



### A) Course Details:

- **Course Title:** International Cuisine & Beverages Preparations
- **Duration:** 6 months
- **Level:** Advanced Certificate
- **Credits:** The number of credits per module will be provided in the module details below.

### B) Module Overview:

| Module Code | Module Name                                       | Study Hours | Credits   |
|-------------|---|-------------|-----------|
| ICBP101     | Culinary Foundations and Techniques               | 50 hours    | 6 credits |
| ICBP102     | African Cuisine                                   | 60 hours    | 7 credits |
| ICBP103     | German Cuisine                                    | 40 hours    | 5 credits |
| ICBP104     | French Cuisine                                    | 55 hours    | 6 credits |
| ICBP105     | Chinese Cuisine                                   | 45 hours    | 5 credits |
| ICBP106     | Spanish Cuisine                                   | 50 hours    | 6 credits |
| ICBP107     | Portuguese Cuisine                                | 60 hours    | 7 credits |
| ICBP108     | Russian Cuisine                                   | 45 hours    | 5 credits |
| ICBP109     | American (USA) Cuisine                            | 55 hours    | 6 credits |
| ICBP110     | British Cuisine                                   | 70 hours    | 8 credits |
| ICBP111     | Japanese Cuisine                                  | 60 hours    | 7 credits |
| ICBP112     | Greek Cuisine                                     | 50 hours    | 6 credits |
| ICBP113     | Beverage and Mixology Basics                      | 40 hours    | 5 credits |
| ICBP114     | Advanced International Cooking Methods            | 55 hours    | 6 credits |
| ICBP115     | Wine Appreciation and Pairing                     | 45 hours    | 5 credits |
| ICBP116     | Culinary Management and Menu Development          | 50 hours    | 6 credits |
| ICBP117     | Pastry and Dessert Artistry                       | 60 hours    | 7 credits |
| ICBP118     | Sustainable Practices in Culinary Arts            | 45 hours    | 5 credits |
| ICBP119     | Cultural Influences on Culinary Arts              | 55 hours    | 6 credits |
| ICBP120     | Capstone Project: International Culinary Showcase | 70 hours    | 8 credits |

### C) Main Aims and Objectives:

1. Develop advanced culinary skills in preparing diverse international dishes.
2. Explore and appreciate the unique flavors and techniques of African cuisine.
3. Master the art of German, French, Chinese, Spanish, Portuguese, Russian, American (USA), British, Japanese, and Greek cuisines.
4. Understand the principles of beverage preparation and mixology.
5. Acquire advanced international cooking methods and techniques.
6. Explore the principles of wine appreciation and pairing.
7. Develop skills in culinary management and menu planning.
8. Learn the artistry of pastry and dessert preparation.
9. Embrace sustainable practices in the culinary arts.
10. Apply knowledge and skills through a comprehensive capstone project.

### D) Detailed Outline of The Syllabus Per Module:

1. **Module ICBP101: Culinary Foundations and Techniques**
  - Introduction to Culinary Tools and Equipment
  - Basic Cooking Techniques: Sautéing, Grilling, Roasting
  - Knife Skills and Culinary Safety
  - Introduction to Flavor Profiles
  - Culinary Foundations Practical: Basic Cooking Techniques
2. **Module ICBP102: African Cuisine**
  - Overview of African Culinary Traditions
  - Ingredients and Flavors in African Dishes
  - Cooking Techniques in African Cuisine
  - Regional Specialties and Popular Dishes
  - African Cuisine Practical: Cooking Authentic African Dishes
3. **Module ICBP103: German Cuisine**
  - German Culinary History and Influences
  - Traditional German Ingredients and Dishes
  - Cooking Techniques in German Cuisine
  - Classic German Desserts and Baking
  - German Cuisine Practical: Preparing German Culinary Specialties
4. **Module ICBP104: French Cuisine**
  - French Culinary Techniques: Saucier, Poêlé, Griller
  - Classic French Ingredients and Dishes
  - French Pastry and Dessert Artistry
  - French Wine and Cheese Pairing
  - French Cuisine Practical: Mastering French Culinary Techniques
5. **Module ICBP105: Chinese Cuisine**
  - Fundamentals of Chinese Cooking: Stir-frying, Steaming
  - Key Ingredients in Chinese Cuisine
  - Dim Sum and Noodle Making
  - Chinese Tea Culture
  - Chinese Cuisine Practical: Cooking Techniques in Chinese Cuisine

