

## COURSE CONTENT DCCA

### MODULE 1 - THEORY

#### THE BUSINESS OF CATERING

- Introduction to catering
- Catering Specialization
- Basic catering considerations
- Essentials of events catering
- Attributes of an event caterer
- Setting up- Restaurants, Bakery, Events services, School etc
- Equipment sourcing
- Client relations
- Guests relations
- Drafting Catering Contract
- Staff co-ordination
- Events table setting ( simple and luxurious)
- Cutlery arrangement
- Costing and budgeting
- Ingredients planning and measurements
- Menu designing - single meal, Buffets setting, course meal
- Business registration, legal and tax matters
- Ideas for business name generation

### MODULE 2 - THEORY

- The kitchen
- Kitchen brigade
- KITCHEN INTERIOR DESIGN
- Basic components of the kitchen
- Design process: mapping and space planning
- Functional kitchen equipments and positioning
- fire safety & Precautions
- Kitchen hygiene
- Health and safety in the kitchen

### MODULE 3 - PRACTICAL

- Food preparation methods
- Knife skills: Butchery and fish filleting techniques- meat, poultry, game
- Prepare and cook starch
- Cooking Techniques
- Cook, freeze, food preservation
- fruits and vegetable preparation

### CONTINENTAL BREAKFAST

Baked potatoes

Scrambled eggs

Potatoes omelette

Sardine omelette

Egg sauce

Corn-beef omelette

Spicy gizzard

Saute kidney

Oats custard

Plain omelette  
Sunny side-up  
SANDWICHES  
Club sandwich  
Chicken sandwich  
Vegetable sandwich  
House grilled sandwich  
Tuna sandwich

**PROJECT 1:**

Class work: Design a breakfast buffet meal for a corporate event comprising of multinational companies.

**CONTINENTAL SOUP**

Corn soup  
Tomato soup  
Peken soup  
Mushroom soup  
Cream of chicken soup

**CONTINENTAL- MAIN DISHES**

Spaghetti Bolognaise  
Vegetable stir-fry with Italian pasta  
Potatoes and baby corn in puree casserole  
Chicken and broccoli with Jasmine rice  
Oriental rice  
Steamed rice  
Chicken casserole  
Shredded beef with pasta  
Chinese fried rice  
Bake fish in mayonnaise  
Snail/ prawn in chilly herb  
Singapore noodles  
Shredded beef in green pepper sauce  
Diced chicken in mixed vegetable sauce  
Chicken in cashew nuts sauce  
Chicken in curry sauce- curry chicken soup with garnished rice  
Sweet and sour fish  
Shrimps and vegetables in white sauce  
Sauted seasonal vegetable  
Peppered fish in vegetable sauce  
Fish In lemon butter  
Fish in white sauce  
Seafood fried rice  
Sweet and sour fish/ chicken  
Shrimps and vegetable in white sauce  
**CHINESE**  
Stir fried chicken and cashew nuts  
Gingered beef and carrot  
Szechuan chicken

#### COLD DISHES- SALAD

Salad niciose  
Chicken salad  
Caesar salad  
Sea food salad  
Chef salad  
Garden salad  
Vegetable salad  
Fruit salad  
Coleslaw

#### MODULE 4 - NIGERIAN DISHES

##### BREAKFAST

Fried/boiled yam  
Crumbled fish stew  
Fried/ boiled plantain  
Pap (ogi)  
Moi moi  
Roasted chicken ( peppered and tomato)  
Chicken in tomato sauce  
Edika ikong  
Ogbono  
Efo riro  
Egusi  
Okro  
Gbegiri  
Ewedu  
Banga soup  
Oha soup  
Bitter leaf soup  
Ofada Rice  
Ayamase (ofada sauce )  
Assorted meat stew  
Fried fish stew  
Snail stew  
Amala/ semovita/ wheatmeal/ pouno yam/ eba/ ground rice

##### NIGERIAN - STARTER SOUP

Goat meat pepper soup  
Fresh fish pepper soup  
Chicken /Turkey pepper soup

#### MODULE 5

##### FINGER FOODS/ SMALL CHOPS/ CANAPES

Samosa  
Spring rolls I  
Meat and vegetable kebab  
Chicken kebab  
Chicken barbeque

Fillet fish - in- batter  
Prawn in batter  
Banana fritter (mosa)  
Puff puff  
Peppered snail  
Yam ball  
Grilled fish and chips  
Gizdodo  
Food platter

END OF FIRST TERM. STUDENTS GO ON TWO WEEKS HOLIDAY BEFORE THE SECOND TERM COMMENCES

#### MODULE 6- FRENCH PASTRIES/ BAKING

Puff pastry  
Meat pie  
Chicken pie  
Cookies  
Scones  
Waffle  
Sausage rolls  
Scotch egg  
Doughnut  
Beef burger  
French fries  
Chin chin  
Pancake  
Shawarma ( beef and chicken)

#### MODULE 7 - BREAD MAKING

Mini Bread roll  
Burger bread  
Loaf bread  
Braided bread  
Coconut bread  
Fruit bread  
Tuna bread  
Chocolate bread  
Winnipeg bread  
Italian bread roll  
Marble bread

#### MODULE 8 - CAKE BAKING

Sponge /Vanilla cake  
Orange cake  
Coconut cake  
Marble cake  
Chocolate cake  
Coffee cake  
Light Fruit cake

Rich fruit cake

## MODULE 9 - DECORATING CAKE WITH BUTTER ICING

Basic decorating materials

Basic icing quantity needed for all sizes of cake

Recipes and preparation

Preparing the bag for decorating

Leveling your cake

Choosing the right size of cake board for butter icing

Frosting

Combing

Colouring the icing

### ESSENTIALS FOR CAKE DECORATING

Bag positioning

Pressure control

Icing consistency

### BUTTER ICING DESIGNS

Star design

Star fill in

Rosette

Hand writing

Color combo design

Grass design

Dripping design

Ruffle design

Body work design

Basket weave design

Butter icing rose design

Candy and biscuits decorations

Decorating a character cake in butter icing

### DECORATING CAKES WITH FONDANT ICING

Basic decorating materials

Basic fondant quantities needed for all sizes of cake

Recipes and preparation

Trimming the cake for decoration

Leveling your cake

Choosing the right size of cake board

Frosting

Colouring the Fondant

### ESSENTIALS OF CAKE DECORATING

Kneading method

Rolling methods

Cake Covering method

sharp edge covering

Bow tie

Fondant rose

Rope twist

Embroidery  
Ruffle  
Rolls  
Marble effect  
Cut and paste design  
Dragees  
Embossing effect  
Board design

#### BAKE AND DECORATE A 3 TIER WEDDING CAKE

Final examination/ Graduation Ceremony

Excursions to bakery, market survey are part of the curriculum. NABTEB Examinations are also available for additional certifications.

Upon completion of this 6 months, internship, industrial training, job placements are available for qualified student who excel in their final examinations.

Duration 6 months (3x week)

Note: All practical ingredients will be provided by the students in their group while the school provides all training facilities and equipments.