

TRAINING CURRICULUM 2025

3-MONTHS PROFESSIONAL COMMERCIAL CATERING PROGRAM

#650,000





BY: HOUSE OF NOCH TRAINING SCHOOL

www.nochevents.com



Wednesday: Induction

Introduction to kitchen/ Setting/ Knife Skill/ Kitchen Safety / Hygiene / Method of Cooking/ Industry opportunity

Thursday: Introduction to Small Chops

Appetiser/Samosa / 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 Party Jollof/ Smokey/Jollof/ Fried Rice/Coconut Rice/Chinese Fried Rice/ Peppered Chicken

Thursday: Introduction to Baking

Chocolate Cake/ Vanilla Cake/ Red Velvet Cake / Cake toppings

Wednesday: Nigeria Party Food/ Table Setting

Egusi Soup/ Seafood Okra Soup / Edi Eka Ikong / Fisherman soup/ Banga soup/ Semolina Making

Thursday: Introduction Grills

Barbeque/ Grill Fish, Chicken Barbeque / Yam Roasting/Potato Roasting/Corn

Week 5

Wednesday 1st TEST / EVALUATION / INTERVIEWING

Thursday

1st TEST / EVALUATION / INTERVIEWING

Wednesday: Introduction to Soup

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

Thursday

Introduction to Drinks/ Cocktails/ Mocktails / Canapés

Week 7

Wednesday: Nigeria Party Food

Efo Riro / Gbegiri/ Table Setting / Amala Styling/ Food Presentations Technique

Thursday: Nigeria Party Food

Oha soup/ Bitter leaf soup/ Ogbono Soup / Ofe Owerri/ Wheat Making/ Styling/ Food presentations

Wednesday

Beans porridge / Beans & Corn Porridge /Beans & Plantain Porridge / Farmers Porridge/ Pepper fish / Food Presentation/ Platting techniques

Thursday: Nigeria Party Food

Moi-moi / 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/Mashed Potatoes

Wednesday

International Cuisines /Food Presentations Technique/Chicken Curry/Sweet and Sour sauce / Spaghetti Bolognese/ Shredded chicken Sauce/Chinese Fried Rice

Thursday

Chin-chin/ Pizza/ Dumplings/Dough Formulation/Tomato Sauce Making

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Wednesday

ORIENTATION

Thursday

EXAM PREPARATION

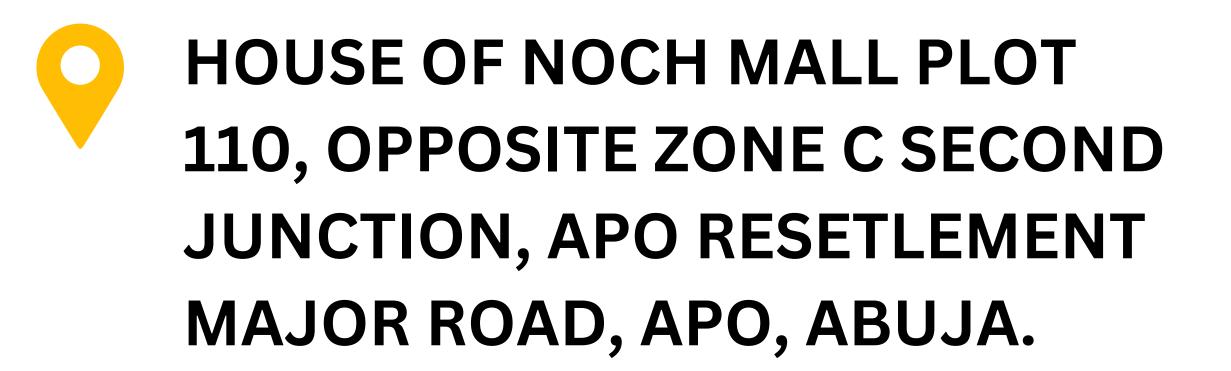


Wednesday

EXAM

Thursday

END OF SESSION





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