**LEARNING BY PRACTICE ADVANCE SCHOOL OF CATERING AND HOTEL MANAGEMENT**

**COURSE CONTENT**

Our courses are designed to teach amateur cooks to cook a professional standard. To perfect their hubby in the hospitality industry.

Hotel management

* General Bartending management.
* Continental dishes.
* African dishes.
* Cake making and decoration.
* Food plaiting
* Kitchen management
* Little summer class
* Recreational class.
* Decoration
* Pastries

Upon completion of this course outstanding students are posted for employment.

**STUDENT GUIDELINE**

**PASTRIES**

* Egg roll/burns
* Chin-chin
* Fish roll
* Doughnut
* Meat pie
* Puff-puff
* Chicken pie
* Pizza
* Fish-pie
* Super-roll
* Sausage-roll

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* Danish
* Croissant
* Coconut-turnover
* Star Danish
* Yam ball
* Scotch egg
* Samosa
* Spring roll
* Banana buns
* Shawarma
* Peanut
* Wheat bread
* Cottage bread
* Fancy bread
* Special bread
* Bread roll
* Club sandwich
* Burger bread
* Banana bread
* Honey bread
* Lam bread
* French bread
* Hot dog bread
* Honey bread
* Custard production
* Ice cream making
* Bourn vita production

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**Drinks**

* Orange juice
* Mango juice
* Cashew juice
* Sugar cane juice
* Carrot juice
* Ginger juice
* Water melon juice

**CONTINENTAL DISHES**

* Chicken lollipop
* Chicken casserole
* Spaghetti Witt
* Bake potato casserole
* Spaghetti with bolognaise sauce
* Steam rice with chicken oyster
* Spaghetti with beef stroganoff
* Spaghetti chicken alamode
* Texas hash
* Curry rice with Marbonize sauce
* Savoury rice with beef alamode
* Fried rice with stick meat
* Chinese fried rice
* Varieties of omelet
* Grill filet fish
* Shredded beef in noodle with vegetable
* Nasigoreng rice.
* Italian paster
* Parsley potato
* Chinese vegetable fried rice
* Chicken curry

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* Japanese fried rice
* Italian fried rice
* Honey chicken with chips
* Liver sauce
* Spicy chicken sauce
* Kidney sauce
* Sweet and sour sauce
* Red wine sauce
* White wine sauce
* Rainbow sauce
* Chili sauce
* Tomatoes cream soup
* Chicken cream soup
* Avocado soup
* Stock making

**SALAD**

* Greek salad
* Russian salad
* Fruit salad
* Complete salad
* Mayonnaise
* Green salad
* Vegetarian salad
* Monk salad

**African dishes**

* White soup
* Awara
* Masa
* Kunu aya

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* Editans soup
* Afang soup
* Edikankon soup
* Ekpang Nkuwukwo
* Bitter leave soup, method 1,2,3,4
* Coconut rice
* Okro fisher man soup
* Party jollof rice
* Otong soup
* Oha soup
* Palm oil soup
* Nkwobi
* Isi-ewu
* Abacha
* Ogbono soup
* Achara soup
* Beneseed soup
* Groundnut soup
* Tomato river soup
* Edo black soup
* Beans soup(Gbe giri)
* Okoro soup
* Iwedu soup and stew

**CAKE BAKING**

* Muffin cake
* Madera cake
* Marble cake
* Large fruit cake
* Rock cake
* Wedding cake
* Chocolate cake
* Ice cream cake
* Carrot cake
* Christmas cake
* Honey cake

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**CAKE DECORATION**

* Step by step wedding cake
* Ecolab box
* Cinderella
* Teddy bear
* Traditional marriage cake
* House construction cake
* Shirt cake
* Fruit basket
* Face cap

**ICING DECORATION**

* Butter Icing
* Royal icing
* Fondant icing
* Molding past
* Sugar craft
* Flower paste

**CAKE MIXTURES**

* Sugar butter method
* Flour butter method
* Blending method
* Melting method

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**EVENT DECORATION**

* Swag decoration
* Ribbon and fabric pouh boh
* Table decoration
* Rain fall
* Pistor and mortal
* Background printing one way and TWOI
* Rainbow
* Star arms two in one and three in one
* Two way swag or alternating
* Umbrella
* Window printing
* Huts shape
* Bridal canopy decoration
* Traditional marriage decoration
* Fan
* Work way decoration
* Electrical decoration
* Diamond shape
* Bird shape
* Crown
* Matting
* Pick and drop
* Print and tie
* Tie pouh-bow

**LEARNING BY PRACTICE ADVANCE SCHOOL OF CATERING AND HOTEL MANAGEMENT**

**THEORY**

* What is catering
* Types of catering
* Kitchen setting and equipment
* Large kitchen equipment
* Small kitchen equipment
* Personal hygiene
* Kitchen hygiene
* Food hygiene
* What is food poisoning
* Causes of food poisoning
* Conditions favorable to bacteria
* Types of food poisoning bacteria growth
* Spread of infection
* Hygiene of kitchen equipment
* Clothing in the kitchen
* Machinery
* Explosion
* First aid application
* How to fight fire in our kitchen
* Prevention of Accident
* Fire precautions
* Baking
* Effect of baking
* Time and temperature control
* Roasting
* Effect of roasting
* Time and temperature control
* Grilling
* Shallow frying
* Deep frying
* Grill