



ICAS TRAINING AND  
EDUCATION COLLEGE

## COOKING TECHNIQUES – ANCIENT GREEK MEDITERRANEAN CUISINE (PART 2)



### Course Objective

To prepare participants with the basic cooking skills of Greek Mediterranean cuisine needed to work as a kitchen help in the kitchen.

### Course Content

- Creamy Cheesy Baked Pasta with Meat (Pastitsio or Pasticcio)
- Hearty Bean Soup (Fassolatha or Fassolada)
- Honey Spice Cookies (Melonmakarona or Phoenikia)

### Who should attend

Persons interested in entering the hospitality, food and beverage industry.

### Assumed Skills and Knowledge

No requirement.

### Entry Requirements

No formal qualification required.

### Course Duration and Time

9 hours (inclusive of 1-hour break)

9am – 6pm

**Venue**

ICASTEC :3 Shenton Way #03-01 Shenton House, Singapore 068805 or  
: 1A Short Street Campus #01-05 Singapore 188210

\*Venue to be advised

**More Information**

**Attendance Criteria:** 100%

**Course Medium:** English

**Course Fees**

\$290

\*\* Training grants up to 80% claimable via [www.skillsconnect.gov.sg](http://www.skillsconnect.gov.sg).

Refund Policy	Refund
Withdrawal notification received at least 14 calendar days before course commencement	75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the course commencement OR Upon course commencement	No refund of paid fees

**Other Information**

Registration will close 2-3 weeks before the course commencement date or when class is full.

Enquiries : 6535 4187