



**OFFICIAL TRANSCRIPT OF RECORDS**

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**STUDENT NUMBER** : **03201500475**  
**SEX** : **MALE**  
**BIRTHDATE** : **MAY 04, 2000**  
**CIVIL STATUS** : **SINGLE**

**PROGRAM** : **DIPLOMA IN INTERNATIONAL CULINARY ARTS**  
**DATE GRADUATED** : **NOVEMBER 27, 2019**

**LEVEL I**

**INTRODUCTION TO CULINARY ARTS**

- The Culinary Professional Conduct
- Hygiene, Sanitation and Safety (HACCP)
- Organizational Kitchen Set-up
- Batteries' de Cuisine
- Knife skills

**STOCKS, SOUPS AND SAUCES**

- Basic Preparation of Stocks, Soups and Sauces
- Types of Roux, Thickeners
- Mother & Daughter Sauces:
  - Béchamel Sauce
  - Espanola
  - Tomato
  - Hollandaise
  - Veloute
- Soups: Clear, Thick, Special

**ARTS OF GARDE MANGER**

- Emulsification: Mayonnaise, Vinaigrettes
- Salads
- Appetizers and Canapés
- Burgers and Sandwiches
- Egg Cookery

**STARCH, PASTA, AND GRAINS**

- Potato Cookery
- Rice Cookery: Risotto, Pilaf, Grains
- Pasta Cookery
  - Fresh Pasta Making, Pasta Dishes
- (Practical and Written Exams)

**MARKET BASKET I**

(SOUP, SALAD, PASTA, APPETIZER)

**COOKING METHODS**

- Roasting
- Grilling
- Searing
- Braising and Boiling
- Pan Frying
- Sautéing
- Deep Frying
- Barbecuing
- Pan Grilling
- Stewing

**BAKERY AND PASTRY ARTS**

- Introduction to Bread and Pastry

- Basic Breads
- Soft Rolls
- Practical Exam I
- Pies and Danish Pastry
- Puff Pastry
- Cookies
- Sponge Cake
- Meringue and Soufflé
- Muffins
- Practical Exam 2
- Refrigeration Cake I
- Refrigeration Cake II
- Practical Exam 3
- Cake Decoration I
- Cake Decoration II
- Cake Decoration III
- Cake Decoration IV

**MARKET BASKET II  
(MAIN COURSE, DESSERT)**

**FOOD AND BEVERAGE ORIENTATIONS**

- Basic Tools and Equipment in Service
- Basic Fine Dining Set-up and Wine Pairing

**INTERNATIONAL & CONTEMPORARY CUISINES**

- Japanese
- Thai/ Indian
- Spanish/ Mexican/ Turkish
- Chinese
- European: French, Russian, Greek
- Contemporary Cuisine/ Molecular Gastronomy

**FINAL SIMULATION**

**LEVEL II**

- Principles of Safety, Hygiene and Sanitation
  - Hazard Analysis Critical Control Points (HACCP)
- First Aid Procedures
- Fruit and vegetables Carving/ Plating Technique
  - Garnishing
  - Centerpieces
- Food Calculation and Costing
- Cheese Evaluation
  - Types of Cheese
  - Cheese Recipes
- Breakfast Preparation
  - Continental
  - American
  - English
- Special Dietary
  - Food Nutrition
  - Types of special diets
- Food and Beverage Management
  - Identification of table wares and glass wares
  - Table Set-up
  - Wine Classification and Service
- Pate and Terrines
- Buffet Preparation
  - Basic Buffet set-up

- MYSTERY BASKET I
- Restaurant Operation
  - Principles of Management
  - Restaurant Communication
  - Maximizing Restaurant Sales
  - Human Relation
  - Conflict Resolutions
  - Restaurant Staffing
- Kitchen Management
  - Time Management
  - Standardized Recipe and Portion Control
  - Kitchen Stations & Lay-out
  - Stocks Inventory and Evaluation
  - Receiving & Storing
- Bakery and Pastry
  - Advance Cake Decoration
  - Fruit Flan
- Chocolate and Confectionary
  - Types of Chocolate
  - Handmade Chocolates
- Hospitality Marketing Techniques
  - Principles of Marketing
  - Update in Hospitality trends
- Prepare, Cook and Serve
  - Menu Degustation
  - Types of Food Service and Standard
- MYSTERY BASKET II
- Fine Dining Restaurant Simulation
- Practicum in Hotel and Restaurant

COMPLETED THE REQUIRED COMPETENCIES FOR THE PROGRAM IN DIPLOMA IN INTERNATIONAL CULINARY ARTS.

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DATE ISSUED: MARCH 29, 2022



MARIO C. BONELLO  
DIRECTOR OF CULINARY ARTS

NOT VALID WITHOUT  
SCHOOL SEAL