

## Course Plan

**Course Name :** Professional Diploma Program Patisserie  
(IVQ Level 2 - Diploma in Patisserie (8065 - 03) City & Guilds, London)

S No	Subject	Outcome
1	Introduction to Hospitality & Kitchen Operations	Safety at Work Food Safety in Catering Healthier Foods & Special Diets Catering Operations, Costs & Menu Planning
2	Option - Food Production & Culinary Arts	Prepare food for cold presentation Prepare, cook and finish stocks, soups & sauces Prepare, cook and finish fish & shellfish Dishes Prepare, cook and finish meat, poultry & offal Prepare, cook and finish vegetables, fruit & pulses Prepare, cook and finish rice, grains, farinaceous products and egg dishes Prepare, cook and finish bakery products Prepare, cook and finish hot & cold desserts and puddings
3	Option - Patisserie	Prepare, Cook and Finish Cakes, Biscuits & Sponge Products Prepare, Cook and Finish Pastry Products Prepare, Cook and Finish Dough Products Prepare, Cook and Finish Hot Desserts & Puddings Prepare, Cook and Finish Cold Desserts
4	Industry Exposure (Mandatory for Certification)	Arranged by ICCA Dubai in the Hospitality Industry in Dubai UAE
5	IWEP - Industry Internship / Work Experience Placement Integration Program (Not mandatory for Certification)	Last mile customization, Interviews, trade test & placement process