

Vocational Certificate Programme on

COOKING

(Batch-2)

Monday to Friday, March 4 to 27, 2019 (20 days)

(5 days a week)

(12.00 noon to 3.00 p.m.)

The programme will be conducted in Gujarati / Hindi and in Simple English.

Venue: Torrent-AMA Management Centre, Core-AMA Management House,
ATIRA Campus, Dr. Vikram Sarabhai Marg, Ahmedabad 380 015.

Introduction:

Cooking for many is a passion while for others a compulsion but if it is done righteously it becomes an art and a hobby. We introduce our new Course on cooking for those who prefer being adventures enough to try various cuisines across the globe along with some Indian artistic cooking. This course will help build skill of home makers and give a foundation to students aspiring to become future Chefs.

Participants having basic knowledge will not only improve upon their cooking skills but also yearn to try new recipes. This also helps gaining hands-on experience in preparation of exclusive dishes from various cuisines that will enhance their cooking skills thus enabling to try out variety of dishes more confidently.

Program outline :

1. Soul refreshing beverages from different parts of the world.
2. Exquisite verity of snacks, soups starters and salads.
3. Chinese, Italian, Lebanese, Mexican preparations.
4. South Indian delicacies.
5. Basics of Barbeque, Indian tandoori cooking, including detailed discussion on sumptuous tandoori recipes.
6. Classic deserts and inputs on making own desert combo.

SCHEDULE

WEEK-1:

1	Monday	Orientation
2	Tuesday	Mocktails & Smoothies (Refreshing Sophistication Drinks made easy) Mocktails: 1) Mint Mojito; 2) Blue Lagoon; 3) Orange Blossam; 4) Pineapple Pina Colada; 5) Carnival Punch; 6) Orange Mocktail Smoothies: 1) Pineapple Coconut Smoothie; 2) Honey N Fruit Smoothie
3	Wednesday	Caffeine Rush and Tummy Fillers Sandwiches Coffee: 1) Hot Mocha; 2) Cappuccino; 3) Caramelised Cold Coffee; Sandwiches: 1) Grilled Cottage Cheese Sandwich; 2) Cheesy Focaccia Sandwich
4	Thursday	Italian Fiesta - I: 1) Italian Sauces; 2) Penna Arrabiata with Red Sauce
5	Friday	Italian Fiesta - II: 1) Stuffed Ravolli Pasta with Creamy sauce; 2) Fussily Pasta with Basil Pesto

WEEK - 2

6	Monday	Mindful Shakes & Mind blowing Frankies Milkshakes: 1) Cookie & Cream Milkshake; 2) Nutella & Ferrero Rocher Milk shake; 3) Kaju Anjeer Milk Shake Frankies: 1) Pesto Paneer Wrap; 2) Exotic Mixed Veg Wrap
7	Tuesday	Soups Around The World: 1) Sweet Corn Soup; 2) Mexican Chili Bean Soup; 3) Creamy Tomato Soup; 4) Italian Vegetable Broth Soup
8	Wednesday	Global Healthy Salads: 1) Lebanese Greek Salad; 2) Roasted Peanut salad; 3) Waldrof Salad; 4) Cocktail Potato Salad; 5) Italian Pasta bean Salad
9	Thursday	South Indian (Southern Grub): 1) Medu Vada; 2) Coconut Chutney; 3) Sambar; 4) Appam; 5) Kurma Curry
10	Friday	Indian Bites: 1) Samosa; 2) Paneer Bread Roll; 3) Vegetable Cutlet; 4) Green Chutney

WEEK - 3

11	Monday	Tummy Ticklers - I (Global Menu): 1) Cheesy Corn and Spinach Balls; 2) Mexican cottage Cheese Quesadillas; 3) Cocktail Dip; 4) Salsa & Sour Cream
12	Tuesday	Tummy Ticklers - II (Global Menu): 1) Southern Twisty Paneer; 2) Italian Spinach Croquettes; 3) Pesto Mayo Dip
13	Wednesday	Kebab Story: 1) Hara Bhara Kebab; 2) Stuffed Chana dal Kebab; 3) Vegetable Paneer Kebab
14	Thursday	Tikkas: 1) Malai Paneer Tikka; 2) Hariyali Paneer Tikka; 3) Potato & Dates Tikka
15	Friday	Chinese Mainland: 1) Paneer Chilly Dry; 2) Dry Manchurian; 3) Chinese Wonton; 4) Schezwan Sauce

WEEK - 4

16	Monday	Punjabi Gravies: 1) White Gravy; 2) Red Gravy / Makhani Gravy; 3) Brown Gravy
17	Tuesday	Indian Bread, Rice & Gravied Temptation - I: 1) Kadai Paneer; 2) Kaju Curry; 3) Veg Biryani; 4) Naan
18	Wednesday	Indian Bread, Rice & Gravied Temptation - II: 1) Palak Paneer; 2) Dal Makhani; 3) Jeera Rice; 4) Laccha Paratha
19	Thursday	Indian Bread, Rice & Gravied Temptation - III: 1) Malai Kofta; 2) Paneer Tikka Masala; 3) Hyderabad Biryani
20	Friday	Sweet Treat: 1) Coffee Caramel Chocolate Mousse; 2) Nutella Cream Cheese Jars

21 EXAM

Request for additional sessions will not be entertained.

Fee: Rs.6000/- per participant. Under no circumstances, fee paid will be refunded. Fee paid will not be adjusted for any future batch of similar or any other Programmes conducted by AMA.

Faculty: M.G. Samita

For Individual practical sessions, participants should bring vegetables and groceries for each session. List will be given at the class.

Registration limited to 20 candidates.

[Note: Uniform is a must and participants will have to bear the cost]

Registration: Please send your registration along with participation fee to:

Ahmedabad Management Association

AMA Complex, Dr. Vikram Sarabhai Marg, Vastrapur, Ahmedabad. Ph.: 079-26308601-5

Mobile: 9537407187, 7069940917, 7203030990 E-mail: ama@amaindia.org

Website: www.amaindia.org • Android Mobile App: AMA-Ahmedabad amaIndia.org

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To:

Ahmedabad Management Association
ATIRA Campus, Ahmedabad 380 015

Attach
photograph

Dear Sir,

I the undersigned hereby apply for admission to the Vocational Certificate Programme on **Cooking** and provide the details as under:

1. (First Name: IN CAPITAL LETTERS) Father's/Husband' Name Family Name

2. Age (completed years) _____

3. Address for communication:

Telephone No. (R) _____ (M) _____

Email Id: _____

4. Educational qualifications

5. If employed, please give details:

Designation : _____

Organization : _____

Telephone No. : _____ Email id: _____

Date:

Signature