**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: USE OF ENGLISH AND PERSONAL DEVELOPMENT**

**Course Code: G.S 101**

**COURSE CONTENT/OUTLINE**

1. Basic Grammar rules
2. Sentence structure used in writing and speaking.
3. Basic mechanics of writing, spelling, spelling punctuation and capitalization.
4. Self-development, how to re-invite yourself and become better.
5. Stages of writing
6. Tips for better English speaking.
7. Everyday habits to improve your English speaking.
8. Self-care ideas, improve your mind, body & finances
9. How to improve your vocabulary.
10. Commonly mispronounced words in the English language.
11. Tips to improve your reading skills.
12. How to improve your listening skills.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: BAKING AND PATISSERIE**

**Course Code: BP 110**

**COURSE CONTENT/OUTLINE**

1. Introduction to bakery tools, equipment and ingredients
2. Understanding the use of measuring scales for measurements, food safety & hygiene.
3. Patisserie ie pastry production (rolls, pies, chin-chin, scotch egg, cookies, puff-puff, doughnut).
4. Types of cakes (milk cake, vanilla, chocolate, red velvet, coconut, strawberry, cookie cream, carrot cake, fruit, sponge, yoghurt).
5. Small chops.
6. Foreign chops (hamburger, shawarma, burger)

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: SUGAR ART**

**Course Code: SA 201**

**COURSE CONTENT/OUTLINE**

1. Introduction to cake decorating tools and their uses.
2. Description of sugar art, different types of cake decorating techniques.
3. Beginners cake decorating (butter cream, whipped cream, fondant & royal icing decoration), achieving sharp edges.
4. Sugar craft & gum-paste
5. Wedding Cakes & traditional wedding cake decorating.
6. Character modelling. Cake stacking, dowelling, stencilly molds, sugar lace.
7. Sugar flowers, roses, ranuculus, alum tily, peony, etc.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: CULINARY ART**

**Course Code: CA 204**

**COURSE CONTENT/OUTLINE**

1. Introduction to culinary art
2. Hygiene & Sanitation
3. Food safety.
4. Waste minimization.
5. Knife skills; for vegetables, fish and chicken.
6. Plating skills, elements of plating and principles of food presentation, types of plating, importance of plating skills.
7. Seasoning & flavouring food, types of seasoning flavour, elements of seasoning, rules of seasoning food.
8. Oriental & continental cuisine.
9. Indian cuisine.
10. Chinese cuisine.
11. Italian cuisine.
12. Caribbean cuisine.
13. Classic dishes.
14. French cuisine.
15. Salads & canaps
16. Breakfast cookery
17. Sauces for pasta.
18. Classic prawn dishes.
19. Salads & Dressing
20. Mediterranean cuisine.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: EVENT DECORATION**

**Course Code: E.D 202**

**COURSE CONTENT/OUTLINE**

1. Mastering some basic decorating tools & props.
2. Understanding the work of an event decorator.
3. Practical on floral arrangement, table setting, lighting desion, handling props drapes swags, table detailing, fabrics design.
4. Strategies to tackling difficult challenges in event decoration.
5. Qualities of an event decorator.
6. Steps to start a successful decorating business.
7. The ultimate guide to event decoration.
8. Field work; outdoor event decorations.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: EVENT PLANNING & MANAGEMENT**

**Course Code: E.D 203**

**COURSE CONTENT/OUTLINE**

1. Meaning of event planning (management) and event coordinator.
2. Responsibilities of an event planner & event coordinator.
3. Qualities of a good event planner.
4. Challenges of being an event planner.
5. Practical steps to planning a successful event.
6. Field work on event coordinating.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: COOKERIES (NIGERIAN CUISINE)**

**Course Code: CO 205**

**COURSE CONTENT/OUTLINE**

1. Kitchen safety
2. African herbs & spices
3. Stocking your pantry.
4. African appetizers.
5. Breakfast.
6. Rice dishes.
7. Yam dishes.
8. Beans dishes.
9. Regional soup & sauces
10. Street foods
11. Drinks
12. Gizdodo
13. Suya (beef, chicken), steaks.
14. Barbecue (fish, chicken).
15. Chicken salads.
16. Chips.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: MIXOLOGY AND BARTENDING**

**Course Code: MB 206**

**COURSE CONTENT/OUTLINE**

1. Meaning & history of mixology & bartending.
2. Difference between mixology and bartending.
3. Basic methods of mixology; stirring, shaking & blending.
4. Golden ration or rule in mixology.
5. Key tips to making a good cocktail.
6. Mixology kits
7. Popular cocktail recipes practical.
8. Mock tail recipes practical.
9. Smoothies, juice.
10. Ice cream, yoghurt & yoghurt parfait.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: COMMERCIAL BREAD PRODUCTION**

**Course Code: BP 207**

**COURSE CONTENT/OUTLINE**

1. Mastering the ingredients and their functions, ie how they react during mixing proofing & baking process.
2. Safety and hygiene.
3. Practical bread production; different types of bread, burger bread balls, white loaf.
4. Principles of bread production
5. Business of bread production.
6. Special loaves; sardine bread, coconut bread, chocolate, oat bread, white bread, white bread, fruit bread.

**AMYKELS BAKING & CULINARY ACADEMY**

**Course Title: FOOD SAFETY & HACCP**

**Course Code: FS 208**

**COURSE CONTENT/OUTLINE**

1. Meaning of food safety and HACCP.
2. The difference between HACCP and food safety.
3. Types of food hazards.
4. Food that requires HACCP.
5. The 4C’s of food safety; what are the food safety hazard.
6. Who monitors HACCP? Why if HACCP important.
7. What is ABC of food safety?
8. What is the danger zone for food?
9. How temperatures affect food safety.