



## *Entrepreneurship Culinary Arts Diploma SATURDAYS - 6 Weeks*

**Week 1** - Business of Food with Director Muyiwa / PR Manager Nkem /  
Chef Roux

- How to start a food business
- Types of Food Business and the Law in your City
- Understanding the Market/ Your Target Market
- Managing your business - Record Keeping, Accounting, Taxation, Costing and Pricing
- Food Safety / Health & Safety
- Social Media & How to Excess online

**Week 2** - Cocktail Making with Chef Daphne

- Bartenders Tools of the Trade
- Cocktails Vs. Mocktails (12 Cocktails/Mocktails) • Glass Types/ What to use for what drink.
- Garnishing and making your drinks look 'WOW'

**Week 3** - Small Chops & Hors D' Oeuvres with Chef Simbiat

- Making Small Chops for Business
- Canapés & Hors D' Oeuvres
- Packaging and Presentation

**Week 4** - African Party Food with Chef Hurlarr

- Rice Dishes (Jollof, Fried Rice & Ofada)
- Swallows and Soups
- Porridge

## **Week 5** - Continental Party Food with Chef Miyonse

- Chinese Cuisine (Special fried rice, sauces and noodles)
- BBQ - Grilling, Roasting & Smoking
- Curries

## **Week 6** - Baking & Pastry for Events with Chef Cupid

- Dessert Cakes
- Desserts - Mousse, Creme Caramel, Cheesecakes
- Plating & Presentation •