



NOCH EVENTS

TRAINING CURRICULUM 2025

**3-MONTHS PROFESSIONAL
COMMERCIAL CATERING
PROGRAM**

₱ 650,000



BY:

**HOUSE OF NOCH
TRAINING SCHOOL**

www.nochevents.com

Week 1

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

Week 4

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

Week 6

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

Week 8

Wednesday

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

Week 10

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

Week 11

Wednesday

ORIENTATION

Thursday

EXAM PREPARATION

Week 12

Wednesday

EXAM

Thursday

END OF SESSION



**HOUSE OF NOCH MALL PLOT
110, OPPOSITE ZONE C SECOND
JUNCTION, APO RESETLEMENT
MAJOR ROAD, APO, ABUJA.**



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