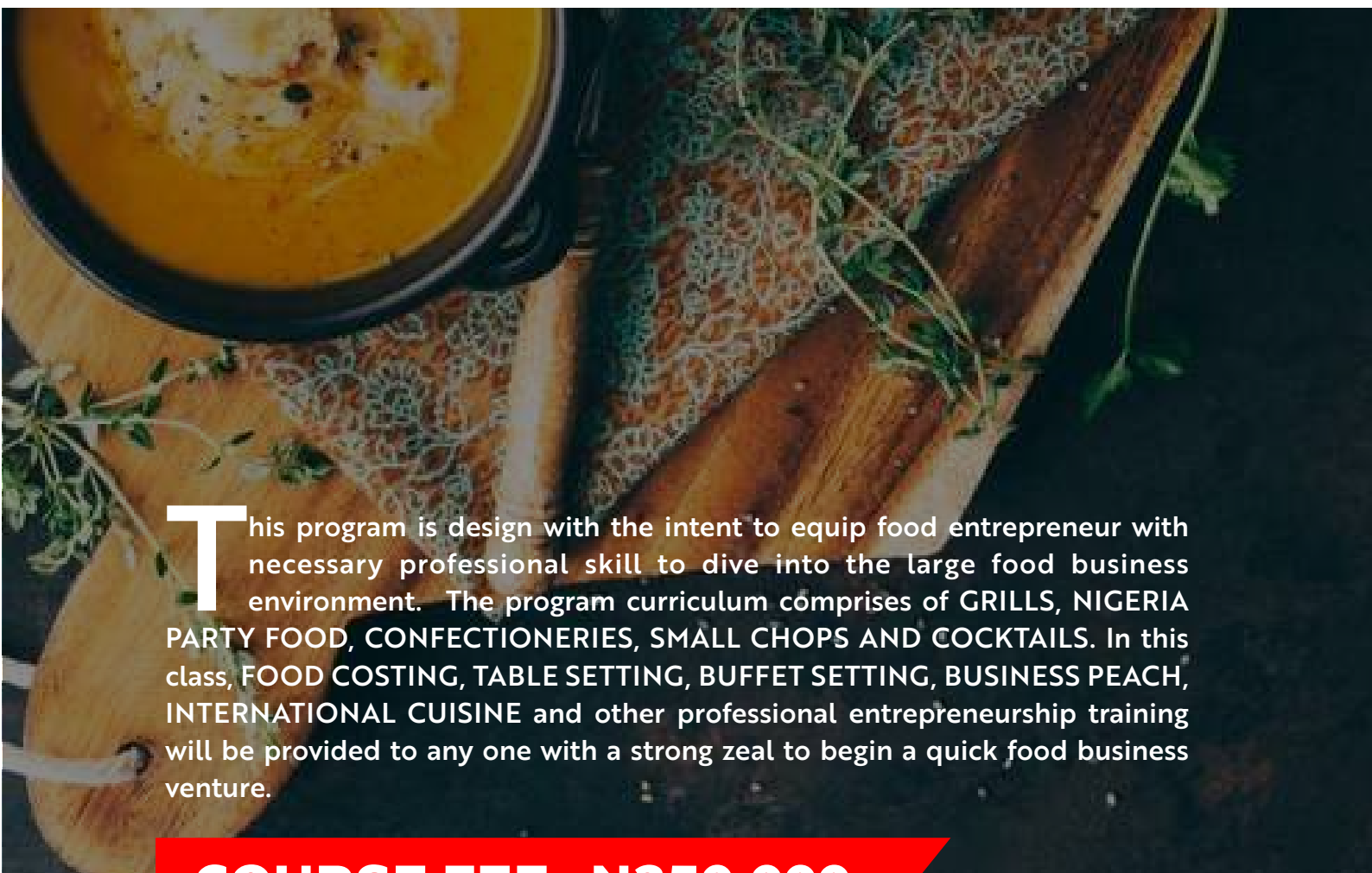




**3 MONTHS  
PROFESSIONAL  
COMMERCIAL  
CATERING  
PROGRAM**





**T**his program is design with the intent to equip food entrepreneur with necessary professional skill to dive into the large food business environment. The program curriculum comprises of GRILLS, NIGERIA PARTY FOOD, CONFECTIONERIES, SMALL CHOPS AND COCKTAILS. In this class, FOOD COSTING, TABLE SETTING, BUFFET SETTING, BUSINESS PEACH, INTERNATIONAL CUISINE and other professional entrepreneurship training will be provided to any one with a strong zeal to begin a quick food business venture.

