

Diploma Courses in Commercial Cookery (one year)

Course Structure

- Classical cooking techniques including professional knife skills, fish filleting, introduction to plating presentation
- Elementary methods of cooking and basic cuisine preparation
- Food safety and hygiene in the kitchen
- Personal kitchen organization and management skills
- The importance of mise en place: understanding, organisation and production
- Comprehensive study of classical cuisine and Indian regional cuisines
- European culinary techniques and cuisine
- Asian culinary techniques and handling

Who is this program for?

We welcome students from a variety of different educational and occupational backgrounds. No prior culinary experience is required.

This programme is suitable if

- You wish to enter a career working in a professional kitchen (restaurant or hotel)
- You wish to learn professional skills within a gap year
- You are a professional chef or entrepreneur and wish to learn classic Indian techniques
- You love cooking and always wanted to learn 'the right way' to do things in the kitchen

What Qualification will I gain?

Successful graduates of the Diploma of commercial cookery will earn a Rana Cooking School qualification celebrated in many countries across the world.

This diploma course has been accredited by LACE board Employability Vocational Center Network (LAPT) London(UK).

Please Note – one can gain Punjab Technical Board certification in cookery along with this course also. Kindly ask any school staff for more information.

Term Dates and apply

Course starts every 2nd Week of Month; kindly contact our staff for registration for next batch.

Advanced Diploma Courses in Commercial Cookery (Two Year)

Course Structure

- Classical cooking techniques including professional knife skills, fish filleting, introduction to plating presentation
- Elementary methods of cooking and basic cuisine preparation
- Food safety and hygiene in the kitchen
- Personal kitchen organization and management skills
- The importance of mise en place: understanding, organisation and production
- Comprehensive study of classical cuisine and Indian regional cuisines
- European culinary techniques and cuisine
- Asian culinary techniques and handling
- Extending classical and contemporary cooking techniques
- Analyze wine and food pairing
- Seasonal and market influences on cuisine
- Recipe production with rare, high quality produce
- Precision and efficiency in the kitchen
- Basic pastry arts skills

Who is this program for?

We welcome students from a variety of different educational and occupational backgrounds. No prior culinary experience is required.

This programme is suitable if

- You wish to enter a career working in a professional kitchen (restaurant or hotel)
- You wish to learn professional skills within a gap year
- You are a professional chef or entrepreneur and wish to learn classic Indian techniques
- You love cooking and always wanted to learn 'the right way' to do things in the kitchen

What Qualification will I gain?

Successful graduates of the Advanced Diploma of commercial cookery will earn a Rana Cooking School qualification celebrated in many countries across the world.

This diploma course has been accredited by LACE board Employability Vocational Center Network (LAPT).

Please Note – one can gain Punjab Technical Board certification in cookery along with this course also. Kindly ask any school staff for more information.

Term Dates and apply

Course starts every 2nd Week of Month; kindly contact our staff for registration for the next batch.

Diploma in Bakery Management (One year)

Course Structure

6 Months Classroom training will cover

- Classical French pastry techniques (knife skills, basic pastry doughs, sugar techniques, petits fours and basic entremets)
- Introduction to basic cheese knowledge
- Viennoiserie and French bread making
- Decoration techniques in chocolate and sugar craft
- Complex entremets and gateaux production
- Hot and cold contemporary plated desserts for restaurants

Who is this program for?

This specialist pastry and baking course is recommended for students who want to learn and master fundamental patisserie techniques. We welcome students from a variety of different educational and occupational backgrounds. No prior Bakery experience is required.

This programme is suitable if

- You wish to enter a career working in a professional kitchen (pâtisserie, restaurant or hotel)
- You are a professional chef or entrepreneur and wish to learn classic bakery techniques to set up your own pastry business
- You love baking and always wanted to learn 'the right way' to do things in the kitchen
- You wish to learn professional skills within a gap year

What Qualification will I gain?

Successful graduates of the Diploma in Bakery Management will earn a Rana Cooking School qualification celebrated in many countries across the world.

This diploma course has been accredited by LACE board Employability Vocational Center Network (LAPT) London(UK).

Term Dates and apply

Course starts every 2nd Week of Month; kindly contact our staff for registration for next batch.

Diploma in Hospitality Management (One year)

Course Structure

The programme is delivered through classroom lectures, group and individual assignments, case studies, in-class exercises and industry visits where appropriate.

Over the span of one year you will learn below mention Modules.

- Food & Beverage Services
- Lodging
- Housekeeping operations
- Travel & Toursim
- English for hospitality
- Personal grooming and development

Who is this program for?

- Professionals who wants to work in operational departments of hotels
- Looking for career in front office operations
- Looking for career in lodging operations and management
- Looking for career in catering operations and management

What Qualification will I gain?

Successful graduates of this will earn a Rana Cooking School qualification celebrated in many countries across the world.

This diploma course has been accredited by LACE board Employability Vocational Center Network (LAPT)London(UK).

Term Dates and apply

Course starts every 2nd Week of Month; kindly contact our staff for registration for next batch.

Advance Diploma in Hospitality Management (Two Years)

Course Structure

The programme is delivered through classroom lectures, group and individual assignments, case studies, in-class exercises and industry visits where appropriate.

Over the span of two year you will learn below mention Modules.

- Food & Beverage Services
- Lodging
- Housekeeping operations
- Travel & Toursim
- English for hospitality
- Personal grooming and development
- Rooms Division Operations
- Rooms Division Supervision
- Food and Beverage Operations
- Customer Service Management in Tourism and Hospitality
- Work experience program

Who is this program for?

- Professionals who wants to work in operational departments of hotels
- Looking for career in front office operations
- Looking for career in lodging operations and management
- Looking for career in catering operations and management

What Qualification will I gain?

