



AMATEUR COOKERY

Hands-on Knowledge & Skills - Cookery





INTERNATIONAL CENTRE
FOR CULINARY ARTS
DUBAI

01

Prospectus & Application Form

Certificate in Culinary Techniques
Cookery / Patisserie

www.iccadubai.ae

Overview

ICCA Dubai's accredited Amateur programs in Culinary Techniques (Cookery or Patisserie) provide hands on skills, knowledge and confidence to help create outstanding culinary creations...

This program incorporates many of the 250 essential techniques introduced in Classical Culinary Arts, apart from learning to execute standard recipes, food safety & safe food storage.

The Cookery curriculum is based on classical and contemporary preparations... create varieties of delicate appetizers and scrumptious main courses.

The Patisserie curriculum is based on absolute focus on detail & technique to get the product right, from delicate crepes and soufflés to cakes and parfaits...

Minimum Entry Requirements

- Proficiency in English – Ability to Read, Write & Speak English fluently. Medium of instruction is English.
- Age – 14 and above

Tel: +971 4 457 8811, e-mail : enquiry@iccadubai.ae or visit website www.iccadubai.ae

Course Start Dates

The programs run on a cyclical basis and admission for the same are open through the year.

For more information, kindly contact ICCA Dubai Office -

Tel: +971 4 457 8811, e-mail : enquiry@iccadubai.ae or visit website www.iccadubai.ae

Documents Required for Admission

1. Duly filled and signed application form.
2. Colored copy of Passport / Visa & color passport size photograph with white background.

Note : A clear scan of the above documents to be sent by email to enquiry@iccadubai.ae or submitted in person.

Accreditation, Recognition & Awards

International Centre for Culinary Arts (ICCA) Dubai is a world-class culinary training centre, delivers programs accredited by the internationally recognized City & Guilds, London and has been awarded the "Recognition of Quality Culinary Education" by the World Association of Chefs Societies (WorldChefs), a global authority on food standards. The "Recognition of Quality Culinary Education" award seeks to recognise the training and education that meet or exceeds the culinary standards education established by WorldChefs.

The centre has won several other awards, including the prestigious City & Guilds, London Lion Awards (Known as the Oscars of Skills), "International Centre of the Year Award 2016", apart from "International Centre for Excellence Award (Middle East) 2016", ProChef ME Cooking School of the Year 2016 and the Broadcast Pro Best Digital Initiative of the Year 2016, amongst several others for its application-focused innovative initiatives & continued excellence.

Knowledge and Human Development Authority (KHDA)

All programs at International Centre for Culinary Arts (ICCA) Dubai delivered are under the Knowledge and Human Development Authority (KHDA) Educational Service Permit.

International Centre for Culinary Arts FZ LLC.

Block 8 | First Floor | Dubai Knowledge Park | PO Box 500816 | Dubai UAE

Tel: +971 4 457 8811 | Fax: +971 4 457 8822

Email : info@iccadubai.ae

UAE Toll Free 800 Culinary | www.iccadubai.ae



Certificate in Culinary Techniques Cookery

A set of 44 action packed classes in classical cookery and contemporary presentations....

Course Program Structure

S No	Module	Topic	No of Classes
1	Introduction to Kitchen Operations	Introduction to The Hospitality & Catering Industry	1
		Introduction to Basic Kitchen Procedures	2
		Safety at Work	1
		Food Safety in Catering	3
		Introduction to Nutrition	1
2	Practical Cookery	Foundation in Food Preparation & Cooking	36
Course Delivery: Total Number of Classes/ Hours			44 / 176
Course Cost: Certificate in Culinary Techniques (Cookery) – Classical Continental Cuisine			AED 16,000
City & Guilds examination fees (IVQ Level 1 Certification in Food Preparation and Cooking 8065 - 01)			AED 1,500
Total			AED 17,500