**COURSE FEE- N350,000**

## **Week 1 WEDNESDAY**

### **INDUCTION**

INTRODUCTION to kitchen/ setting/ knife skill/ kitchen Safety / hygiene / Method of Cooking/ industry opportunity

### **THURSDAY**

#### **Introduction to Small chops**

Appetiser/ Indian Samosa / Chinese Spring Roll/ Spicy Puff-Puff/ Chicken Brochette/ Method of cooking/ Deep Fry/ Food Presentations

## **Week 2 WEDNESDAY**

### **Menu planning**

kitchen Management/ Event Management / Introduction to Pastry/ Fish Roll/ Meat Pie/ Chocolate Glazed Donut/ Jam Filled Donut

## **THURSDAY**

### **RESTAURANT SERVICES / BUFFET SET-UP/ TABLE SETTING**

Cold dish introduction/ Chicken salad, Coleslaw salad/ Macaroni salad, salad dressings / Shawama

## **Week 3 WEDNESDAY**

INTRODUCTION TO NIGERIA PARTY FOOD/ TABLE SETTING/ NAIJA JOLLOF/ FRIED RICE/ COCONUT RICE/ CHINESE FRIED RICE/ PEPPER CHICKEN

## **THURSDAY**

### **INTRODUCTION TO BAKING**

Chocolate cake/ Vanilla cake/ Red Velvet cake / Butter icing

## **Week 4 WEDNESDAY**

### **NIGERIA PARTY FOOD/ TABLE SETTING**

Egusi Soup/ Okra Soup / Edi Eka Ikong / Semolina Making

## **THURSDAY**

### **INTRODUCTION TO GRILLS**

Barbeque/ Charcoal Grill Fish, Chicken Barbeque / Yam Roasting/ Potato roasting/ corn





### **Week 5 WEDNESDAY**

1st TEST / EVALUATION / INTERVIEWING

#### **THURSDAY**

1ST TEST / EVALUATION/ INTERVIEWING

### **Week 6 WEDNESDAY**

#### **INTRODUCTION TO SOUP**

Carrot Soup/ Chicken Pepper Soup / Catfish Pepper Soup/ Goat Meat Pepper Soup

#### **THURSDAY**

INTRODUCTION TO DRINKS/ COCKTAILS/ MONKTAILS / canapés

### **Week 7 WEDNESDAY**

#### **NIGERIA PARTY FOOD**

Efo Riro / Gbegiri/ Obe Ata/ Table Setting / Amala Styling/ food presentations technique

#### **THURSDAY**

#### **NIGERIA PARTY FOOD**

Ofe Oha Ogbono Soup / Ofe Owerri/ Wheat Making/ styling/ food presentations

### **Week 8 WEDNESDAY**

Beans porridge / Beans & Corn Porridge /Beans & Plantain Porridge / farmers Porridge/ pepper fish / food Presentation/ plating techniques

#### **THURSDAY**

#### **NIGERIA PARTY FOOD**

Moi-mio / Akara/ Ewa Agoyin and Sauce / Fried Plantain / pepper chicken

### **Week 9 WEDNESDAY**

#### **Boiling Method of Cooking**

Boiled Yam/ boiled Plantain/ boiled potatoes/ fish stew / Egg sauce/ Boiling / food Presentation/ table setting

## **Week 6 WEDNESDAY**

### **INTRODUCTION TO SOUP**

Carrot Soup/ Chicken Pepper Soup / Catfish Pepper Soup/ Goat Meat Pepper Soup

### **THURSDAY**

INTRODUCTION TO DRINKS/ COCKTAILS/ MONKTAILS / canapés

## **Week 7 WEDNESDAY**

### **NIGERIA PARTY FOOD**

Efo Riro / Gbegiri/ Obe Ata/ Table Setting / Amala Styling/ food presentations technique

### **THURSDAY**

### **NIGERIA PARTY FOOD**

Ofe Oha Ogbono Soup / Ofe Owerri/ Wheat Making/ styling/ food presentations

## **Week 8 WEDNESDAY**

Beans porridge / Beans & Corn Porridge /Beans & Plantain Porridge / farmers Porridge/ pepper fish / food Presentation/ plating techniques

