



ISCAHM  
SCHOOL FOR CULINARY AND PASTRY ARTS

# PROGRESSIVE CULINARY AND PASTRY SERIES

ISCAHM ONLINE



# WE ARE BRINGING ISCAHM'S EXPERTISE TO YOUR HOMES WITH ISCAHM ONLINE!

LEARN FROM PROFESSIONAL AND EXPERIENCED CHEFS AND BE A KITCHEN LEGEND IN YOUR OWN HOMES

JOIN OUR INTERACTIVE & LADDERIZED PROGRAMS IN CULINARY ARTS / PASTRY ARTS / CULINARY AND PASTRY ARTS CERTIFICATE COURSES.

IDEAL FOR ENTREPRENEURS, HOMEMAKERS, ASPIRING CHEFS AND THOSE LOOKING FOR A CHANGE IN CAREER; FOR BEGINNERS OR ADVANCED LEARNERS.



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## PROGRESSIVE CULINARY COURSE

***CULINARY 101*** - Learn the basics in preparing and cooking for your families or to start a food business while being guided by experienced chefs in our online collaborative sessions. 8 sessions with live lectures and ISCAHM produced videos where you can engage with our chefs.

- Introduction to Culinary (includes terminologies, sanitation and knife skills)
- 15 Cooking Methods

\* Recipe hand-outs to be provided and will be sent in advance

\* 8 Sessions – Mondays and Wednesdays



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***CULINARY 102*** – FLAVORS OF ASIA. Ideal for those with some background in preparation and cooking. Our. Internationally trained chefs will teach and share top Asian dishes from 10 countries to add to your collection. Learn dishes from each featured cuisine.

- Chinese Cuisine
- Korean Cuisine
- Indian Cuisine
- Thai Cuisine
- Vietnamese Cuisine
- Indonesian Cuisine
- Japanese Cuisine
- Malaysian Cuisine
- Singaporean Cuisine
- Filipino Cuisine

- \* Recipe hand-outs to be provided and will be sent in advance
- \* 8 Sessions – Mondays and Wednesdays



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## *CULINARY 103* – ADVANCE COOKING

Learn how to apply cooking methods learned in Culinary 101 in preparing fine cuisine using premium ingredients and modern presentation.

- Menu Planning (set and buffet)
- Menu Costing
- Meat Knowledge
- Poultry Knowledge
- Seafood Knowledge
- ISCAHM produced videos on Appetizers and Main Course

- \* Recipe hand-outs to be provided and will be sent in advance
- \* 5 Sessions – Mondays and Wednesdays



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# PROGRESSIVE PASTRY COURSE

***PASTRY 101*** - Learn the basics in preparing and baking for your families or to start a food business while being guided by experienced chefs in our online collaborative sessions. 8 sessions with live lectures and ISCAHM produced videos where you can engage with our chefs.

- Introduction to Pastry
- Cookies
- Quick breads
- Cake Basics
- Cake Presentation and Storage
- Roulades
- Custards and Puddings
- Breads 1

- \* Recipe hand-outs to be provided and will be sent in advance
- \* 8 Sessions – Tuesdays and Thursdays



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***PASTRY 102*** – Intermediate Pasty Course. Ideal for those with some background in baking. Expand your repertoire with over 40 tried and tested recipes. Learn techniques you can use to bake for your family or to start your own baked goods business.

- Classification of Cakes and Cake Decoration
- Frostings and Fillings
- Cold Desserts
- Warm Desserts
- Pies
- Tarts
- Breads 2

\* Recipe hand-outs to be provided and will be sent in advance

\* 8 Sessions – Tuesdays and Thursdays



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***PASTRY 103*** – Advance Pastry Course is designed to refine the skills learned in Pastry 101 and 102; know additional techniques in preparing more complex desserts like French Pastries. As a bonus, learn how to bake sourdough bread from our masterchefs.

- Laminated Products
- French Pastries
- Petit Fours
- Principles of Plating
- Artisan Sourdough Bread

- \* Recipe hand-outs to be provided and will be sent in advance
- \* 6 Sessions – Tuesdays and Thursdays



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You may also choose to enroll in our **COMPLETE  
PROGRESSIVE CULINARY AND PASTRY SERIES**

Gain knowledge in both Culinary and Pastry Arts with our with the 6 level virtual interactive program in under 3 months.

Aside from a certificate of completion for each level, you will receive an additional certificate for completing the full series.



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# ISCAHM

SCHOOL FOR CULINARY AND PASTRY ARTS

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