

PROFESSIONAL FOOD HYGIENE & HACCP COURSE, LEVEL-I & II

Course Details:

- Duration: 5 days.
- Class: 3 Hours/Day
- Course Fee: 7,500 Tk.

Course Outline:

- Food Safety Fundamentals & ISO-HACCP Framework.
- Advanced Hygiene Management.
- HACCP Principles—Practical Application.
- Kitchen Operations & Compliance.
- Assessment & Professional Application.



ABOUT US

As one of Bangladesh's leading culinary institutes, ICI-International Culinary Institute (ICI) has successfully trained and certified over 3,500 students. We offer flexible on-campus and online programs tailored to meet both local industry demands and global standards. Our commitment to excellence is reflected in our rigorous quality assessments and direct validation from esteemed national and international awarding bodies. By aligning our curriculum with European qualifications frameworks, we ensure our graduates are equipped with world-class culinary expertise.

AFFILIATIONS



OUR CAMPUSES



DHAKA CAMPUS

Address: House #84, Level 6, Road #7/A, Dhanmondi R/A, Dhaka.
Contact: 01733792837



SYLHET CAMPUS

Address: House #3, Block #C, Upashahar, Main Road, Sylhet.
Contact: 01746247737



CHATTOGRAM CAMPUS

Address: House #7/A/1, Road #3, South Khulshi, Chattogram.
Contact: 01708533776

BECOME A PRO CHEF

www.ici.edu.bd

OUR COURSES

Professional Chef Course Level-I

Duration: 3-Month

- Class: 3 Days/Week.
- Minimum Age: 16+
- Education: Class 8 Passed.

Course Fee: 48,000 BDT

Course Outline:

- Practical Classes with Professional Food Plating.
- 4 Hands-on Practice Classes.
- Mastery of 25+ global cuisines (including fusion & multi-course menus).
- Essential knowledge of raw materials, knife skills & mise en place.
- Knowledge of raw materials, food costing & menu engineering.
- Hotelier's Communication (English) & Recipe Writing.
- Kitchen equipment knowledge & maintenance.

Diploma in Global Culinary Arts

Duration: 1-Year

- Class: 2 Days/Week.
- Minimum Age: 16+
- Education: SSC Passed and Minimum Grade B in English

Course Fee: 1,65,000 BDT

Course Outline:

- English for culinary arts.
- Material Management for Hotel Kitchens.
- Food Science and Hygiene.
- Fundamentals of Food & Beverage Service.
- Kitchen Administration & Food Production.
- Fundamentals of Kitchen Stewarding.
- 4 Hands-on practice Classes.
- 3-Month Internship.

Professional Bakery, Pastry & Patisserie Course, Level-I & II

Duration: 3-Month

- Class: 3 Days/Week.
- Minimum Age: 16+
- Education: Class 8 Passed.

Course Fee: 45,000 BDT

Course Outline:

- Master French Classics: From Pâte Sucrée to Puff Pastry & Choux.
- Advanced Cake Decorating: Wedding Cakes, Fondant Work, and Gumpaste Flowers.
- Modern Techniques: Mirror Glaze, Entremets, and Chocolate Work.
- Artisan Skills: "Breads on Basket," Historical Cookies, and Caramel Art.
- Mastering the use of nozzles, molds, and airbrushing techniques.
- 3 Hands-on practice Classes.

Professional Barista & Mocktail Course

Duration: 1-Month

- Class: 2 Days/Week
- Minimum Age: 16+
- Education: Class 8 passed.

Course Fee: 15,000 BDT

Course Outline:

- Hands-on training on coffee machine operation.
- Techniques for grinding and tamping coffee.
- Understanding espresso extraction and shot quality.
- Latte art methods, cappuccino design techniques, and espresso art skills.
- Mocktail preparation & ice-based beverages.
- Milk frothing and texturing milk.
- Introduction to alternative brewing methods.