Class Delivery Plan

S No	Topic	Description	No of Classes
1	Introduction to Kitchen Operations	Introduction to The Hospitality & Catering Industry Introduction to Basic Kitchen Procedures Safety at Work Food Safety in Catering Introduction to Nutrition	8
2	Stocks	White Stock Brown Stock Fish Stock	1
3	Mother Sauces & Derivatives	Hollandaise - <i>Bearnaise</i> Béchamel - <i>Mornay</i> Tomato Sauce - <i>Provençal</i> Veloute - <i>Normande</i> Espagnol - <i>Demi Glace, Bordelaise</i>	2
4	Soups	Cream Soups – <i>Cream of Mushroom</i> Clear Soup – <i>Consomme</i> Broth - <i>Minestrone</i> Puree Soups – <i>Roast Pumpkin Soup</i> Cold Soup – <i>Gazpacho</i> Seafood – <i>Bisque</i>	2
5	Salads	Classical Vinaigrette Based Salads - <i>Nicoise, Greek Salad, Rocket Fennel and Red Radish Salad with Berry Vinaigrette</i> Classical Mayonnaise Based Salads – <i>Waldorf Salad, Russian, Coleslaw</i>	2
6	Appetizers	Hot Appetizers – <i>Filo Triangles, Ratatouille Tarte Tatin, Vol-au-Vents, Mini Quiches, Spring Roll, Lamb Sambosa, Stuffed Portobello Mushroom, Baked Soufflé</i> Cold Appetizers – <i>Sushi</i>	5
7	Farinaceous	Rice – <i>Nasi Goreng, Riz Pillaf, Risotto</i> Polenta Couscous Egg Noodles	2
8	Breakfast Preparations	Waffles Pancakes	1
		Egg Preparations – <i>Fried Eggs, Boiled Eggs, Scrambled Eggs, Omelette, Frittata, Eggs Benedict, Eggs Florentine</i>	2
9	Pasta	Sauces – <i>Bolognese, Pomodoro, Pesto, Carbonara, Alfredo Gnocchi</i> Fresh, Stuffed Pasta – <i>Cannelloni, Lasagne, Ravioli</i>	3
10	Theory Assessment	Topics - 1 To 9	1
11	Practical Assessment	One Sauce or Soup One Salad or Appetizer One Farinaceous or Egg Preparation	1
12	Poultry	Theory Poultry Jointing, Trussing, Stuffing & Roasting Ballotine of Chicken Grilled Supreme with Mushroom Veloute and Accompaniment Pollo Parmigiana Chicken Fricassee	4



13	Meat	Theory Meat Lamb Chops Navarin of Lamb Steak with Bearnaise & Pepper Sauce and Accompaniment Beef Stroganoff Slow Roasted Meat Loaf Stuffed Roulade of Beef	4
14	Seafood	Theory Seafood Batter Fried Fish Paupiette of Sole with Prawn Salpicon Fish Menuiere with Lemon Butter Sauce Salmon Steak with Mushroom Sauce Calamari Fritti Crab Bouillabaisse with Rouille Spaghetti alla Vongole Paella Marinara	4
15	Theory Assessment	Poultry, Meat and Seafood	1
16	Practical Assessment	One Complete Plated Meal with One Protein (Poultry/Meat/Seafood), Vegetable, Farinaceous Accompaniment and Sauce	1

All equipment, ingredients, protective gear and stewarding support provided for, along with Standard Recipe Cards for all classes.

Course Timings

Weekday : Tuesdays & Thursdays
09.30 AM to 12.30 PM

Weekend : Saturdays
09.30 AM to 04.30 PM





Certificate in Culinary Techniques Patisserie

Absolute focus on detail & technique,
to get the product right...