### **THURSDAY**

### **NIGERIA PARTY FOOD**

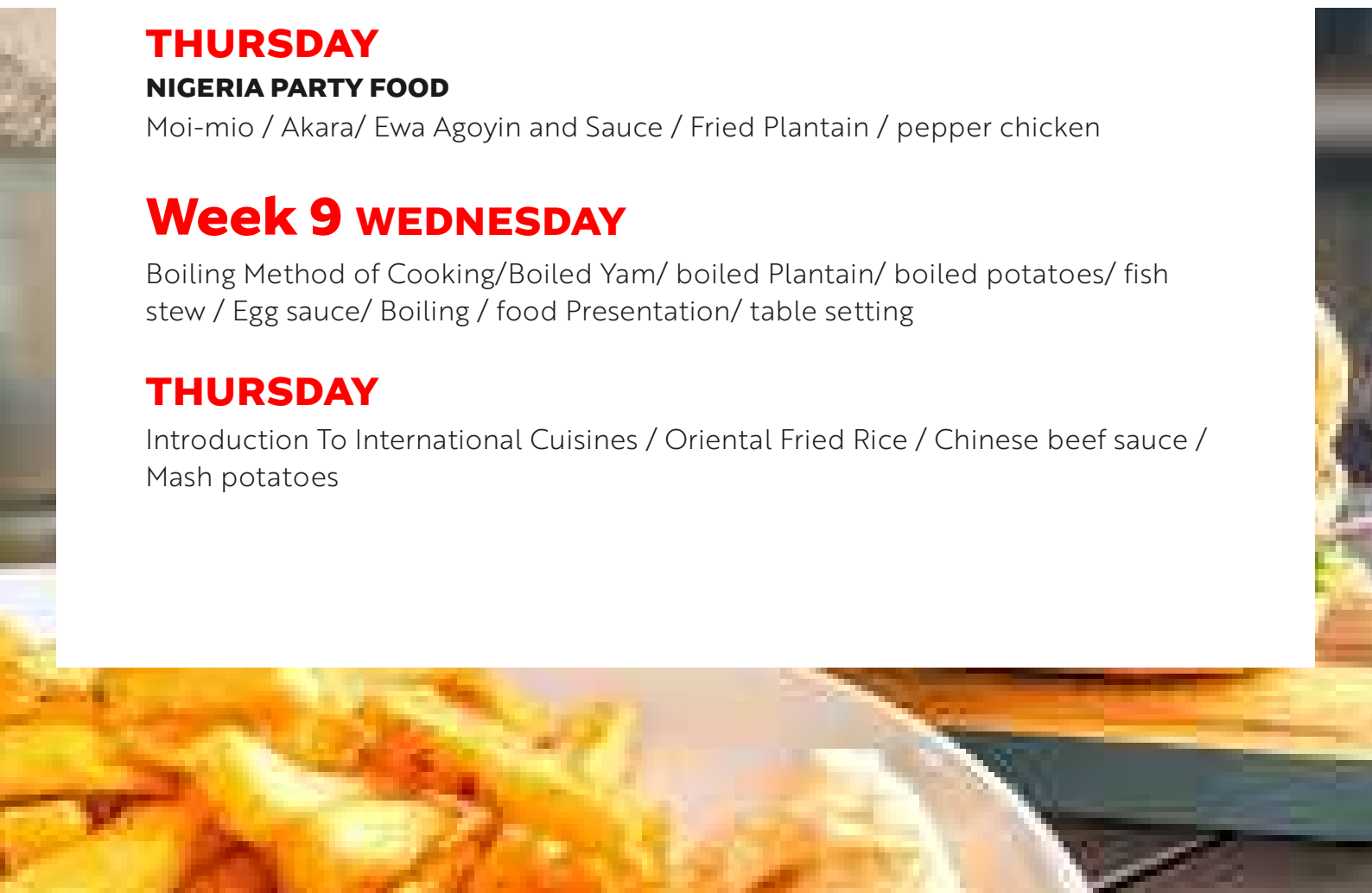
Moi-mio / Akara/ Ewa Agoyin and Sauce / Fried Plantain / pepper chicken

## **Week 9 WEDNESDAY**

Boiling Method of Cooking/Boiled Yam/ boiled Plantain/ boiled potatoes/ fish stew / Egg sauce/ Boiling / food Presentation/ table setting

### **THURSDAY**

Introduction To International Cuisines / Oriental Fried Rice / Chinese beef sauce / Mash potatoes





## Week 10 WEDNESDAY

International Cuisines / food presentations technique/ Chicken curry/ Sweet and Sour sauce / Singapore noodles

### THURSDAY

Chin-chin/ Pizza/ dough formulation/ tomatoes sauce Making

## Week 11 WEDNESDAY

ORIENTATION

### THURSDAY

EXAM PREPARATION

## Week 12 WEDNESDAY

EXAM/ EXAM

### THURSDAY

End OF SESSION



CULINARY ART SCHOOL



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