



Diploma in Assistant Cook

The characteristic of this course is that the assistant is in charge of the majority of food preparation work, especially for some of the most frequently prepared meals. On the other hand, the cook needs someone who can deal with grind work, so that his work can be facilitated.

This course is designed for trainees to be expert in Food preparation and presentation; training in sanitation and food safety; knowledge of food and equipment standards; knowledge of enterprise resource planning; nutrition analysis; inventory and recipe software as well as the ability to use spreadsheets and databases; ability to use professional cutlery, commercial ranges and ovens, food thermometers, commercial mixers, graters, meat slicers, grinders.

Syllabus

1. Hospitality Communication I
2. Basics of cookery (Theory & Practical)
3. Bakery & Confectionery
4. Food Science & Nutrition
5. Hygiene & sanitation