Course Program Structure

S No	Module	Topic	No of Classes
1	Introduction to Kitchen Operations	Safety at Work	5
		Introduction to Nutrition	
		Food Safety in Catering	
2	Baked Goods & Desserts	Foundation in Baking & Dessert Making	39
Course Delivery: Total Number of Classes / Hours			44 / 176
Course Cost : Certificate in Culinary Techniques (Patisserie)			AED 16,000
City & Guilds London, Accredited Certificate for Amateur Program "Culinary Techniques - Patisserie"			AED 350
Online Resource fees			AED 350
Total			AED 16,700





Class Delivery Plan

S No	Topic	Products	No of Classes
1	Introductory Class	Introduction Units , Conversions, Metric and Imperial System of Measurement Ingredients 1 (Theory) Ingredients 2 (Theory)	3
2	Short Crust Pastry	Fruit Tartlet with Crème Patisserie Apple Pie Chocolaté Tarte Quiche Lorraine	2
3	Lamination Technique - Puff Pastry	Puff Pastry Folding Turnovers Jalousie Cheese Straw Palmiers Pineapple Tarte Tatin	2
4	Using Filo Pastry	Pear & Raisin Strudel with Cream Anglaise Filo Cups with Caramel Nut Filling Filo Triangles	1
5	Choux Pastry	Éclairs Profiteroles/Choux Buns Crouquembouche*	1
6	Meringue	Vacherin / Fruit Baskets with Lemon Curd Mervielleux Eton Mess Pavlova* Almond Macaroons	2
7	Introductory Class	Cakes and Cookies (Theory)	1
8	Cookies	Anzacs, Langue Du Chat/Cats Tongue, Biscotti* Choc Chip Cookie, Sesame Tuile*, Ginger Nuts Almond Cookies, Sable a la Poche / Piped Butter Cookies / Vanilla-Choc Swirls*, Butter Cookies	3
9	Bars & Squares	Florentine Slice* Date and Caramel Slice* Flap Jack* Muesli Bar*	1
10	Foaming Cakes	Black Forest Gateau Swiss Roll	1
11	Creaming Cakes	Sour Cream Coffee Cake Old Fashioned Cherry Cake* Upside Down Pineapple Cake Victoria Cake /Pound Cake*	1
12	All Together Cakes	Carrot Cake Banana Loaf	1
13	Cup Cakes	Red Velvet Cup Cake Sticky Date Pudding* Chocolate Cup Cake Apple Oat Cinnamon Muffin*	1
14	Yeast Goods	Introduction to Yeast Goods (Theory) Lean Fermented Doughs - <i>Whole Meal Seeded Loaf/Multi-Grain/Loaf, Focaccia, Grissini, Pizza/ Calzone</i> Enriched Fermented Doughs - <i>English Muffins, Doughnuts Soft Roll, Cinnamon Roll/Chelsea Bun, Brioche, Savarin /Baba</i> Unfermented/Quick Doughs - <i>Savoury Muffins, Scones Soda Bread (Corn Bread), Naan, Paratha</i>	5
15	Theory and Practical Assessment - Pastry, Cakes & Baked Goods	Theory Assessment - <i>Pastry, Cakes & Baked Goods</i> Practical Exam Pastry, Cakes & Baked Goods - <i>One Pastry or Cake Product</i> - <i>One Yeast Product</i>	1

16	Chocolate	Origin of Chocolate (Theory) Tempering, Chocolate Garnishes, Chocolate Truffles Finishing Truffles, Dipping Marzipan, Fruits, Rochers & Medallions	3
17	Introductory Class	Hot & Cold Desserts (Theory)	1
18	Cold Desserts	Chocolaté Mousse, Fruit Mousse, Cold Lemon Soufflé, Tiramisu, Cold Cheese Cake*, Vanilla Panacotta*, Coffee Parfait, Coconut Sago Pudding	3
19	Baked Desserts Served Cold	Caramel Custard Crème Brulee Baked Cheese Cake with Berry Coulis*	5
20	Hot Desserts	Hot Chocolate Fondant, Apple Crumble, Steamed Treacle Pudding*, Cobbler, Umm Ali*, Rice Pudding, Bread Pudding* / Cabinet Pudding, Baked Alaska, Baked Soufflé, Clafoutis, Fruit Fritters with Toffee Sauce*, Crepes Suzette, Poached Fruits	
21	Theory and Practical Assessment - Hot & Cold Desserts	Theory Assessment – <i>Hot & Cold Desserts</i> Practical Assessment – <i>One Cold Dessert, One Hot Dessert</i>	1
22	Introduction to Kitchen Operations	Safety at Work Introduction to Nutrition Food Safety in Catering	5

