



Welcome to

Grace Culinary Academy

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Quick links!



Grace Culinary Academy



Certificate in Commercial & Indian Cookery



Learning Modules



Certificate in Commercial Cookery



Certificate in Indian Cookery



Student Services (Page 6 & 7)



Course Fee Structure



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Grace Culinary Academy

The Grace Culinary Academy

The Grace Culinary Academy is a not-for-profit educational institution dedicated to providing comprehensive culinary education to students in Nepal.



Our **mission** is to prepare students for successful careers in the culinary arts and hospitality industry by providing a rigorous and engaging curriculum, hands-on experience and a supportive learning environment.



The **purpose** of the Grace Culinary Academy is to provide students with the knowledge, skills and practical experience needed to succeed in the culinary arts and hospitality industry.



We **aim** to produce graduates who are not only technically competent but also creative, imaginative and culturally sensitive.

Philosophy

The Grace Culinary Academy's curriculum is anchored around practical, commercial kitchen skills. Students will learn in a real commercial kitchen day to day under the supervision and instruction from experienced commercial chefs.



Certificates in Commercial & Indian Cookery

The Grace Culinary Academy Cookery Certificate courses have been carefully developed by professional chefs to ensure that the students will be educated in an operational commercial kitchen five days a week, performing practical tasks including cooking each day.

Our philosophy is that our graduates will gain the competence to enter the hospitality industry. To achieve this the students will have daily experience in mise en place (preparation) and hands-on' cooking.

With this guiding philosophy, all tasks in our commercial kitchen operations will be performed by students under

the supervision and tutelage of experienced commercial Chefs.

Learning via daily hands on cooking and instruction is the key focus of these courses as learning the skills of cooking is similar to swimming, in swimming you have to be in the water to learn. In cooking you have to be in the kitchen, doing the cooking if you are to learn the culinary skills that are required to succeed in the hospitality industry.

Classroom theory will be kept to a minimum in line with our core principles and philosophy.

Learning Modules

- Certificate in Commercial Cookery
6 Month's Course
- Certificate in Indian Cookery
3 Month's Course

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Certificate in Commercial Cookery

(6 Month's Course)

This course is designed for students to do hands on cooking 5 days a week. Theory classes will be taught for 40 minutes after morning practical hands on cooking class.

(1) Introduction to Commercial Cookery: Overview of the commercial cooking industry, Health safety and sanitation regulations, kitchen equipment and tools, Basic kitchen terminology and techniques.

(2) Food Preparation Fundamentals: Knife Skills, Measuring and mixing techniques, understanding ingredient functionality, Introduction to Mis En Place.

(3) Starches, Sauces and Soups: Starch preparation and cooking methods, Sauce preparation and cooking methods, Soup preparation and cooking methods.

(4) Meat, Poultry and Seafood Cookery: Meat Identification and selection, Cooking Methods for Meat Seafood and Poultry.

(5) Vegetable and Fruit Cookery: Vegetable Identification and selection, Cooking methods for vegetables and fruits.

(6) Baking and Pastry Fundamentals: Introduction to baking and pastry, yeast breads, quick breads and pastries.

(7) International Cuisines: Overview of international cookery, preparation of popular international dishes eg. Pizza, Risotto, Pasta dishes, dishes from Tandoor.

(8) Introduction to Menu Planning



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Certificate in Indian Cookery

(3 Month's Course)

This is an intensive course in Indian cookery. The students will be doing hands on cooking daily for 5 days a week in the Tandoor and the other cookery. Theory class will be limited to 40 minutes to maximize learning by doing hands on cooking.

(1) Introduction to Indian Cookery: Overview of the commercial cooking industry, Health safety and sanitation regulations, kitchen equipment and tools, Basic kitchen terminology and techniques.

(2) Food Preparation Fundamentals: Knife Skills, measuring and mixing techniques, understanding ingredient functionality, Introduction to Mis En Place.

(3) Vegetarian Cookery: Vegetable Identification and selection with cooking methods.

(4) Meat, Poultry and Seafood Cookery: Meat Identification and selection, Cooking Methods for Meat Seafood and Poultry.

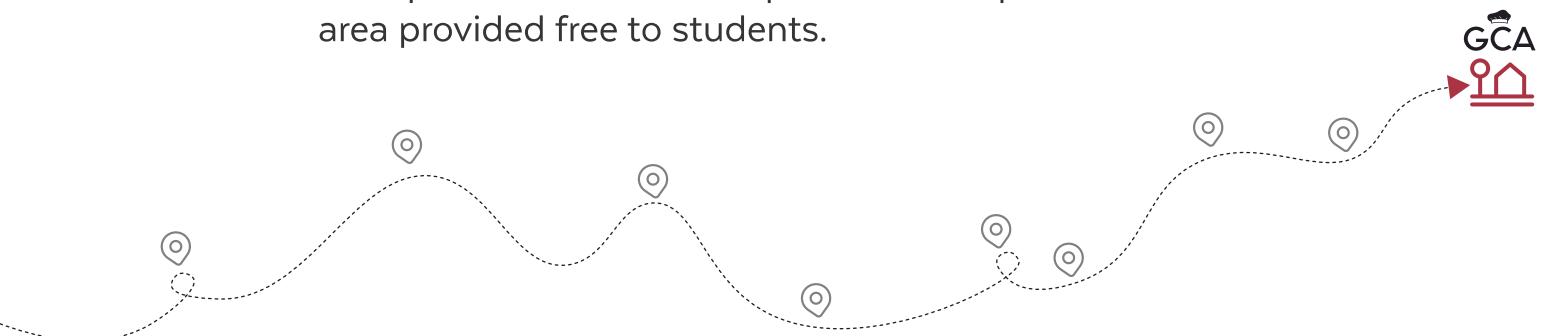
(5) Tandoor cooking: Naan bread, Tandoori chicken etc.

(6) Indian Breads: Chapatti, Paratha, Puri, Dosa, etc.



Student services

Transport to and from campus from Lalitpur area provided free to students.



Student services

Three (3) months internship in 5 star hotels will be offered to students successfully completing the 6 months culinary course.





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Certificates in Commercial Cookery

Six (6) month course

Fee: NPR 80,000

This course is designed for students to do hands on cooking 5 days a week. Theory classes will be taught for 40 minutes after morning practical hands-on cooking class.



Certificates in Indian Cookery

Three (3) month course

Fee: NPR 40,000

This is an intensive course in Indian cookery. The students will be doing hands on cooking daily for 5 days a week in the Tandoor and the other cookery. Theory class will be limited to 40 minutes to maximise learning by doing hands-on cooking.

CONTACT US

Our amazing staff and volunteers will be delighted to answer all of your questions!



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