

# COOKING TECHNIQUES – GRACEFUL ITALIAN MEDITERRANEAN CUISINE (PART 2 )



#### **Course Objective**

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

## **Course Content**

- Pasta Carbonara
- Margherita Pizza
- Mushroom Risotto

## 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.

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

## **Other Information**

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

Enquiries : 6535 4187

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