

French Cuisine

Classic French Dishes



**FRENCH CUISINE
IS THE ART OF DETAIL,
AND THOSE DETAILS
MAKE ALL THE
DIFFERENCE.**



ART OF FRENCH CULINARY TECHNIQUE

Delve into the world of French Cuisine with our comprehensive course designed to refine your culinary skills and expand your gastronomic knowledge. Learn to prepare classic dishes, explore contemporary innovations, and master the art of French cooking under the guidance of our expert chefs.

In collaboration with the prestigious GRETA-CFA Midi-Pyrénées Centre, our short courses provide a unique opportunity to embrace the rich heritage and meticulous techniques that define French culinary excellence.



OUR COURSES

Level 1

This introductory level immerses participants in the principles that define classic French cooking and ensures they possess a solid foundation in French culinary traditions.

2026 Dates: 14 March | 16 May | 25 July

1 Day (Weekend)

Fee: RM900

Recipes Highlight: Gnocchi a la Parisienne • French Onion Soup with Baguette au Gratin
• Fillet Mignon with Ratatouille 'the movie' & Sauce Morels

Level 2

Explore refined preparation methods, hone advanced knife skills, master butchery techniques, craft French canapés, and perfect the emulsification of Hollandaise, reductions, and pan sauces.

2026 Dates: 27-28 June | 12-13 Sept | 24-25 Oct

2 Days (Weekend)

Fee: RM1800

Recipes Highlight: Potato Mille-Feuille • Salmon in Brioche • Pot-au-Feu • French Canapés
• Chicken Ballotine

Level 3

Master haute cuisine techniques, execute flawless French trimming, intricate roulade, develop an avant-garde approach to presentation, and possess the ability to execute sophisticated, high-calibre dishes.

2026 Dates: 21-22 Nov & 28- 29 Nov

4 Days (2 Weekends)

Fee: RM3600

Recipes Highlight: Deconstructed Chicken Chasseur • Crusted Lamb 'Mosaic'
• Loup en Croute • Savoury Petit Fours

Course Duration: 6 hours per day

Course Language: English

Training Venue: Culinary Suite, Taylor's Lakeside Campus

Requirement: There are no entry requirements. You are advised to check the course information to learn more.

Certificate: E-certificate awarded by Taylor's Culinary Institute and GRETA Toulouse-Pyrénées.

For further details, contact Ms Racheel Tan | culinaryinstitute@taylors.edu.my | +6016-2448381



SCAN TO
REGISTER

WHY CHOOSE OUR CERTIFICATION

01 Specialised Training

Our courses offer specialised training in French cuisine, highly sought after by aspiring chefs and culinary enthusiasts.

02 Personalised Courses

Each course is designed to cater to different skill levels, allowing you to progressively enhance your expertise.

03 Competitive Pricing

Our structure and pricing reflect the depth and quality of education provided by Taylor's Culinary Institute.

04 Prestigious Co-Certification

Partnering with GRETA-CFA Midi-Pyrénées Centre enhances the prestige and recognition of our certifications.

05 Expert Chef Instructor

Learn from internationally trained chefs who bring global experience, competition success, and a passion for mentoring the next generation.



This course is Human Resource Development Corporation (HRD Corp) claimable, enabling your employer to sponsor your training fees.



OUR CHEF INSTRUCTOR

After 13 years of experience across Switzerland, France, and London, Chef Farouk established himself as an expert in French and modern eclectic cuisine. Following his rank among the world's top 24 chefs at the 2009 Bocuse d'Or, he dedicated himself to education. For the last 15 years, he has served as a senior lecturer at Taylor's University, mentoring students to excel in international competitions like WorldSkills.

Chef Farouk Othman

Senior Lecturer, Programme Director of DC & ADC, Taylor's Culinary Institute
Faculty of Social Sciences and Leisure Management, Taylor's University
(WorldSkills Malaysia National Expert in Cooking)