6. **Module ICBP106: Spanish Cuisine**
  - Spanish Culinary Regions and Influences
  - Tapas and Paella: Iconic Spanish Dishes
  - Spanish Desserts and Pastries
  - Spanish Wine and Sherry Tasting
  - Spanish Cuisine Practical: Exploring Spanish Culinary Traditions
  
7. **Module ICBP107: Portuguese Cuisine**
  - Portuguese Culinary History and Influences
  - Seafood and Mediterranean Flavors
  - Portuguese Pastries and Sweets
  - Portuguese Wine and Port Pairing
  - Portuguese Cuisine Practical: Mastering Portuguese Culinary Techniques
  
8. **Module ICBP108: Russian Cuisine**
  - Russian Culinary Heritage and Influences
  - Borscht and Pelmeni: Classic Russian Dishes
  - Russian Desserts and Pirozhki
  - Vodka Tasting and Russian Tea Culture
  - Russian Cuisine Practical: Cooking Authentic Russian Cuisine
  
9. **Module ICBP109: American (USA) Cuisine**
  - Regional American Cuisine: Southern, Tex-Mex, New England
  - BBQ and Grilling Techniques
  - American Desserts: Pies, Cheesecakes
  - Craft Beer and American Whiskey Tasting
  - American Cuisine Practical: Exploring Diverse American Culinary Traditions
  
10. **Module ICBP110: British Cuisine**
  - British Culinary History and Influences
  - Traditional British Ingredients and Dishes
  - Afternoon Tea Etiquette and Scones
  - Whisky Tasting and British Ales
  - British Cuisine Practical: Cooking Traditional British Dishes
  
11. **Module ICBP111: Japanese Cuisine**
  - Japanese Culinary Techniques: Sushi, Sashimi, Tempura
  - Ingredients in Japanese Cuisine
  - Japanese Desserts and Wagashi
  - Sake Tasting and Japanese Tea Ceremony
  - Japanese Cuisine Practical: Mastering Japanese Culinary Techniques
  
12. **Module ICBP112: Greek Cuisine**
  - Greek Culinary Traditions and Mediterranean Diet
  - Greek Ingredients: Olive Oil, Feta, Oregano
  - Greek Pastries and Desserts
  - Greek Wine and Ouzo Tasting
  - Greek Cuisine Practical: Cooking Authentic Greek Dishes

13. **Module ICBP113: Beverage and Mixology Basics**
  - Introduction to Mixology: Tools and Techniques
  - Classic Cocktail Recipes and Variations
  - Non-Alcoholic Beverage Preparations
  - Tasting and Identifying Common Beverages
  - Mixology Practical: Creating Signature Cocktails
  
14. **Module ICBP114: Advanced International Cooking Methods**
  - Sous Vide, Molecular Gastronomy, and Modern Techniques
  - Fusion Cooking: Blending Culinary Traditions
  - Experimental Cooking and Dish Presentation
  - Practical Application of Advanced Cooking Methods
  
15. **Module ICBP115: Wine Appreciation and Pairing**
  - Wine Tasting Techniques and Terminology
  - Understanding Wine Regions and Grape Varieties
  - Principles of Food and Wine Pairing
  - Practical: Wine Pairing Sessions with International Cuisine
  
16. **Module ICBP116: Culinary Management and Menu Development**
  - Restaurant Operations and Management
  - Menu Planning: Balancing Flavors and Presentation
  - Cost Control and Profitability in Culinary Operations
  - Simulated Culinary Management Scenarios
  
17. **Module ICBP117: Pastry and Dessert Artistry**
  - Advanced Pastry Techniques: Chocolate Work, Sugar Art
  - Plating and Presentation of Desserts
  - Creating Artistic Dessert Displays
  - Practical: Pastry and Dessert Preparation Workshops
  
18. **Module ICBP118: Sustainable Practices in Culinary Arts**
  - Sustainable Sourcing of Ingredients
  - Waste Reduction and Recycling in the Kitchen
  - Energy Efficiency in Culinary Operations
  - Implementing Sustainable Practices in the Kitchen
  
19. **Module ICBP119: Cultural Influences on Culinary Arts**
  - Culinary Traditions and Customs Around the World
  - Celebratory and Festive Foods
  - Understanding Cultural Influences on Ingredients
  - Cooking Traditional Dishes from Various Cultures
  
