



MTAC

International Culinary School

Since 2012

6 MONTHS DIPLOMA IN CULINARY ARTS

PURE VEGETARIAN AND
EGGLESS COURSE



OVERVIEW

ABOUT THE COURSE

The 6 months culinary arts programme is going
To be 5 months of intensive practicals and theory
Followed by 2 week of internal assesment
And 2 weeks of exams

This course is suitable for anyone who is
Passionate about cooking! Whether its a
Beginner or looking to develop their career in
Vegetarian gourmet cooking!

This intensive course helps students refine
Their culinary skills, work with unique
Ingredients and master in flavouring
Vegetarian gourmet cooking, developing thier
Creative flair and experimenting the recipes in
Vegetarian cooking.

OUR CERTIFICATIONS :



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City & Guilds
LONDON
APPROVED CENTRE



WHY THIS COURSE?

ARE ALL THE RECIPES PURE VEGETARIAN AND EGGLESS?

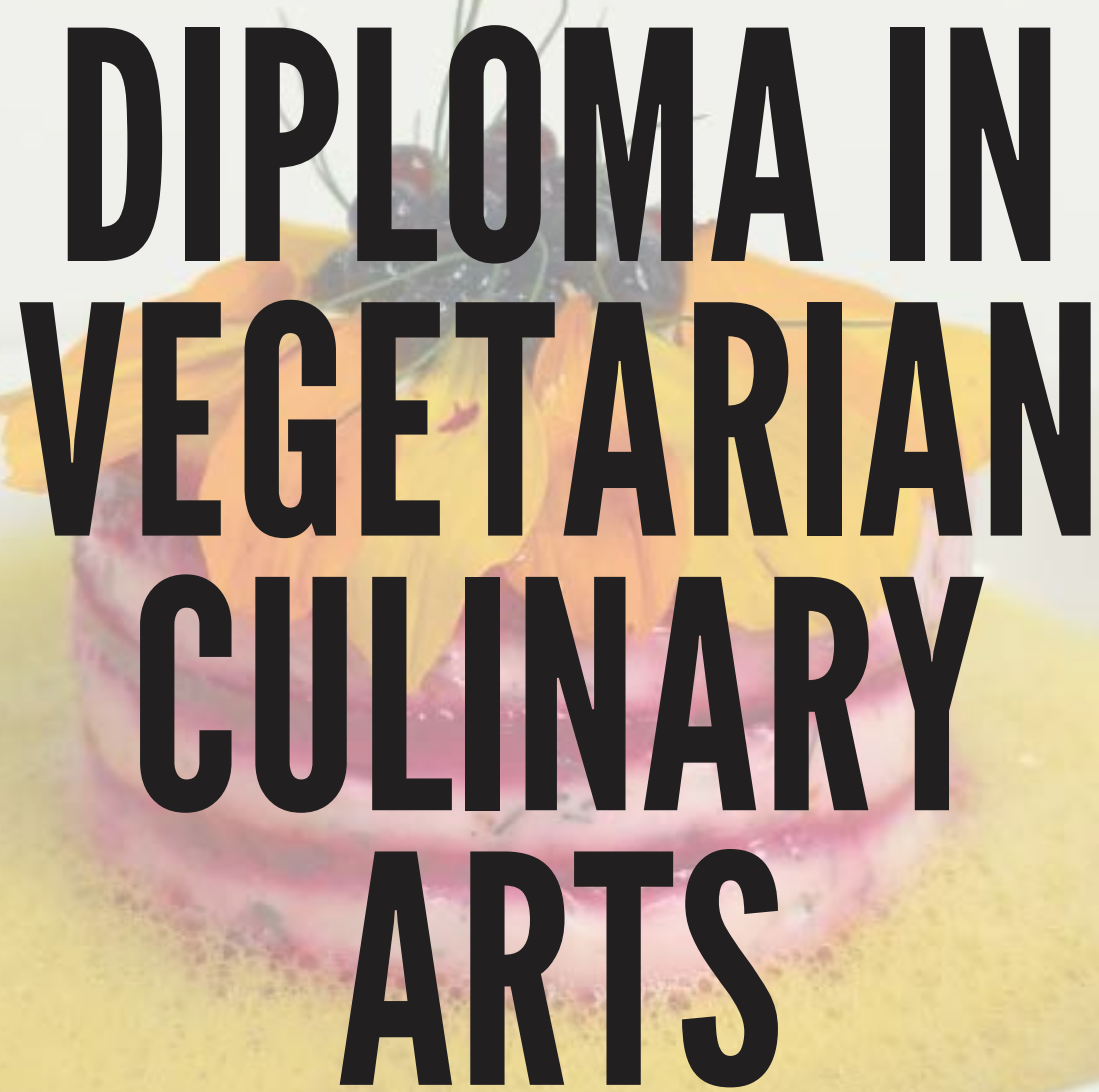
WE CONDUCT ONLY PROFESSIONAL VEGETARIAN COURSES AND WORKSHOPS. THE COURSE IS GOING TO COVER MORE THAN 400+ VEGETARIAN RECIPES.

