

STAY CONNECTED WITH COTHM



www.cothm.edu.pk



INTERNATIONALLY  
ACCLAIMED  
QUALIFICATIONS



# DEPARTMENT OF CULINARY ARTS



CA-VOL# II



*Pioneer in Professional Education*

**COTHM**

College of Tourism & Hotel Management  
GROUP OF COLLEGES





The exponential growth and development in the hospitality and tourism industry globally, is looking for people like you to be a part of the leading professional culinary teams!

**ABOUT COTHM**

Established in the year 2002, COTHM has unveiled new career horizons for the youth by offering for them an array of programs covering hospitality management, culinary arts, baking & patisserie, travel, tourism & airline management, food, nutrition & safety sciences and life skills. It has maintained the standards of excellence in education and training delivery in collaboration with its internationally-recognized British, European, American and Canadian academic partners.

**WHY CULINARY?**

The demand for qualified, trained, skilled, and competent workforce has increased manifold globally over the last few years. The reason is simple; the hospitality and tourism industry has touched new heights of growth and development. The industry provides the young culinary graduates with millions of new exciting career opportunities around the globe.

**THE TRAINING FACILITY**

Culinary is predominantly all about hands on learning coupled with conceptual knowledge of the subject. COTHM provides fully-equipped, state-of-the-art culinary labs for practical training of the students.

**AN INSIGHT INTO CULINARY PROGRAMS**

The Culinary Arts qualifications ranging from certification to associate degree level, equip students with the knowledge, skills and attitude to launch their culinary career in the hospitality and tourism industry locally and internationally. The crux of the programs is preparation of the students to assume managerial and leadership roles in the field of culinary arts. Food safety, English language & professional development and computer course are value-added components of the culinary programs.

**TRAINING PHILOSOPHY**

“Degree with skills” is the crosscutting theme of education and training at COTHM. The training philosophy of the culinary arts programs is centered on the professional development of the students to bring them at par with the minimum industry requirements. This is achieved through rigorous conceptual and hands on training in an interactive mode. Side by side with the technical skills, the soft skills development is also addressed to align the learning outcomes with the industry needs.



BE AN INTERNATIONAL CHEF

## INDUSTRY PARTNERS



1ST COLLEGE OF ITS KIND IN PAKISTAN	20+ YEARS OF CONTINUED EXCELLENCE	40000+ STUDENTS TRAINED SUCCESSFULLY	95% GUARANTEED WORK PLACEMENT
85% OF THE HOSPITALITY BRANDS SERVICED GLOBALLY	16 BRANCHES ACROSS PAKISTAN AND IN DUBAI	12 INTERNATIONAL PARTNERS IN EXCELLENCE	150+ PROFESSIONAL PROGRAMS AND CERTIFICATIONS

## COTHM Brand Ambassadors REPRESENTING US WORLDWIDE



**Saniya Maqsood**  
PAKISTAN



**M. Bilal Akhtar**  
DUBAI-UAE



**Rubina Qadeem Khan**  
USA



**Muhammad Omer Iqbal**  
UK



**Muttaal Tahir**  
GERMANY



**Nimra Qureshi**  
Norway



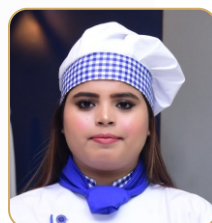
**Khurram Shehzad**  
DUBAI-UAE



**Hamza Butt**  
PAKISTAN



**Mubeen Zafar**  
GERMANY



**Mursleen Mehru**  
GERMANY



**Sheroz Babar**  
PAKISTAN



**Kanza Emaan**  
DUBAI-UAE

## INTERNATIONAL STUDY PATHWAYS

Completing a culinary course from COTHM leads the graduates to further study pathways in the field of culinary arts. Our international office guides the students as to pursuing their study in the renowned affiliated culinary schools of their choice in all regions of the world.

## YOUR CAREER GROWTH HIERARCHY



## GUIDANCE FROM EDUCATION TO INTERNSHIP AND JOB PLACEMENT

We believe in empowering our students by ensuring their internship and job placement in the fastest growing hospitality and tourism industry locally as well as internationally.

Our dedicated International Office in Dubai, having its presence in Pakistan too, is on the move to develop networking with the internationally-renowned hotel chains and brands to connect its graduates with the internship and job opportunities, leading them to a scintillating career.

