





- ▶ 6 months hands-on classes + 6 months internship in a 5 star hotel / leading restaurants
- Strong accreditation partners City & Guilds UK and Tourism & Hospitality Skill Council
- 100% Placement assistance
- Industry oriented curriculum with state-of-the-art infrastructure and equipment
- Diploma Certification from TGCA and City & Guilds UK

Training Modules

- Understanding of the hospitality industry & business success
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- → Food safety & Kitchen Hygiene
- Cooking methods & techniques of boiling poaching, braising, stewing & steaming
- Bakery & Pastry Products

- Soups, Sauces & Pasta
- Mise en place
- → Main Course Fish, Lamb & Chicken
- → Indian Cuisine
- Mexican Cuisine
- Continental Cuisine
- Eggs & Shellfish

Contact us

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