

in Partnership with



## **BIHC SHORT COURSES**

### INTERNATIONAL COOKERY

### **COURSE DESCRIPTION:**

This course introduces the learner to the culinary field where they will be able to apply the basic cooking methods used in various classical and modern cuisines.

**OBJECTIVES**: At the end of the program the participants will be able to: know, understand, handle, prepare;

- a) The kitchen environment; use kitchen tools and Equipment
- b) Basic stocks and sauces; soups and farinaceous dishes
- c) Cold and hot appetizers and snacks
- d) Fish, seafood, poultry, meat items

## **WEEKDAYS PROGRAM**

**DURATION:** 40 Hours (Mon-Fri)

Starting Date 1: Mon 8<sup>th</sup> April 2019 to Fri 19<sup>th</sup> April 2019 (9:00 am to 1:00 pm)

**Starting Date 2**: Mon 5<sup>th</sup> Aug 2019 to Fri 16<sup>th</sup> Aug 2019 (9:00 am to 1:00 pm)

**COST:** Ksh 40,000.00 (incl. materials and Certificate of Achievement)

### **SATURDAYS PROGRAM**

**DURATION:** 40 Hours

**Starting Date**: Sat. 25<sup>th</sup> May 2019 to Sat. 27<sup>th</sup> July 2019 (9:00 am to 1:00 pm)

**COST:** Ksh 40,000.00 (incl. materials and Certificate of Achievement)

# **REQUIREMENTS**

1) Chef's uniform

White chef's jacket

White apron

Black trouser

Chef's hat/ Hair net

Neckerchief

Black leather shoes with rubber sole

- 2) Torchon (kitchen towel)
- 3) National Identification card/passport

<u>**NB**:</u> Payments must be made in FULL or in TWO INSTALLMENTS (at the start and by the 5<sup>th</sup> lesson of the course)

MMM ShortCourseSchedule 05/02/2019

<sup>\*</sup>Chef's uniform to be purchased from any uniform distributor.



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# **BIHC SHORT COURSES**

## **PASTRY & BAKERY**

#### **COURSE DESCRIPTION:**

This course introduces the learner to pastry and bakery production. The lessons will be a fusion of practical demonstrations and individual participation with relevant materials provided during the course of the study.

### **OBJECTIVES**:

At the end of the program the participants will be able to: know, understand, handle, prepare;

- a) Prepare different types of Bread
- b) Prepare a variety of Pastries, Cakes, Tortes, Flans
- c) Pies, Pizzas, Puddings
- d) Croissants, Danish pastries, Cookies etc.

#### **WEEKDAYS PROGRAM**

**DURATION:** 40 Hours (Mon-Fri)

**Starting Date 1**: Mon 5<sup>th</sup> Aug 2019 to Fri 16<sup>th</sup> Aug 2019 (2:00 pm to 6:00 pm)

**COST:** Ksh 40,000.00 (incl. materials and Certificate of Achievement)

### **SATURDAYS PROGRAM**

**DURATION:** 40 Hours

**Starting Date**: Sat. 25<sup>th</sup> May 2019 to Sat. 27<sup>th</sup> July 2019 (2:00 pm to 6:00 pm)

**COST:** Ksh 40,000.00 (incl. materials and Certificate of Achievement)

## **REQUIREMENTS**

1) Chef's uniform

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- 3) National Identification card/passport

**NB:** Payments must be made i FULL or in TWO INSTALLMENTS (at the start and by the 5<sup>th</sup> lesson of the of the course).

MMM ShortCourseSchedule 05/02/2019

<sup>\*</sup>Chef's uniform to be purchased from any uniform distributor.