## AWARDS & ACHIEVEMENTS



**Lamp of Knowledge Award**  
for an Outstanding International Hospitality Educator, USA

SUPPORTED BY:  
Cornell University, USA



**Highfield UK Award**  
International Training Centre of Excellence  
'The Queen's Award for Enterprise'



**Eurhodip Challenge Award 2020**  
First Position Holder amongst the top European Hotel Schools' Competition



**Prime Minister's Achievement Award**  
Best Hotel School of Pakistan



**Government of Sindh Award**  
Best Hotel School of Pakistan



**Chefs' Association of Pakistan Award**  
Best Hotel School of Pakistan, 2015-2018



**Consumer Choice Award**  
Best Hotel School of Pakistan  
2015-16-17-18-19

1

# ASSOCIATE DEGREE IN CULINARY ARTS



## COURSE OVERVIEW:

Associate Degree in Culinary Arts (ADCA) has been designed to impart knowledge and skills of the culinary arts in the most modern context which will lead the graduates to an amazing world of career opportunities globally. The diversity of learning streams throughout the program will engage the students at each step of their training and education process covering the art of food preparation, the presentation, and entrepreneurial skills and a mind-set to prepare them for an emerging world of culinary. This two years program, covers all international cuisines, culinary operations and management skills and, at the same time, offers a vertical mobility pathway to 4 years BS Hons. program. This qualification unfolds employment and self-employment opportunities for the graduates.



### ENTRY LEVEL

INTERMEDIATE: F.A/  
F.SC./ I.COM/ A-LEVELS  
OR EQUIVALENT  
Eligibility 45% Marks



### DURATION

2 YEARS



### 4 SEMESTERS

6 MONTHS EACH



### INTERNSHIP

OPTIONAL

## SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	CA-101	English I (Functional English)
2	CA-102	Islamic Studies /Ethics
3	CA-103	Introduction to Hotel Operations
4	CA-104	Principles of Management
5	CA-105	Food and Beverages Management
6	CA-106	Introduction to Culinary Arts

## SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	CA-107	English II (Communication Skills)
2	CA-108	Introduction to Computer
3	CA-109	Mathematics
4	CA-110	Food Safety and HACCP
5	CA-111	Food Production Management
6	CA-112	Menu Planning and Product Development

## SEMESTER-III

Sr.#	COURSE CODE	COURSE TITLE
1	CA-201	English III: Technical Writing and Presentation Skills
2	CA-202	Basic courses III: Fundamental of Baking
3	CA-203	Supervising Food Safety
4	CA-204	Kitchen Operations and Departmental Management
5	CA-205	Modern Pakistani Cuisine
6	CA-206	Project Management

## SEMESTER-IV

Sr.#	COURSE CODE	COURSE TITLE
1	CA-207	Pakistan Studies
2	CA-208	Food Nutrition & Health
3	CA-209	Purchasing for Food Service operations
4	CA-210	Culinary Art Field Studies
5	CA-211	Internship

2

# GRADUATE DIPLOMA IN INTERNATIONAL CULINARY ARTS



## COURSE OVERVIEW:

The 'Graduate Diploma in International Culinary Arts' (GDICA) is a comprehensive 2-years training program comprising 18 months of intense hands-on college training combined with conceptual theoretical knowledge followed by 6-months of full time industrial internship. The program is designed with a view to integrating diverse skills and knowledge of the hospitality and culinary industry and a strong foundation in food preparation. The students will learn the skills vital to their success in the industry, including nutrition, food preparation, food styling, baking, food safety principles and essential cookery. It aims at imparting a scientific approach to the students while they become culinary practitioners thus creating a new generation of chefs who possess culinary skills and a professional vision to explore new horizons of excellence in the field of culinary arts.



### ENTRY LEVEL

MATRIC TO MASTER'S



### DURATION

2 YEARS



### 6 SEMESTERS

3 MONTHS EACH



### INTERNSHIP

6 MONTHS

## SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	GDICA 101	The Professional Chef Part (I)
2	FSL-II 101	Food Safety Level (II)
3	ENG 101	Oxford Word Skill (Spoken English)
4	GPD 101	Global Professional Development
5	COM 101	Computer Applications

## SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	GDICA 102	The Professional Chef Part (II)
2	RP 102	Research Project
3	ENG 102	Oxford Word Skill (Spoken English)
4	GPD 102	Global Professional Development

## SEMESTER-III

Sr.#	COURSE CODE	COURSE TITLE
1	GDICA 103	The Professional Chef Part III
2	RP 103	Research Project

## SEMESTER-IV

Sr.#	COURSE CODE	COURSE TITLE
1	GDICA 104	Pakistani Cuisine
2	FSL-3 104	Supervising Food Safety Level (III)
3	RP 104	Research Project (Pakistani Cuisine)

