



Entrepreneurship Culinary Arts Diploma SATURDAYS - 6 Weeks

Week 1 - Business of Food with Chef Stone

- 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
- Social Media & How to Excess online

Week 2 - Cocktail Making with Chef Lin

- 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 Jerry

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

Week 4 - Continental Party Food with Chef Takus

- Chinese Cuisine (Special fried rice, sauces and noodles)
- BBQ – Grilling.
- Curries

Week 5 - Baking & Pastry for Events with Chef Sammy

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

Week 6 - African Party Food with Chef Tosin

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