Classes are based on technique. Students will work in groups of two (2). Higher number of dishes are demonstrated per class to expand the portfolio of exposure. (*) Denote class activity.

All equipment, ingredients and protective gear provided for, along with Standard Recipe Cards for all classes.

Course Timings			
Weekday :	Sundays & Wednesdays 09.30 AM to 12.30 PM	Weekend :	Saturdays 09.30 AM to 04.30 PM
Fast Track Program: (Approx. 6 Weeks) Saturday to Wednesday: 08.15 AM to 05.00 PM & Thursday: 09:00 AM to 12:30 PM Chef Uniform & Student Activities Mandatory for this program. Additional Cost for Chef Uniform AED 450.00 Fast Track Program Start Dates 2018 - October 31, December 09 2019 - January 30, March 11, May 01, June 09, July 31, September 04, October 30, December 08			





Personal Details

Please read this form carefully and complete all relevant sections. Please keep a copy for your reference.

Given Name _____
(Name exactly as in the passport)

Last Name _____
(Name exactly as in the passport)

Date of Birth _____ / _____ / _____
(Day) (Month) (Year)

Gender Male ☐ Female ☐

Passport No. _____ Nationality _____

Home Address _____

_____ Post Code _____

Telephone No. _____ Alternate Contact No. _____

E-mail _____

Please affix
your photo
here

How did you come to know about us?

Referred by _____

Internet ☐ Email ☐ Magazine ☐

Other (please specify) _____

Choice of Program

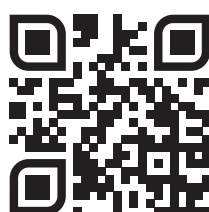
Certificate in Culinary Techniques - Cookery ☐ Weekday Cycle ☐

Certificate in Culinary Techniques - Patisserie ☐ Weekend Cycle ☐

Certificate in Culinary Techniques - Patisserie
(Fast Track Program) ☐

Preferred Start Date _____

Date _____ Signature _____



Cookery



Patisserie



Fast Track
Patisserie

Condition of Enrollment *(Please read before you sign the application form)*

1. Definition:

- 1.1 For the purpose of these conditions of enrollment, commencement of registration means:
The first day of registration for the course in which the student is enrolled

2. Validity of Course Programs:

- 2.1 The ICCA Dubai Amateur Program registration is valid for and can be completed within a time span of 12 months from the date of registration. All classes must be completed within the given period, beyond which the program would be considered cancelled and all fees thereof, forfeited.

3. Course Fees:

- 3.1 May be paid in AED / USD by Cash, Cheque, Credit / Debit Card or by Electronic Fund Transfer (EFT), to ICCA Dubai account, which ever convenient.
- 3.2 Full Course Fees to be paid before the commencement of Course program or date, by way of two installments in the case of Local / UAE Admissions, confirmed by way of Post Dated Cheques for the second installment.
Full advance payment for Fast Track Amateur Patisserie admissions before the commencement of the course.
- 3.3 Cheque Recall / Return - Please note a charge of AED 500 is payable if a cheque is Recalled from the bank or is Returned due to insufficient funds or any other reasons.
- a. If the returned / unpaid cheque is not paid/settled within 10 working days of being returned / unpaid, then the course will automatically stand cancelled.
- b. In the case of Cancellation of Course or lapse of validity, a Re-Registration Fee AED 2,000 is to be paid towards Re-Registration into the Course.
- 3.4 ICCA Dubai will not be responsible for any money paid to any representatives or other individuals not formally authorized by ICCA Dubai.

