

TURNING PASSION INTO CAREER

CERTIFICATE IN CULINARY ARTS (ASIAN CUISINE)



UNIQUE HIGHLIGHTS

- RECIPE BOOK PROVIDED
- APRON & CAP PROVIDED
- INGREDIENTS PROVIDED

5 SESSIONS

SUNDAYS

9:00AM - 1:00PM

MIB COLLEGE, PJ NEW TOWN

Immerse yourself in the flavours of Asia as you learn how to create 3 stunning recipes from each cuisine!

You will be guided through the entire process from prep to plate, and emerge with a greater understanding of ingredient knowledge, cooking methods and delicious flavour combinations that make our beloved Asian cuisines so unique.

SESSIONS:

1. Thai Cuisine
2. Nyonya Cuisine
3. Malay Cuisine
4. Chinese Cuisine
5. Indian Cuisine

15 RECIPES

1

Thai Cuisine

Tom Yum Kung
Som Tam (Papaya Salad)
Thai Green Chicken Curry

2

Nyonya Cuisine

Asam Laksa
Asam Pedas
Pineapple Curry with Prawn

3

Malay Cuisine

Masak Lemak Cili Api
Ayam Goreng Berempah
Ayam Masak Merah

4

Chinese Cuisine

Hainanese Chicken Rice
Hainanese Steamed Chicken
Dried Wonton Noodles

5

Indian Cuisine

Naan Bread with Yoghurt Mint
Chicken Tandoori with Coconut Chutney
Fish Head Curry