

FRENCH CUISINE

CLASSIC FRENCH DISHES

ART OF FRENCH COOKING
SHORT COURSE



Taylor's Culinary Institute at Taylor's University is excited to present a trio of enriching short courses tailored to immerse participants in the artistry of French Cuisine, French Pâtisserie, and French Boulangerie. Designed for both culinary enthusiasts and hospitality professionals, each course provides a hands-on approach to mastering the techniques and traditions at the heart of authentic French cooking and baking.

Participants will delve into the fundamentals of French culinary practices—from creating classic French dishes to the delicate art of pâtisserie and the craftsmanship of boulangerie, learning from seasoned instructors who bring years of expertise to each session. Whether your goal is to refine your culinary skills or gain professional recognition, these courses offer an ideal platform to advance your knowledge and abilities in French gastronomy.

Upon successful completion, participants receive an official e-certificate, jointly awarded by Taylor's Culinary Institute and GRETA Toulouse-Pyrénées, symbolizing their dedication to excellence in French culinary arts. Join us to gain valuable skills, professional insight, and a prestigious credential that reflects your commitment to culinary excellence.

Level 1

This introductory level immerses participants in the principles that define classic French cooking and possess a solid foundation in French culinary traditions.

Recipes Highlight:

- Gnocchi a la Parisienne
- French Onion Soup with Baguette au Gratin
- Fillet Mignon with Ratatouille 'the movie' & Sauce Morels

Level 2

Explore refined preparation methods, Hone advanced knife skills, master butchery techniques, crafting of French canapés, Perfect the emulsification of Hollandaise, reductions, and pan sauces.

Recipes Highlight:

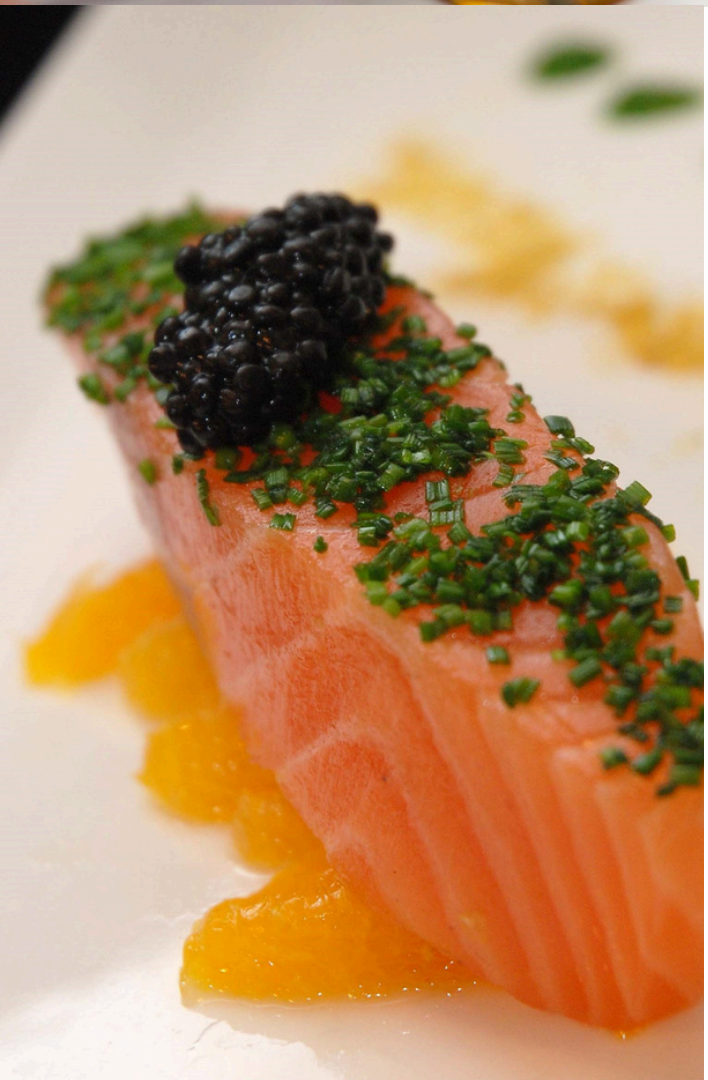
- Potato Mille-Feuille · Salmon in Brioche
- Pot-au-Feu · French Canapés · Chicken Ballotine

Level 3

Master haute cuisine techniques, Execute flawless French trimming, intricate roulade, Develop an avant-garde approach to presentation, possessing the ability to execute sophisticated, high-calibre dishes.

Recipes Highlight:

- Deconstructed Chicken Chasseur · Crusted Lamb 'Mosaic' · Loup en Croute
- Savoury Petit Fours



Course Language

English



Mode of Training

Physical, On-site



Training Duration

9am to 4pm (inclusive of break time)

Level 1 - 1 day

Level 2 - 2 days

Level 3 - 4 days



Programme Fees

Level 1 - RM900

Level 2 - RM1,800

Level 3 - RM3,600



Training Venue

Culinary Suite,

Taylor's University Lakeside Campus



Course Date (2025)

Level 1

21 June, 13 Sept, 11 Oct

Level 2

19-20 July, 27-28 Sept, 25-26 Oct

Level 3

22-23 Nov & 29-30 Nov

Requirement

There are no entry requirements;
You're advise to check the Course
Information for more details

Scan to
Registration Link



Certificate

E-Certificate awarded by Taylor's
Culinary Institute and GRETA
Toulouse-Pyrénées

TRAINER PROFILE



Farouk Othman

Senior Lecturer, Programme Director of DC & ADC,
Taylor's Culinary Institute
Faculty of Social Sciences and Leisure Management, Taylor's University
(WorldSkills Malaysia National Expert in Cooking)

With 13 years in hospitality across Switzerland, France, and London, and a strong track record in national and international culinary competitions, I specialize in French and modern eclectic cuisine. My passion lies in crafting dishes that create lasting impressions and emotions. Representing Malaysia at the 2009 Bocuse d'Or in Lyon, where I ranked among the top 24 chefs globally, was a turning point—leading me to education to inspire the next generation.

As a senior lecturer at Taylor's University for 15 years, I mentor students to excel in competitions like WorldSkills, emphasizing innovation, resilience, and artistry. My goal is to shape well-rounded professionals, pushing boundaries and fostering a mindset of continuous growth.

