



Sarva Vidyalaya Kelavani Mandal , Kadi managed
Pramukh Swami Science and H. D. Patel Arts College, Kadi



Certificate course on Cooking

General Information

Description

Certificate programs teach students to prepare all kinds of food, including soup, bread, desserts and even large entrees like roasts and pasta dishes. It covers topics in fruit and vegetables, desserts, pastries, sauces and pasta preparation. The main objective of the program is to give add-on training to girl students.

Entry Level

Std. 12 Pass

Duration: 180 Hrs. (Two days per week)

Fees : Rs.100

Description of course content

Unit: 1

42 Hours

Mango smoothie, Garlic potato, Sandwich puri, Potato puri, Capsicum onion ring, Onion green chatni, Mango-coconut burfi, Corn tiki kabab, Spinach cheese ball, Fudina ni chatni, Mint miodip, Farali smiley, Ketch up miodip, Pesto chatni

Unit: 2

42 Hours

Dudhi soup, Rasgulla, Mava barfi, Farali menduvada, Cheese corn mecroni pasta, Corn tomato soup, Kesar firni, Chipki salad, Chatni, Khandvi, Sukhdi, Pani puri, Buff vada, Farsi puri

Unit: 3

42 Hours

Kaju katri, Garlic nan, Raytu, Toss pizza, Veg mayonnaise sandwich, Hot and sour soup, Paneer butter masala, Paratha, Tava handvo, Guava chatni, Guava juice, Choco pine apple cake, Chocolate sponge cake, Tava bar chat

Unit: 4

20 Hours

Khajur aamli ni chatni, Methi corn puri, Soup, Makai na vada, Pina colada milkshake, Masala papad, Tal ni chikki, Coconut chikki, Peanut chikki, Chana dal chikki, Sattu ke laddu

Unit: 5

34 Hours

Cheese cake, Bajri – lila nariyel na ball, Fruit kabab, Rassian salad, Chipki hummus with crispy bread, Crispy rice ball, Khichu - achar masalo, Veg muthiya chat, Masala bundi, Thandai, Veg. manchurian

Principal

P. S. Science & H. D. Patel
Art's College KADI (N.G.)