to participants by end of the course by Taylor's Culinary Institute.

CAMPUS

Taylor's Culinary Institute

Taylor's University, Lakeside Campus

1 Jalan Taylor's, 7500 Subang Jaya



DURATION : 5 WEEKS (350 Hours)

- 4 weeks of technical training with over 60 recipes from fundamental to advanced level.
- 1 week of real food service experience at our fine dining restaurant "Truffles".
- 40 hours of E-learning sessions on core food operation and food hygiene principles.
- Inclusive of all learning resources and recipes.

80% Practical — 20% Theory

A unique combination of Practical training combined with e-learning support and real immersion in culinary production

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CONTENT

PART I CULINARY TECHNIQUES 4 Weeks

MODULE 1 Stocks & Sauces

Explore the following techniques through a unique series of recipes:

- *Chicken, fish, vegetable stock, as well as brown stock and jus.*
- *Classic hot and cold emulsified sauces : Mayonnaise, bearnaise, vinaigrette etc.*
- *Modern sauces using thickeners : puree, foam, espuma, coulis etc*

MODULE 2 Vegetables & Cereals

Explore the following techniques through a unique series of recipes:

- *Grilled vegetables, cream and clear soup, modern salads*
- *Risotto, baked polenta and other starch*
- *Fresh pasta , stuffed ravioli, potato gnocchi*

MODULE 3 Chicken & Meat

Explore the following techniques through a unique series of recipes:

- *Roasted chicken, stuffed and poached chicken breast*
- *Braised lamb shank, roasted lamb rack, herbs crusted lamb loin*
- *Beef stew, sous vide steak*
- *Duck confit and pan-fried duck breast*

MODULE 4 Fish & Seafood

Explore the following techniques through a unique series of recipes:

- *Fish "en Papillote", poached fish , grilled fish fillet*
- *Stuffed mussel, pan sear scallops, sautéed prawns*

MODULE 5 Fundamental of Restaurant Pastry

Explore the following techniques through a unique series of recipes:

- *Stuffed choux and chouquette,*
- *Fruit based tart, ganache and curd based tart*
- *Genoise, charlotte etc*
- *Crème brulee, crème caramel*

MODULE 6 Food Display and Service

- *Fundamental of food display and presentation for plated dishes*
- *Applying plating principles for selection of hot and cold dishes*
- *Organization and management of food preparation during service*

PART II EXPERIENTIAL FOOD SERVICE 1 Week

MODULE 1 Restaurant Food Production & Service

Explore working in a professional setup by :

- *Managing the food production and service in our fine dining restaurant "Truffle"*
- *Apply professional work organization and methods under the supervision of our instructor.*

PART III FOOD BUSINESS & HYGIENE PRINCIPLES 40 hours of e-Learning

MODULE 1 Fundamental of costing & Operation Management

Explore the following concept with our e-learning instructor :

- *Costing principles—Key ordering processes, principles of inventory, calculating, food cost, total cost and selling price*
- *Operation Management — Importance of standardized recipe, preparation of S.O.P, duty roster*

MODULE 2 Hygiene & Sanitation

Explore the following concept with our e-learning instructor :

- *Principles of hygiene and food safety : delivery, storage, preparation and service*
- *Fundamental of HACCP and concept of traceability*
- Cleaning and maintenance of kitchen premises*





GENERAL INFORMATION

OUR APPROACH

Practical

We apply a unique learning approach to ensure each participant develop the following :

- Discover all the techniques covered in the programme, follows step by step the live demonstrations.
- Applies the various techniques by practicing a series of professional recipe under the supervision and guidance of our instructors.
- Taste all the recipes produced and identify opportunities for continuous improvement..

Theory

We have created an engaging learning approach to cover all the core fundamental knowledge embedded in the course providing the following :

- Accessibility to the e-learning content anytime and learning at your desired pace.
- Opportunities to engage with the trainer during tutorial session to explore questions or further details on the various topics.
- Validation of each chapter by completing a series of online tests and case studies.

Experiential Food Service

To conclude their training, participants are placed at our Fine Dining restaurant providing the following :

- Apply all the course learning by managing the food production for lunch/dinner services.
- Experience working in a professional kitchen setting acquiring all the methods and work organization applied in the industry.

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MATERIAL & EQUIPMENT PROVIDED

- Learning Material : Recipes, Learning Diary, e-learning content, online quiz.
- All ingredients for practical session.
- Knife and culinary utensils.

DATES & PRICING

Dates : 20th July to 21st August*

Pricing : USD 5000** Net

**Dates are subject to change, contact us for the latest updates.*

***Price Includes : apron, chef hat, tasting of all recipes during practical.*

***Additional fee of USD 50 is applicable for participants requiring professional safety shoes.*





TAYLOR'S CULINARY INSTITUTE

CONTACT

Admission

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Follow us on

www.taylorsculinaryinstitute.com



The Culinary Institute is a member of the
World Association of Chef Societies

