



ICAS TRAINING AND
EDUCATION COLLEGE

COOKING TECHNIQUES – PERANAKAN CUISINE



Course Objective

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

Course Content

- Garam Asam
- Ikan Pedas
- Dry Sambal Udang Kering
- Penang Achar

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

10 hours (inclusive of 1-hour break)

9am – 7pm

Venue

ICASTECH :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

\$250

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

** Training grants up to 80% claimable via www.skillsconnect.gov.sg.

Other Information

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

Enquiries : 6535 4187