20. **Module ICBP120: Capstone Project: International Culinary Showcase**
  - Project Planning and Proposal
  - Execution of Culinary Showcase Event
  - Demonstrating Proficiency in International Cuisine
  - Portfolio Presentation and Evaluation
  - Peer Review and Feedback
  - Reflection on the Culinary Journey

### E) Practicals:

| Module Code | Practical Details  |
|-------------|--|
| ICBP101     | Knife Skills and Basic Culinary Techniques                     |
| ICBP102     | Cooking Authentic African Dishes                               |
| ICBP103     | Preparing German Culinary Specialties                          |
| ICBP104     | French Culinary Techniques                                     |
| ICBP105     | Chinese Cooking Methods  |
| ICBP106     | Spanish Culinary Traditions                                    |
| ICBP107     | Portuguese Flavors and Techniques                              |
| ICBP108     | Russian Culinary Art   |
| ICBP109     | American (USA) Regional Cuisine                                |
| ICBP110     | British Culinary Heritage                                      |
| ICBP111     | Japanese Culinary Delights                                     |
| ICBP112     | Greek Culinary Traditions                                      |
| ICBP113     | Mixology Workshop: Creating Signature Cocktails                |
| ICBP114     | Advanced Cooking Methods Practical                             |
| ICBP115     | Wine Tasting Sessions and Pairing Practice                     |
| ICBP116     | Menu Planning and Culinary Management Simulation               |
| ICBP117     | Pastry and Dessert Preparation Workshops                       |
| ICBP118     | Implementing Sustainable Practices in the Kitchen              |
| ICBP119     | Cooking Traditional Dishes from Various Cultures               |
| ICBP120     | Capstone Project: Organizing and Executing a Culinary Showcase |

### F) Industrial Internship Duties (8 weeks):

1. Working in professional kitchens specializing in different international cuisines.
2. Assisting chefs in preparing and presenting diverse dishes.
3. Engaging in menu planning and development.
4. Exploring mixology and beverage service.
5. Participating in wine pairing events and service.
6. Observing and implementing sustainable practices in a commercial kitchen.
7. Collaborating with culinary professionals to enhance skills.
8. Assisting in pastry and dessert preparation for an establishment.
9. Learning culinary management aspects in an operational kitchen.
10. Contributing ideas and efforts to the culinary team during events.

**G) Country Benefits:**

1. Promotion of cultural diversity through culinary excellence.
2. Enhancement of the country's reputation as a culinary hub.
3. Culinary tourism attraction, boosting the local economy.
4. Increased cultural exchange and understanding.
5. Opportunities for international collaborations in the culinary industry.
6. Development of a skilled and globally aware culinary workforce.
7. Strengthened diplomatic ties through shared culinary experiences.
8. Showcasing the country's openness to global influences.
9. Attraction of international culinary talent for collaborations.
10. Positive impact on the country's international culinary image.

**H) Students' Entrepreneurship Benefits:**

1. Mastery of diverse culinary skills for entrepreneurial ventures.
2. Global understanding of culinary traditions for innovative concepts.
3. Cultural culinary influences for diverse and inclusive offerings.
4. Mixology skills for starting a beverage-focused business.
5. Menu planning expertise for a unique culinary venture.
6. Pastry and dessert artistry for specialized businesses.
7. Culinary management skills for successful restaurant operations.
8. Knowledge of sustainable practices for an eco-friendly establishment.
9. Networking opportunities with industry professionals globally.
10. Access to mentorship and guidance for entrepreneurial success.

**I) Recommended Books and Materials:**

*Details will depend on the specific content and textbooks used by the course provider. The following are general categories:*

- "The Flavor Bible" by Karen Page and Andrew Dornenburg
- "The Art of Fermentation" by Sandor Ellix Katz
- "On Food and Cooking: The Science and Lore of the Kitchen" by Harold McGee
- "Wine Folly: The Essential Guide to Wine" by Madeline Puckette and Justin Hammack
- "Culinary Artistry" by Andrew Dornenburg and Karen Page
- Culinary and beverage magazines, online resources, and industry publications.

**J) Admission:**

- Open to all individuals with a passion for international cuisine and beverages, regardless of prior experience or educational background.