WHICH ARE THE CERTIFICATIONS PROVIDED AFTER THE COURSE?

WE PROVIDE LEVEL 2- CITY AND GUILDS INTERNATIONAL CERTIFICATION + NSDC CERTIFICATION+ OUR INSTITUTE CERTIFICATE

DOES THIS COURSE TRAIN FOR BUSINESS ENTREPRENEUR SKILLS TOO?

YES THIS PROGRAMME IS AN INTENSIVE PROGRAMME THAT COVERS HANDS ON TRAINING WITH COOKING/BAKING AND SHALL ALSO TRAIN YOU PRACTICALLY WITH THE FOOD BUSINESS ASPECT TOO!



DIPLOMA IN VEGETARIAN CULINARY ARTS

DURATION: 20 WEEKS COURSE +
4 WEEK STUDY AND EXAMINATION

TIMING: 9:00AM - 3:00PM

MONDAY TO FRIDAY

CERTIFICATION: LEVEL 2 CITY AND
GUILDS CERTIFICATION AND , NSDC
AND OUR INSTITUTE CERTIFICATE



SYLLABUS

WE HELP YOU GET A 360 DEGREE
HANDS ON EXPERIENCE
IN THE CULINARY GENRE !



PROFESSIONAL PRACTICES

WHAT WE AIM TO BE

1. INGREDIENT KNOWLEDGE
2. EQUIPMENT KNOWLEDGE
3. PLATING TECHNIQUES
4. CULTURAL AND DIET BASED REQUIREMENTS
5. PROFESSIONAL KITCHEN TECHNIQUES
6. HYGIENE AND FOOD SAFETY
7. MICRO GASTRONOMY TECHNIQUES
8. COSTING OF RECIPES
9. MENU DESIGNING
10. EXPERIENCE BASED LEARNING



KNIFE SKILLS

INNOVATION & QUALITY

- 1) KNIFE SHARPENING
- 2) FUNDAMENTAL CUTS
- 3) KNIFE SPEED
- 4) KNIFE MAINTAINENCE



SAUCES

CULINARY SKILLS



- 1) COLD EMULSIFICATION
- 2) CLASSIC SAUCES
- 3) DERIVATIVE SAUCES
- 4) WARM EMULSIFICATION
- 5) REDUCTION SAUCES
- 6) FOAMS
- 7) GELS
- 8) MOLECULAR GARNISHES
- 9) COMPOUND SAUCES



