



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

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

\$250

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

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