4. Cancellation and Refunds:

- 4.1 The Course Fees for the Amateur Program will be refunded only in the following circumstances, if:
- a. ICCA Dubai cancels the course in which the student is enrolled. In this case, ICCA Dubai will refund Course Fees on a pro rata basis within 8 weeks from the date of notice of course cancellation;
- b. ICCA Dubai receives written notice of cancellation of enrollment from the student at least 14 days before the first day of the course. Note: In the event that enrollment is cancelled by the student, ICCA Dubai may retain 20% of the Course Fees towards administrative costs.
- 4.2 The Course Fees for the Amateur Program offer will NOT be refunded in the following circumstances, if:
- a. The student cancels enrollment less than 14 days prior to the course commencement.
- b. The student discontinues the course after commencement of the course program.
- c. If in the case a course has been availed through Special Offers or Promotions, Online or Offline and Events.
- 4.3 The Course or Course Fees are not transferrable.

5. Course Program and Class Plans:

- 5.1 Menu plans of one Course program are not interchangeable with the Menu plans of another Course Program is short any kind of combination of plans, is not permissible.
- 5.2 Items listed within a class plan menu are not changeable.

6. Standard Operating Procedures, Class Schedules, Code of Conduct & Rights:

- 6.1 Students are requested to read the Amateur Program - Procedures & Policies, provided upon request at the time of enrolment.
- 6.2 Kindly adhere to the class time schedules.
- 6.3 It is important that a student or students of a group do not disturb the other classes around in any manner.
- 6.4 Students are requested to assist with post class clean up & wash up.

7. Compliance, Termination & Rights:

- 7.1 ICCA Dubai reserves the right to expel a student for serious breach of discipline. Upon which the Course Fee will not be refunded.
- 7.2 As part of continuous development and quality delivery, ICCA Dubai reserves all rights to amend the course content, course cost, schedules and procedures & policies.

8. Grievance Resolution:

- 8.1 ICCA Dubai has policies and procedures in place for the hearing of student difficulties and grievances submitted in writing.
- 8.2 If you are not satisfied with the outcome, an independent dispute resolution can be availed, under the jurisdiction of Dubai, UAE laws and agree that damages are limited exclusively to a refund of the course fee for the course selected and that they are entitled to no other consequential, incidental or punitive damages.

9. Additional Details:

- 9.1 Additional details with regards to course enrollment, course program provided upon formal application of interest to the program.

10. Re-registration and Extension of Course Validity Policy

- 10.1 Extension of Course Validity
- a. The Validity of Registration can be extended only for a period of Six Months after the Validity Lapse Date.
- b. Re-registration is done on payment of a Re-registration Fees of AED 2000.
- c. This fees must be paid within One Month of Course Lapse Date. After this date the validity of registration cannot be extended.
- 10.2 Completion of Course After Extension of Validity of Registration Lapse Date
- a. After Course Lapse Date if the above conditions have not been met, request for completion of course will be treated as a New Registration.
- b. Recognition of Prior Learning (RPL) may or may not be provided for exams done under the previous registration, depending upon a case to case basis. Which means that all exams will have to be re done after the new registration date, unless otherwise decided.
- c. RPL for examinations and attendance may be offered only within One Year of Course Lapse Date, if and only if the learner is actively employed/working in Commercial Food Production and the same can be supported formally. Else the learner will re-do all classes examination previously done. This procedure is to ensure that the knowledge certified is Current and Valid.



Accreditation & Partnerships



Block 8 | First Floor | Dubai Knowledge Park | PO Box 500816 | Dubai, UAE
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Email: info@iccadubai.ae

Course Program Call +971 58 977 3586 | Toll Free No: 800 - CULINARY | www.iccadubai.ae