

COOKING TECHNIQUES – THE RICHNESS OF INDIAN CUISINE



Course Objective

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

Course Content

- Lamb Curry
- Cucumber Raita
- Indian style carrot fritters

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

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 commencem		received	at	least	14	calenda	day	s bef	ore		75% paid f		of
Withdrawal notification received less than 14 calendar days from the course commencement OR Upon course commencement										No ret fees	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

Version 2.0 (Information accurate as at 17 October 2018)

Page 2 of 2

^{*}Venue to be advised