

Central International University-CIU Diversity Learning Institute-DLI Twikatane e.V Germany

Course: Culinary Arts and Food Processing
Duration: 3 to 6 months

Course Outline

Module 1: Introduction to Culinary Arts and Food Processing

Module 2: Culinary Techniques and Skills

Module 3: Food Processing and Preservation

Module 4: Nutrition and Dietary Considerations

Module 5: International Cuisine

Module 6: Baking and Pastry Arts

Module 7: Kitchen Management and Operations

Course Objectives

1. **Develop culinary skills:** The course aims to provide students with a solid foundation in culinary arts, including techniques for preparing, cooking, and presenting various types of food. Students are expected to acquire practical skills that are essential in the culinary industry.
2. **Understand food safety and hygiene:** An important objective of the course is to educate students about proper food safety and hygiene practices. This includes topics such as food handling, storage, sanitation, and preventing foodborne illnesses.
3. **Learn about ingredients and flavors:** Students are introduced to different ingredients, spices, herbs, and flavors commonly used in culinary arts. They learn how to combine and balance flavors to create delicious and well-presented dishes.
4. **Explore culinary traditions and cuisines:** The course often provides an overview of various culinary traditions and cuisines from around the world. Students may learn about different regional cooking styles, traditional recipes, and cultural influences on food.
5. **Develop creativity and culinary techniques:** The course encourages students to cultivate their creativity and develop their own culinary style. They are exposed to different cooking methods, techniques, and culinary trends, allowing them to experiment and innovate in their cooking.
6. **Gain knowledge of food processing:** Alongside culinary arts, the course may cover food processing techniques such as canning, freezing, preserving, and packaging. Students learn about the principles of food preservation, safety regulations, and the industrial processes involved.

7. Foster professionalism and teamwork: The course often emphasizes the importance of professionalism in the culinary industry. Students may be required to work in teams, developing their communication, leadership, and collaboration skills necessary for a successful culinary career.
8. Understand business aspects: Some courses may include elements of culinary business management, such as menu planning, cost control, purchasing, and entrepreneurship. Students gain insight into the business side of the culinary industry and develop skills that can be applied in restaurant management or entrepreneurship.

“welcome to the course. With us, you will surely succeed!”