



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**

9 hours (inclusive of 1-hour break)

9am – 6pm

**Venue**

ICASTECH : 1A Short Street Campus #01-05 Singapore 188210

**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

**Other Information**

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

Enquiries : 6535 4187