BASIC COOKERY AND PASTRY PROGRAM

PROGRAM HIGHLIGHTS: COOKERY

- Kitchen Safety and Sanitation
- Fire Safety
- Knife Skills
- Garde Manger
- Stocks and Sauces
- Methods of Cooking
- Prepare Meat Dishes
- Prepare Poultry Dishes
- Prepare Seafood Dishes

















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- Prepare Vegetable Dishes
- Prepare Starch Dishes
- Egg Cookery
- Pasta Cookery
- Prepare Appetizers
- Package and Store Prepared Food
- Market Day
- Clean and Maintain Kitchen Premises
- Catering Services

















PROGRAM HIGHLIGHTS: BREAD AND PASTRY

- Introduction to Pastry: Familiarization of Baking Tools and Ingredients
- Breads
- Pies and Tarts
- Fruit Desserts
- Cookies
- Petit Four

















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- High Fat Cakes
- Egg Foam Cakes
- Custards and Cream
- Frozen Desserts
- Chocolate and Confections
- Institutional Assessment