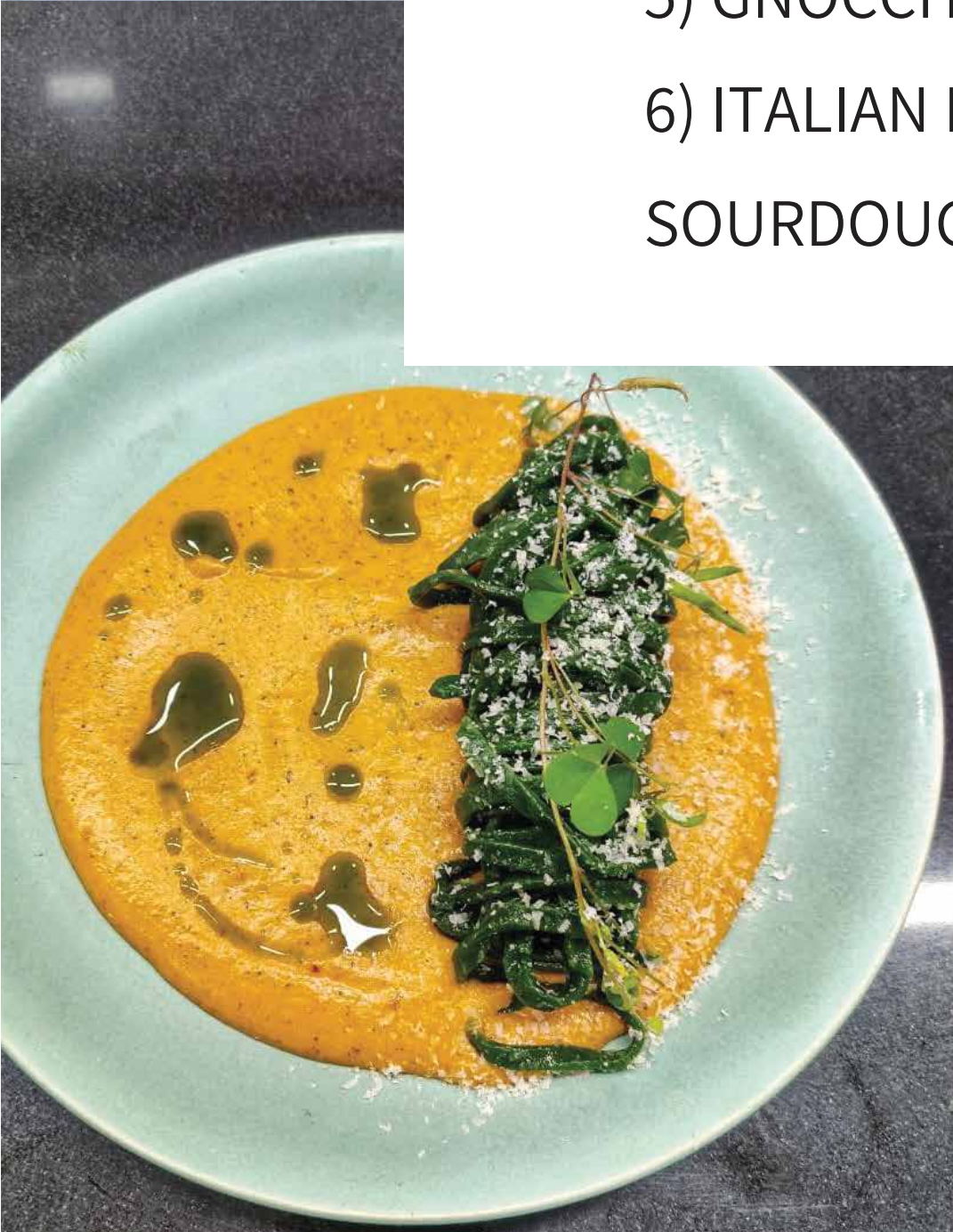
INDIAN CUISINE

- 1) BASIC INDIAN MASALAS
INTRODUCTION AND USAGE
- 2) NORTH INDIAN FOOD
- 3) PARSI CUISINE
- 4) SOUTH INDIAN CUISINE
- 5) GUJARATI CUISINE
- 7) TANDOOR COOKING
- 8) MAHARASTRIAN COOKING
- 9) BENGALI CUISINE
- 10) HALWAI SWEETS
- 11) INDIAN STREET CHAATS

ITALIAN CUISINE



- 1) INTRODUCTION TO DIFFERENT PASTAS
- 2) SAUCES
- 3) HOMEMADE FRESH PASTAS
- 4) RISSOTO
- 5) GNOCCHI
- 6) ITALIAN PIZZAS AND SOURDOUGH PIZZAS



