



# DIPLOMA IN FOOD PREPARATION & COOKING *(HVOLP)*

**H**YBRID

**V**OCATIONAL

**O**NLINE

**L**EARNING

**P**ROGRAMME

Study Culinary  
**ONLINE...**  
**It's POSSIBLE!**

The largest private culinary & patisserie vocational academy in Malaysia debuts hybrid version of our diploma programme with professional chef instructions via on-campus intensive training, live-streaming and pre-recorded video.

You have greater flexibility in choosing the best time to study which ultimately enables you to achieve professional and educational goals in a manner that fits your schedule.

Learning platform with technology & innovation, together with mentorship by our industry experienced chef instructors to help your culinary dreams come true.

## **ENTRY REQUIREMENT**

- Open to 16 years old & above
- Suitable for working adult

Recognition



RECOGNITION  
OF QUALITY  
CULINARY EDUCATION  
WORLD ASSOCIATION  
OF CHEFS SOCIETIES

Qualification



APPROVED  
CENTRE

# HOW IT WORKS

## Term 1 (2 months) Intensive On-Campus Training

To build up your foundation on cooking skills & knowledge

## Term 2 - 5 (6 - 8 months\*) In-Home Online Training

To enhance your current cooking skills & knowledge in completing a series of online learning activities through LMS (online videos, live classrooms, online assignments and quizzes)

*\*Subject to student's self-paced learning*

## Term 6 (1 month) On-Campus Assessment

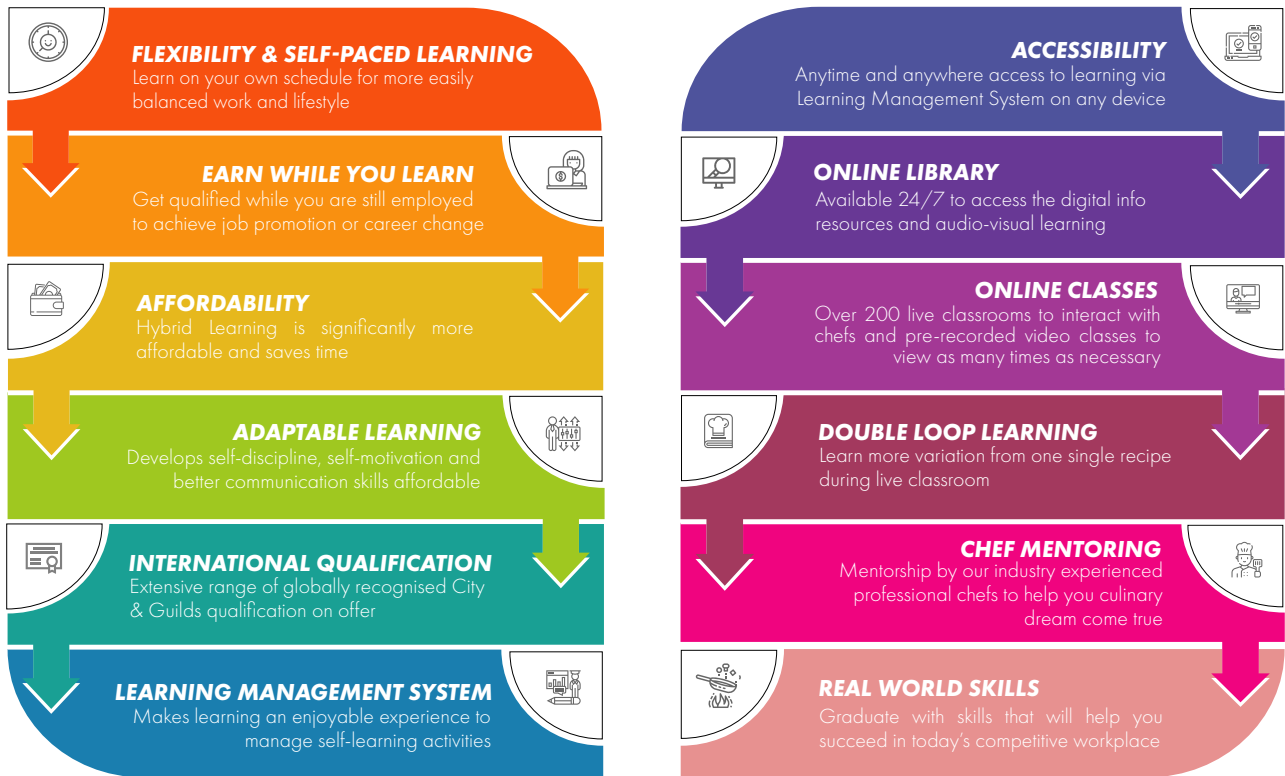
To complete both theory and practical assessment with commercial setting

## 3 months On-Job-Training

To apply the skills and techniques that you have obtained throughout the programme in a real-world environment



## WHY CHOOSE HVOLP ?



## COURSE CONTENT

- Kitchen Hygiene & Safe Food Handling Practice
- First Aid & CPR Training
- Basic Kitchen Equipment Maintenance
- Cooking Techniques
- Butchery
- Primal Meat Cuts
- Breakfast Production
- Appetizer Production
- Stock, Soup & Hot Sauce Production
- Rice & Farinaceous Production
- Main Course Production

- Dessert Production
- Food Production & Quality Control
- Nutrition
- Menu, Recipes & Cost Management
- The Hospitality Industry
- Understand Business Success
- Provide Guest Service
- Awareness Of Sustainability In The Hospitality Industry
- Professional Workplace Standards
- Exploring Own Role In Self-Development
- Food Commodities



**Cilantro Culinary Academy** ( School of Culinary and Patisserie )

Beyond Legend Sdn Bhd (200301032087)(634508-T)

No. 4-1, Jalan USJ Sentral 3, USJ Sentral, 47600 Subang Jaya, Selangor, Malaysia.

+603 8023 0555

+603 8024 0555

chef@cilantro.edu.my

+6011 2324 9798

www.cilantro.edu.my



Enquire Now