

# Cafétaria Course Module

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## SKS CULINARY ACADEMY








Duration : 2 weeks

Course fee : 7500/-

All items made will be given only for tasting .

All materials are provided .

- Sandwiches Toasts & Breads  
  1. Paneer tikka sandwiches
  2. Grilled open cheese chilli toasts
  3. Veg Grilled sandwich
  4. Veg Hot dog buns /Manchurian filling
  5. Healthy Veggie sandwich
  6. Corn on Toasts
- Soups & Starters
  - Manchow soup
  - Sweet corn soup
  - Bori patties
  - Threaded paneer
  - Cheese balls
  - Amritsari paneer shots
  - Veg ala kiev
  - Bombay Vada paos

- Burgers 
- Wraps
- Desserts
  - Pancakes 
  - Waffle
  -  Doughnut
  - Orange souffle shot
  - Fruit trifle pudding
  - Fruit cake
  - Banana walnut cranberry Muffins
  - Chocochip cookies 
  - Nutella cookie
- Pizzas  & Pastas
  - Basic Farmhouse pizza
  - Pizza dough from scratch
  - Paneer Makhani pizza
  - Cheese burst Pizza
  - Spaghetti  Arabiatta
  - Pasta in red marinara sauce
  - Ravioli pasta
- Mocktails
  - Icecream love
  - Pinacolada
  -  Deer hug

- Sunset

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