



Food Production introduction Hospitality industry is growing fast. The trend of market is turning towards more energetic and fun loving job i.e. food industry. Parallel to this, young generation is all set to look into new dimensions and exploring them by getting into the business. Food production training is not like any other cooking course; it is an extended version of culinary arts which experts the person in cooking all types of food items and service delivery skills as well. To excel in the field of food production, join this course designed by CHRS and get equipped with multiple skills relation to food production.

Training Duration 6 Weeks

Training contents for Food and Beverage Industry

- ☆ Introduction to food and beverage industry
- ☆ Working in kitchen
- ☆ Introduction to kitchen and equipment terminology
- ☆ Food and nutrition
- ☆ Temperature, weight and measurement scale
- ☆ Food and hygiene
- ☆ Knife and cutting skills
- ☆ Vegetable and fruit cutting techniques
- ☆ Preparation of garnishes - carving
- ☆ Salads and dressing preparation
- ☆ Meat fabrication and de-boning –skills
- ☆ Chicken De- Boning practices session and marination skills
- ☆ Cocking methods
- ☆ Basic stocks
- ☆ Stock and soup preparation
- ☆ Basic sauce preparation
- ☆ Introduction to Pakistan cuisines
- ☆ Curry and sauce dishes
- ☆ Preparation of Karahis
- ☆ BBQ
- ☆ Chinese cuisines
- ☆ Chinese cooking – sauce dishes
- ☆ International cuisines
- ☆ Sandwiches and burgers
- ☆ Rise Dishes –biryabi, pullaos and risotto
- ☆ Introduction to baking
- ☆ Deserts –caramel, crème, moussee & soufflé
- ☆ Standard recipe, cost and control function

Additional Skills

- ☆ Basic tasks of server
- ☆ Introduction to service and Mis en place
- ☆ Setting up a guest table
- ☆ Professional table service
- ☆ Order taking skills
- ☆ Suggestive selling
- ☆ Communication skills
- ☆ Personal hygiene

Outcomes

Participants will be able to learn

- ☆ Culinary arts; national and international cuisine.
- ☆ Professional skills of taking and placing orders.
- ☆ Measuring techniques for dry and liquid food (and related items)
- ☆ Soft skills to deliver services with perfection