

引领你实现梦想，成为专业、顶尖的厨师。
Leading you to fulfill your dream and become a professional and top chef.



精明产业行政与餐旅 **亚细安烹饪**

Smart Industrial Administration and Hospitality
ASEAN Culinary Art (SIACA)

- ▲ 80% 实践训练
80% Practical Skills
- ▲ 20% 理论
20% Theory
- ▲ 2年课程
2 Years Learning
- ▲ 16岁以上即可报读, 无需入学资格
Entry Requirement: 16 Years Old & Above
- ▲ 教学媒介语以中文为主, 英文为辅
Medium of Instruction: Chinese & Simple English



B5-B7, Block B, Jalan TKS 1, Taman Kajang Sentral, 43000 Kajang, Selangor DE, Malaysia.

- ☎ **016-631 0321 | 011-1688 4915** (DEPARTMENT OF SMART INDUSTRIAL AND HOSPITALITY)
- 011-5768 2875 | 016-839 3385** (DEPARTMENT OF INNOVATION AND TECHNOLOGY)
- 019-814 7796 | 019-584 3199** (DEPARTMENT OF ENTERPRISE DEVELOPMENT AND PROFESSIONAL TRAINING)
- 016-429 7793 | 010-838 7925** (DEPARTMENT OF CREATIVE MEDIA AND BEAUTY STUDIES)
- 016-751 5678 | 011-1086 0230** (DEPARTMENT OF INDUSTRIAL ENGINEERING)
- 016-843 1182** (DEPARTMENT OF AUTOMOTIVE TECHNOLOGY AND TRANSPORTATION ENGINEERING)
- 03-8737 8770 | 03-8210 3709** (GENERAL LINE)

✉ enrolment@neivce.edu.my  [neivce](https://www.facebook.com/neivce)  www.neivce.edu.my

精明产业行政与餐旅 亚细安烹饪

SMART INDUSTRIAL ADMINISTRATION AND HOSPITALITY
ASEAN Culinary Art (SIACA)

2年课程 Years Course

本课程为因应资讯科技的迅猛发展及有以下意愿的学生而设：

This qualification was developed to keep pace with the fast changing information technology sector and for candidates who want :

- 亚细安烹饪课程是新纪元技职与推广教育学院2023年其中一项全新技职课程，同学将在两年内将学会超过100种珍品佳肴的做法。课程由我国厨业界名师亲身指导，从厨房卫生与安全、烹饪基本功、食材辨识、刀法镬功、禽畜海味、酱料蘸料、雕艺摆盘、中华传统菜肴、泰式娘惹式佳肴、广式烧腊技法、特色马来餐、时尚小食、中西合璧创意料理、16式厨艺手法等，一步一脚印，引领你实现梦想，成为专业、顶尖的厨师！

The ASEAN cooking course is one of the new vocational courses of the New Era Institute of Vocational and Continuing Education in 2023. Students will learn how to cook more than 100 kinds of delicacies within two years. The course is personally guided by country's famous chefs in the kitchen industry, from kitchen hygiene and safety, basic cooking skills, ingredient identification, knife skills, poultry and seafood, sauces and dipping sauces, carving art, traditional Chinese dishes, Thai-style Nyonya cuisine, Cantonese-style roasted meat techniques, characteristic Malay cuisine, fashionable snacks, creative cuisine combining Chinese and Western cuisines, 16 cooking techniques, etc., step by step, leading you to fulfill your dream and become a professional and top chef!



课程内容 | COURSE OUTLINE

- 厨房卫生与安全
Kitchen Hygiene and Safety
- 基本刀法与镬法
Basic Knife Skills and Wok Cooking Techniques
- 亚细安料理食材分析
Analysis of ASEAN Cuisine Ingredients
- 基本小吃烹饪技巧
Basic Snacks Cooking Techniques
- 亚细安料理烹饪技法
ASEAN cuisine cooking techniques
- 烹饪食材的剖析与采购
Analysis and Purchasing of Cooking Ingredients
- 蔬果雕刻艺术与创意摆盘
Fruits and Vegetables Carving Art and Food Presentation
- 中华传统菜肴 (1)
Traditional Chinese Dishes (1)
- 中西合璧菜肴 (1)
Chinese and Western Fusion Dishes (1)
- 泰式料理技法
Thai Cooking Techniques
- 食材搭配与营养学
Food Pairing and Nutrition Facts
- 亚细安厨艺16式
16 Method of ASEAN Cooking
- 中华传统菜肴 (2)
Traditional Chinese Dishes (2)
- 中西合璧菜肴 (2)
Chinese and Western Fusion Dishes (2)
- 酱料制作与娘惹料理
Sauce Making and Nyonya Cuisine
- 食材计算与成本控制
Ingredients Calculation and Cost Control
- 米其林摆盘技巧
Michelin Plating Skill
- 广粤烧腊技术
Cantonese Roasted Meat Techniques
- 点心、美点与甜点制作
Dim Sum, Pastry and Desserts
- 泰式小吃料理
Thai Street Food
- 食谱设计与创意
Creative Recipe Design
- 厨房规划与设计
Kitchen Planning and Design
- 食物问题的处理与解决
Food Problem and Solutions
- 创意菜式的设计与配搭
Creative Cuisine Design and Collocation
- 亚细安烹饪艺术实践 (实习)
ASEAN Culinary Arts Practical (Internship)

* Please note that the modules listed are indicative and may be subject to change.



评估标准 | ASSESSMENT

100% 的作业和实践练习，本课程亚细安烹饪课程，聚焦于工作场所的实际应用。鼓励团队合作，让学生学会分组工作，以完成各自的功课。

100% Assignment and Practical Exercises. The course ASEAN Culinary Art focus on the practical application of these skills in the workplace. Teamwork is encouraged and students learn to work in groups to complete their projects.



考取资格 | QUALIFICATIONS

英国国立西苏格兰学院专业文凭

Diploma awarded by West College Scotland, UK



就业前景 | CAREER PATHWAYS

中餐厨师、酒店厨师、餐厅主管、厨艺老师、采购专员、餐饮顾问、烹饪比赛评审等。

Chinese Food Chefs, Hotel Chefs, Restaurant Supervisors, Culinary Art Trainer, Procurement Specialists, Catering Consultants, Cooking Competition Judges, etc.