

# HIGHER CERTIFICATE (LEVEL 2)



**Elevate Your Culinary Skills and Explore  
Asian & Western Cuisines for Just S\$1,800!**

## COURSE OVERVIEW & HIGHLIGHTS

- 7 Modules | 45 Hours | Asian & Western Desserts
- Must have 1 year of experience in a related field
- 100% online & self-paced
- Certificate upon completion
- Recognized by WorldChefs Association
- Taught by industry-leading chef educators

DELIVERED BY:



PARTNER OF:



RECOGNISED BY:



**RATED THE BEST CULINARY  
ACADEMY, YEAR ON YEAR  
SINCE 2016!**





# CULINARY ARTS CURRICULUM

## HIGHER CERTIFICATE - LEVEL 2 | 7 MODULES

### OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

#### MODULE

# 1

### WESTERN MOIST-HEAT DISH PREPARATION, COOKING AND PLATING (PART 1)

- Course Introduction
- Principles and Techniques of Moist Heat Cooking Methods
- Discover the Perfect Foods and Techniques for Steaming, Poaching, and Braising
- Moist Heat Cooking Method and Controlling Time and Temperature
- Unlocking Flavor: How to Match Aromatics and Cooking Liquids to Enhance Your Main Ingredients
- Carry Over Cooking
- Methods of Presenting and Storing Finished Products
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### MODULE

# 2

### WESTERN MOIST-HEAT DISH PREPARATION, COOKING AND PLATING (PART 2)

- Course Introduction
- Tools & Equipment for Advanced Moist Heat Cooking Methods
- Principles and Techniques of Advanced Moist Heat Cooking Methods
- Western Aromatics and Flavouring Combinations
- Stock Fundamentals
- Key Techniques for Crafting Flavorful Liquids and Aromatic Combinations
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### MODULE

# 3

### FRENCH CUISINE PREPARATION, COOKING AND PLATING

- Course Introduction
- A Journey Through French Culinary Diversity: Regional Cuisines, Strains, and Chef Spotlights
- Elevate Your Cooking: How to Choose Premium Ingredients and Equip Your Kitchen Like a Pro
- The Art of French Flavor: How to Use Herbs and Spices to Perfect Your Dishes
- The French Table: Mastering the Different Types of Full Course Meals
- Perfecting the French Dining Experience: The Crucial Roles of Garnishes, Prep, and Service
- Savor the Classics: A Guide to Traditional French Menus
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

#### MODULE

# 4

### CHINESE MOIST-HEAT DISH PREPARATION AND COOKING

- Course Introduction
- The Art of Moist Heat: Key Principles and Techniques in Traditional Chinese Cooking
- From Woks to Steamers: Navigating Chinese Moist Heat Cooking Tools, Food Pairings, and Temperature Control
- The Art of Infusion: Matching Aromatic Ingredients and Cooking Liquids for Perfect Chinese Moist Heat Dishes
- Carry Over Cooking
- Methods of Presenting and Storing Finished Products
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

**CHINESE DRY-HEAT DISH PREPARATION AND COOKING**

- 🍴 Course Introduction
- 🍴 Mastering Dry Heat: Principles and Techniques for Perfecting Chinese Cooking Methods
- 🍴 From Woks to Ovens: Navigating Equipment, Food Choices, and Time-Temperature Management in Chinese Dry Heat Cooking
- 🍴 Elevate Your Stir-Fries: Understanding the Types and Uses of Cooking Oils and Fats in Chinese Cuisine
- 🍴 The Art of Flavoring: Key Techniques and Types for Enhancing Chinese Dry Heat Dishes
- 🍴 Mastering Doneness: Identify the Perfect Degrees of Cooked Food in Chinese Dry Heat Cooking
- 🍴 Carry Over Cooking
- 🍴 Teaching & Learning 2 (TL2) Recipes & Videos
- 🍴 Module Assessment
- 🍴 Teaching & Learning 4 (TL4) Session

**FUNDAMENTALS OF ASIAN CUISINE PREPARATION (PART 1)**

- 🍴 Course Introduction
- 🍴 Perfecting Asian Dishes: Understanding Dry Heat Cooking Methods and Heat Transfer Techniques
- 🍴 Unlocking the Secrets of Asian Cuisine: Tools, Suitable Foods, and Precision in Dry Heat Cooking
- 🍴 Essential Oils and Fats: A Guide to Types and Uses in Asian Cuisine Dish Preparation
- 🍴 From Spices to Sauces: Mastering the Art of Flavoring Techniques in Asian Dish Preparation
- 🍴 From Tender to Crispy: Understanding Doneness and Degrees for Asian Cuisine Dishes
- 🍴 Carry Over Cooking
- 🍴 Teaching & Learning 2 (TL2) Recipes & Videos
- 🍴 Module Assessment
- 🍴 Teaching & Learning 4 (TL4) Session

**FUNDAMENTALS OF ASIAN CUISINE PREPARATION (PART 2)**

- 🍴 Course Introduction
- 🍴 A Culinary Journey: Types, Characteristics, and History of Herbs and Spices in Asian and Western Cuisine
- 🍴 Methods for Choosing and Preserving Fresh Herbs and Spices
- 🍴 Role, Characteristics, and Culinary Uses of Herbs and Spices Around the World
- 🍴 Methods for Cleaning, Drying, and Utilizing Herbs and Spices
- 🍴 Fixing Flavor Failures: Common Herb and Spice Mistakes and How to Prevent Them
- 🍴 Teaching & Learning 2 (TL2) Recipes & Videos
- 🍴 Module Assessment
- 🍴 Teaching & Learning 4 (TL4) Session

**FINAL ASSESSMENTS**

- 🍴 Written Assessment
- 🍴 Practical Assessment

