



ENTERPRENEURSHIP CULINARY ARTS DIPLOMA

Week 1 - Business of Food with Chef Stone / Chef Zeelicioussss

- 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 JoJo

- 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 Muse

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

Week 4 - African Party Food with Chef Blade

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





Week 5 - Continental Party Food with Chef Posa

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

Week 6 - Baking & Pastry for Events with Chef Boxiy

- Dessert Cakes
- Desserts - Mousse, Crème Caramel , Cheesecakes
- Plating & Presentation

