



ICAS TRAINING AND
EDUCATION COLLEGE

COOKING TECHNIQUES – THE BEAUTY OF EUROPEAN CUISINE



Course Objective

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

Course Content

- Paella Valencia
- Churros
- Cream of Mushroom
- Cream of Chicken
- Minestrone
- Clam Chowder
- Garlic Prawns

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