## SEMESTER-V

Sr.#	COURSE CODE	COURSE TITLE
1	GDICA 105	Professional Baking
2	RP 105	Research Project (Professional Baking)

## SEMESTER-VI

Sr.#	COURSE CODE	COURSE TITLE
1	GDICA 106	Menu Planning
2	FSG 106	Food Styling
3	CRG 106	Carving
4	RP 106	Research Project (Menu Planning)

3

## INTERMEDIATE IN CULINARY ARTS

گورنمنٹ کے تمام تعلیمی بورڈز سے منظور شدہ پروگرام



### COURSE OVERVIEW:

The 'Intermediate in Culinary Arts' (ICA) is designed for students who are primarily interested and passionate in starting a culinary career in the hotel, restaurant and catering industry. A combination of theoretical learning and practical training, the ICA provides students with a strong foundation for launching a scintillating career.

The program will prepare students for entry-level culinary job role in the kitchen operations of hotel, restaurant and catering industry and all types of hospitality-related businesses. The course also equips the students to become an entrepreneur in the hospitality and culinary industry.



**ENTRY LEVEL**  
MATRIC / O Level



**DURATION**  
2 YEARS



**ANNUAL SYSTEM**



**INTERNSHIP**  
4 MONTHS

### YEAR-I

Sr.#	COURSE TITLE
1	English (I)
2	Urdu (I)
3	Islamic Studies/Civics (for Non-Muslim)
4	Supervising Food Safety-I
5	The Professional Chef (I)
6	Computer Fundamentals
7	Research Project (I)

### YEAR-II

Sr.#	COURSE TITLE
1	English (II)
2	Urdu (II)
3	Pak. Studies
4	Supervising Food Safety-II
5	The Professional Chef (II)
6	Research Project (II)



4

## ADVANCED DIPLOMA IN CULINARY ARTS



### COURSE OVERVIEW:

The 'Advanced Diploma in Culinary Arts' (ADCA), comprising one year of intense hands-on college training combined with conceptual theoretical knowledge followed by six months of full-time industrial internship, prepares students for a rewarding career in the international realm of hospitality and culinary arts.

The program is designed with a view to integrating diverse skills and knowledge of the hospitality and culinary industry and a strong foundation in food preparation. The students will learn the skills vital to their success in the industry, including nutrition, food preparation, food safety principles and essential cookery. The language skills coupled with management tools and techniques form an essential part of the training program, which will equip the students with a high level of ability and competence to perform in the most competitive professional environment internationally.



**ENTRY LEVEL**  
MATRIC TO MASTER'S



**DURATION**  
18 MONTHS



**4 SEMESTERS**  
3 MONTHS EACH



**INTERNSHIP**  
6 MONTHS

### SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	ADCA 101	The Professional Chef Part (I)
2	FSL-II 101	Food Safety Level (II)
3	ENG 101	Oxford Word Skill (Spoken English)
4	GPD 101	Global Professional Development
5	COM 101	Computer Applications

### SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	ADCA 102	The Professional Chef Part (II)
2	RP 102	Research Project
3	ENG 102	Oxford Word Skill (Spoken English)
4	GPD 102	Global Professional Development

### SEMESTER-III

Sr.#	COURSE CODE	COURSE TITLE
1	ADCA 103	The Professional Chef Part (III)
2	RP 103	Research Project

### SEMESTER-IV

Sr.#	COURSE CODE	COURSE TITLE
1	ADCA 104	Pakistani Cuisine
2	FSL-3 104	Supervising Food Safety Level (III)
3	RP 104	Research Project (III)
4	CUL 104	Industrial Placement

### AWARDING & RECOGNITION OF COTHM'S QUALIFICATIONS:

All qualifications of COTHM Pakistan & Dubai are awarded by the highly-recognized national and topnotch British, European, Canadian and American awarding bodies. These qualifications are highly-acclaimed by the hospitality and tourism industry globally and the graduates stand a great chance of employment and career development.

5

## DIPLOMA IN CULINARY ARTS



**ENTRY LEVEL**  
MATRIC TO MASTER'S



**DURATION**  
9 MONTHS



**2 SEMESTERS**  
3 MONTHS EACH



**INTERNSHIP**  
3 MONTHS

### COURSE OVERVIEW:

The 'Diploma in Culinary Arts' (DCA), comprising six months of intense hands-on training combined with conceptual theoretical knowledge followed by 3 months of full-time industrial internship, prepares students for a rewarding career in the international realm of hospitality and culinary Arts.

