



Continental Cuisine

MODULE 1: Aromatic Asia

Chinese: Special Chinese Fried Rice, Mai fun, Beef and Broccoli

Indian: Chicken Jalfrezi, Tandoori Chicken, Chicken Pilaf

Thai: Stir Fried Vermicelli Glass Noodles, Thai Fried Rice

Vietnamese: Pho

MODULE 2: A Taste of Europe

Italian: Lasagne, Ravioli, Spaghetti Bolognese and Italian Meatballs, Bruschetta

French: Croque Monsieur, Salad Nicoise

British: Shepherd's Pie

Spain: Paella

MODULE 3: Flavors of The Americas and The Caribbean

Jamaican: Rice and Peas, Jerk Chicken, Brown chicken Stew, Jamaican Goat Curry

American: Sloppy Joes, American Pancakes, Chicken and Waffles

Latin America: Empanada, Tacos, Lomo Saltado

Module 4: Global Food: This Focuses on Meals, Cocktails and Desserts that are globally popular;

Meals: Pizza (Pepperoni, Salami and Smoked Ham with Barbeque Chicken and Turkey Mortadella Pizza) Shawarma(Beef and Chicken) and Kebabs (Chicken, Beef and Seafood)

Breadmaking and Burgers: White Bread, Burger Bun, BBB Pulled Chicken Burger with Blue Cheese and Apple Coleslaw

Cocktails: Blue Hawaiian, Screwdriver, Mango Mojito, Long Island Ice Tea

Desserts: Chocolate Mouse, Strawberry and Peach Mouse Verrine, Banana Split

Cakemaking; Chocolate Cake with Whipped Cream and Maraschino Cherries

Module 5: Fusion Cuisine: This focuses on combining elements of different culinary traditions without fitting into any one, it's a cross-cultural culinary mash up that gives room for new innovations and exploring ones creativity, Modules 1-4 need to be taken before any student can take this Module and the recipes that will be treated would only be revealed after the 4 Modules have been undertaken.

At the end of all the Modules, students would undergo a Practical Examination and would be required to come up with their own creations which must be based on a fusion of all the Cuisines they have learnt.

*The
Sense of Taste
Specialty Caterers*