Successful graduates of this will earn a Rana Cooking School qualification celebrated in many countries across the world.

This diploma course has been accredited by LACE board Employability Vocational Center Network (LAPT)London(UK).

Term Dates and apply

Course starts every 2nd Week of Month; kindly contact our staff for registration for next batch.

Certificate Course in Indian & Tandoori Cuisine

Course Structure

Course contents : Indian Cuisine

- **Starters**
 - Tomato Shorba
 - Rasam
 - Solkadhi
 - Osaman
 - Jehangiri Shorba
- **Indian Breads**
 - Phulka
 - Chapathi
 - Poori
 - Paratha
 - Stuffed Paratha(veg)
 - Malbari Paratha
 - Bhaturas
 - Missi Roti
 - Makkai ki Roti
 - Methi Paratha
- **Rice Preparations**
 - Jeera Pulao
 - Vegetable Pulao
 - Tomato Pulao
 - Masale Bhaat
 - Moongdal khichdi
 - Aloo ki Tehari
 - Lime Rice
 - Curd rice
 - Tamarind rice
 - Coorgi Pulao
 - Sofiyani Biryani

- Nawabi Tarkari Biryani
- Yakni Pulao
- Kashmiri Pulao
- **Main course (20 Nos)**
 - Murg Mussalam
 - Murg Makhani
 - Dhaniwal Khorma
 - Murg Dungari
 - Chicken Chettinad
 - Chicken Khorma
 - Chicken Rogini
 - Methi Murg
 - Mulugutwany curry (Mutton)
 - Mutton Kolhapuri
 - Mutton Saagwala
 - Aachari Gosht
 - Goan Fish curry
 - Macchli Amritsari
 - Malayali Fish curry
 - Malwani Prawn curry
 - Patrani Macchi
 - Pork Vindaloo
 - Hyderabad Kheema
- **Veg. Accompaniments**
 - Mirch ka salan
 - Bagara baingan
 - Baingan bhurta
 - Gobi masala
 - Bhindi saute
 - Vazhakkai thoran
 - Aloo jeera
 - Gajar mutter
- **Dal & Pulses**
 - Tadka dal
 - Dal Amritsari
 - Dal Makhani
 - Tur dal sorak
 - Sambhar
 - Gujrati dal
 - Amit
 - South Indian khadi
 - Khadi
- **Salads**
 - Tomato onion cucumber

- Cucumber raita
- Bhindi pachadi
- Ginger pachadi
- Khamang kakadi
- Mint raita
- Carrot koshimbir
- **Desserts/Sweet Dishes**
 - Vermicilli payasam
 - Kesari kheer
 - Sooji halwa
 - Doodhi halwa
 - Gulab jamun
 - Jallabi
 - Besan ladoo
 - Mohanthal
 - Malpua
 - Gille firdaus
- Tandoori snacks(chicken,mutton,fish)
- All Tandoori Breads

Who is this program for?

We welcome students from a variety of different educational and occupational backgrounds. No prior culinary experience is required.

This programme is suitable if

- You wish to enter a career working in a professional kitchen (restaurant or hotel)
- You wish to learn professional skills within a gap year
- You are a professional chef or entrepreneur and wish to learn classic Indian techniques
- You love cooking and always wanted to learn 'the right way' to do things in the kitchen

What Qualification will I gain?

Successful graduates of the Advanced Diploma of commercial cookery will earn a Rana Cooking School qualification celebrated in many countries across the world.

Term Dates and apply

Kindly contact our staff for registration for next batch

Diploma in Indian Cooking & Hospitality Training

Course Structure

The curriculum is composed of two Rana Cooking School diplomas

- Diploma of commercial cookery - The diploma is an extensive qualification in culinary arts.
- Diploma in Hospitality Management-Hospitality Management includes advanced culinary classes, key operational and management disciplines as well as business and marketing

Who is this program for?

This programme is ideal for students who have already clear career objectives and know that Hospitality management knowledge associated to culinary arts skills will be key to their success.

We welcome students from a variety of different educational and occupational backgrounds. No prior culinary experience is required.

This programme is suitable if

- You wish to enter a career working in a professional kitchen (restaurant or hotel)
- You are a professional chef or entrepreneur and wish to learn classic culinary techniques
- You wish to open your own business

What Qualification will I gain?

Students graduating from this diploma will be equipped with the skills to become managers in the hospitality and restaurant industries across the world, as well as business owners in their own right. Examples of potential positions:

Term Dates and apply

- Executive Chef/Manager
- Restaurant manager
- Food and beverage executive
- Food entrepreneur
- Food product developer/researcher

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Term Dates and apply

Kindly call or email us for more information on next batch.

Diploma in Food Production

Course Structure

Course is divided into 4 main streams

- Culinary arts –This will cover all types of cuisines(theory & Practical)
- Pastry arts – This will cover the complete pastry skills
- Bar & Beverage Management - This section will covers the Mixology techniques
- Cold Kitchen operations - This section will cover fruit carving,vegetable carving and displays

Who is this program for?

We welcome students from a variety of different educational and occupational backgrounds. No prior culinary experience is required.

This programme is suitable if

- You wish to enter a career working in a professional kitchen (restaurant or hotel)
- You wish to learn professional skills within a gap year
- You are a professional chef or entrepreneur and wish to learn classic Indian techniques
- You love cooking and always wanted to learn 'the right way' to do things in the kitchen

What Qualification will I gain?

Successful graduates of the Diploma of food production will earn a Rana Cooking School qualification celebrated in many countries across the world.

This diploma course has been accredited by LACE board Employability Vocational Center Network (LAPT)

Term Dates and apply

Kindly contact our staff for registration for next batch