



*Indulge Yourself
in the Joys of Cooking*



LEARN TO COOK!
AND PLATE UP!

PACIFIC HOSPITALITY AND CULINARY ACADEMY

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Pacific Hospitality and Culinary Academy is established to provide international technical Hospitality and Culinary Art education to all our prospective students who are seeking to get international jobs in the reputed hospitality organizations.

The certificate in Commercial Cookery is a course designed by PHCA to develop your knowledge in the field of culinary arts with strong emphasis on practical skills and requisite knowledge and understanding in the operational level of hot and cold kitchen environment. This course caters to all individuals who want to learn the fundamentals of cooking in the kitchen.

At the end of the programme, you will have acquired:

- Fundamental skills in Culinary Arts and Hot Kitchen operations.
- Understanding of Food Preparation and Cooking environment and operations.

DURATION

The total duration of the program is 250 Hours comprising of theory and practical training in the premises of PHCA.

COURSE SYLLABUS/ CONTENT

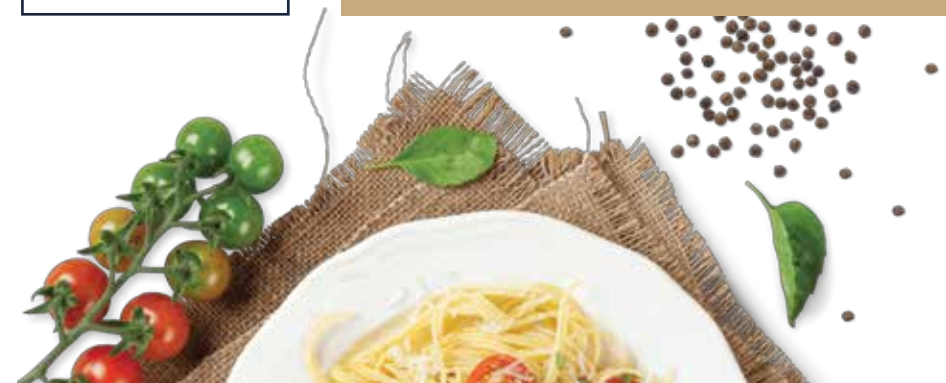


- Stocks
- Roux
- Sauces
- Soups
- Salads
- Dressing
- Breakfast Set
- A la carte
- Appetizers
- Main Course
- Accompaniments
- Fast Food Items
- Indian Items
- Chinese Items
- Desserts



ENTRY REQUIREMENT

- Minimum Age: At least 16 years old
- Minimum qualification requirement: Secondary School Education



For further details regarding the course please visit our website

www.phca.com.np