tuccine with pumpkin sauce

ASIAN CUISINE



1) THAI CUISINE

2) KOREAN CUISINE

3) JAPANESE CUISINE

4) CANTONESE CUISINE

5) INDO- CHINESE

***DIMSUM DOUGHS,
SAUCES ETC WILL BE
TAUGHT FROM
SCRATCH***



MIDDLE EASTERN

- 1) BASIC SPICES
- 2) USING THE SPICES
- 3) FUNDAMENTALS OF MIDDLE EASTERN FOOD
- 4) MEZZE BOARDS



MEXICAN CUISINE

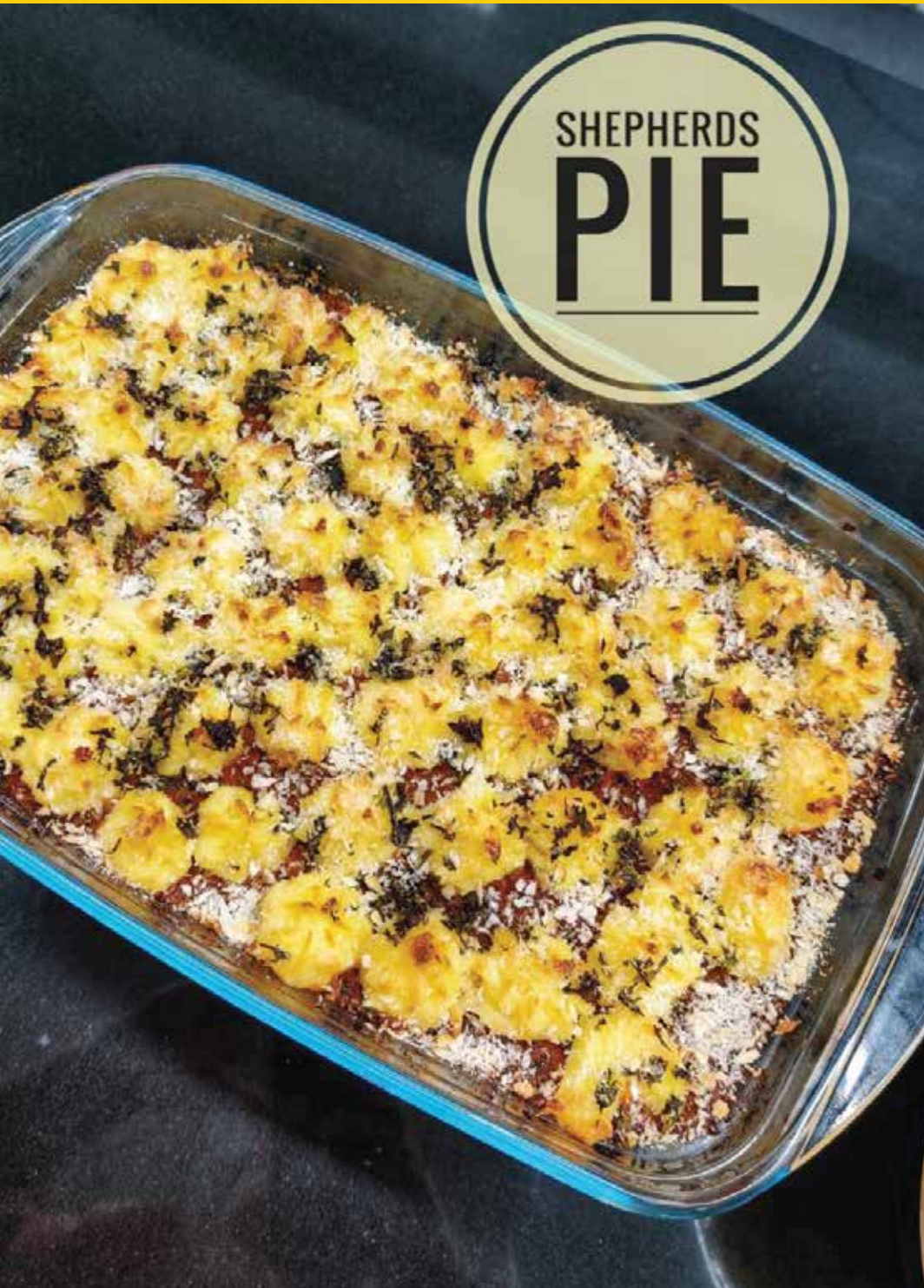


1) BASIC MEXICAN SPICES
AND FLAVOURS
2) NACHOS AND TACO
DOUGHS FROM SCRATCH
ASSEMBLING AND
PLATING OF THE
MOELES ,SALSAS , MEXICAN
BEAN RICE ...



EUROPEAN CUISINE

FRENCH CUISINE, ENGLISH FOOD



BREADS AND MORE

- 1) SANDWICH LOAF
- 2) MASHROOM TOP
- 3) PANNINI
- 4) BURGER BUN
- 5) BREAD STICKS
- 6) LAVASH
- 7) KOREAN BAO
- 8) BAGUETTE
- 9) PETA BREADS
- 10) ROUGH PUFF



OTHER CUISINES

- 1) GOURMET BURGERS AND SANDWICHES
- 2) SOUPS AND SALADS
- 3) MOCKTAILS SESSION
- 7) FINE DINE PLATING TECHNIQUES
- 4) LEARNING ABOUT EXOTIC VEGETARIAN INGREDIENTS
- 5) COCKTAIL APPETISERS
- 6) BRUSCHETTA
- 7) CANAPES
- 8) OPEN TOASTS
- 9) ENGLISH BREAKFAST





FERMENTATION & PICKLING



- 1) SOURDOUGH STARTER - FROM SCRATCH
- 2) BASIC VEGETABLE AND FRUIT FERMENTS
- 3) KIMCHIS
- 4) SAUERKRAUT
- 5) SIRACHA

MOLECULAR GASTRONOMY



OTHER SUBJECTS



**COSTING AND PRODUCTION IS
TAUGHT IN DETAIL**



**MENU CURATION AND RECIPE
CREATION , SOP DEVELOPMENT**



**FINE DINE PLATING
TECHNIQUES, COLOUR
COMBINATIONS AND GARNISHES**



FOOD SAFETY AND HYGIENE



BRANDING AND MARKETING



COMPULSORY ASSIGNMENTS

THE INGREDIENT PROJECT

EVERY STUDENT PICKS INGREDIENT AT THE BEGINNING OF THE COURSE AFTER 2 MONTHS AN INTERACTIVE PRESENTATION IS MADE TO FACULTY BODY AND COLLEAGUES. FEEDBACK IS GIVEN BASED ON WHICH THEY EXPLORE THE INGREDIENT FOR THE REST OF THE COURSE DURATION AND PRESENT IN THE FINAL MONTH.

SMALL AND BIG EQUIPMENT ASSIGNMENT

THE STUDENTS EXPLORE AND COLLECT DETAILS OF DIFFERENT KINDS OF SMALL AND LARGE EQUIPMENTS USED IN THE KITCHENS COMMERCIALY. AN INTERACTIVE PRESENTATION IS MADE TO FACULTY BODY AND COLLEAGUES FOR EXCHANGE OF KNOWLEDGE.

JOURNALS AND WORKSHEETS

THE STUDENTS ARE REQUIRED TO MAINTAIN A RECIPE JOURNAL FOR EACH OF THEIR PRACTICAL CLASSES, THEY WILL BE ASSESSED ON THESE DOCUMENTATION. THEORY SESSIONS WILL BE FOLLOWED BY WORKSHEETS FOR EACH UNIT.



EXAMINATION

**THREE THEORY PAPERS - MCQ
ONLINE WILL BE CONDUCTED BY
THE BOARD**

ONE PRACTICAL EXAMINATION

A SET MENU IS GIVEN TO THE STUDENTS
FOR THEM TO PREPARE, EXTERNAL
EXAMINER WILL BE CONDUCTING AND
ASSESSING THE EXAMS BY THE BOARD

RESULTS

RESULTS ARE SENT BY THE CITY AND GUILDS
BOARD TO US DIRECTLY.
THE EXAMINATION RESULTS ARE SENT TO US
FROM THE UK OFFICE

THIS COURSE WOULD INCLUDE

**CHEF CAP - 1
CHEF COAT - 1
APRON - 1
T SHIRT - 1
JOURNAL - 1
CULINARY KIT - 1
(WITH DIFFERENT TOOLS)**

**COVERING 400+ VEGETARIAN
RECIPES**

**PRACTICALS WILL BE HANDS ON
BASED ON THE DEMONSTRATIONS**

**LARGE & SMALL EQUIPMENT VENDOR VISIT,
A VISIT TO VEGETABLE AND FRUIT MARKET
SPECIAL GUESTS LECTURES
AND EXTRA INTERACTIVE
WORKSHOPS**

FEE STRUCTURE AND REGISTRATION

TOTAL FEES: RS. 3,16,550

REGISTRATION

RS. 63,000

4 INSTALLMENTS

EQUAL INSTALLMENTS OF THE REMAINING FEES

FEES BIFURCATION

TUTION FEE

RS. 2,37,500

GST (18%)

RS. 42,750

C&G EXAM FEES

RS. 36,300

10% DISCOUNT ON TUITION FEES
ON FULL PAYMENT AT REGISTRATION

AFTER DISCOUNT FEE

RS. 2,88,525 / -



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CONTACT US

FOR INQUIRY

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