The program is designed with a view to integrating diverse skills and knowledge of the hospitality and culinary industry and a strong foundation in food preparation. The students will learn the skills vital to their success in the industry, including nutrition, food preparation, food safety principles and essential cookery. The language skills coupled with management tools and techniques form an essential part of the training program, which will equip the students with a high level of ability and competence to perform in the most competitive professional environment internationally.

### SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	DCA 101	Culinary Arts
2	FSL-II 101	Food Safety Level (II)
3	ENG101	Oxford Word Skill (Spoken English)
4	GPD 101	Global Professional Development
5	COM101	Computer Applications
6	RP 101	Research Project

### SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	DCA 102	Culinary Arts
2	ENG 102	Oxford Word Skill (Spoken English)
3	GPD 102	Global Professional Development
4	RP 102	Research Project

#### COTHM NEW GARDEN TOWN: (BRANCH & HEAD OFFICE)

185, Abu Bakar Block, Canal Road,  
New Garden Town, Lahore  
☎ +92 42 35913580-81-82-83 ☎ 0302-4090092  
✉ info@cothm.edu.pk

#### COTHM GULBERG JAIL ROAD:

5-C, Main Gulberg II, Ayesha Saddiqa Road,  
Jail Road, Lahore  
☎ 0322- 4090092  
☎ +92-42-35870012-13, 35875851  
✉ info@cothm.edu.pk

#### COTHM DUBAI:

M-59, The Curve Building, Sheikh Zayed Road,  
P.O. Box: 26967 Dubai, U.A.E.  
☎ +971 4 2888895 Fax: +971 4 2888895  
✉ info@cothm.ae  
🌐 www.cothm.ae

#### COTHM KARACHI:

**COTHM Gulshan-e-Iqbal**  
G-4/A, Block-17, Karachi  
Mob: 0336-2226846  
E-mail: info.khi@cothm.edu.pk

#### COTHM North Nazimabad

D-23, Block-I, Karachi  
Mob: 0333-6624157  
E: info.nc@cothm.edu.pk

#### COTHM SAHIWAL:

925-B Farid Town, Sahiwal  
Mob: 0321-1110045  
E-mail: info.swl@cothm.edu.pk

#### COTHM JOHAR TOWN:

412-D Baig Road Johar Town Lahore.  
Mob: 03098887111/03000663230  
E-mail: info.jt@cothm.edu.pk

#### COTHM ISLAMABAD:

14-O, F-8 Markaz, Islamabad  
Mob: 0309-3337775  
E-mail: info.isb@cothm.edu.pk

#### COTHM RAWALPINDI:

57A, Block A, Stalite Town, Opposite  
PSO Pump, Iran Road, Rawalpindi.  
Mob: 0309-3337775

#### COTHM MULTAN:

278-B, Gulgasht Colony, Bosan Road, Multan  
Mob: 0300-8639014  
E-mail: info.mtn@cothm.edu.pk

#### COTHM RAHIM YAR KHAN:

18-Businessman Colony Rahim Yar Khan  
Mob: 0334-5877966  
E-mail: info.ryk@cothm.edu.pk

#### COTHM FAISALABAD:

35 Y Faizan e Madina Road, Susan Road, Faisalabad  
Mob: 0321-8822640  
E-mail: info.fsd@cothm.edu.pk

#### COTHM GUJRANWALA:

Kanganiwala Bypass, Main G. T Road near  
Jamia Arabia, Gujranwala  
Mob: 0320-0004003  
E-mail: info.grw@cothm.edu.pk

#### COTHM BAHAWALPUR:

House No: 18/B-1, Model Town-A, Bahawalpur  
Mob: 0345-4219999  
E-mail: info.bwp@cothm.edu.pk

#### COTHM OKARA:

22-1, Dar ul Hassan Town, Okara  
Mob: 0322-5090092  
Email: info.oka@cothm.edu.pk

6

## CERTIFICATE IN PROFESSIONAL COOKERY



**ENTRY LEVEL**  
MATRIC TO MASTER'S



**DURATION**  
3 MONTHS



**1 SEMESTER**  
3 MONTHS



**INTERNSHIP**  
OPTIONAL

### COURSE OVERVIEW:

The 'Certificate in Professional Cookery' (CPC) is a short training program with emphasis on the modern culinary skills. Three months of intense hands-on training combined with conceptual theoretical and practical knowledge prepares students for an entry level position leading to a rewarding career in the field of culinary arts. Students also learn the art of food presentation in a commercial food service operation coupled with the basic knowledge of food nutrition and food safety principles.

The course equips the students to launch a rewarding career in the hospitality industry.

### SEMESTER

Sr.#	COURSE CODE	COURSE TITLE
1	CPC	Professional Cookery
2	FSL-II 101	Food Safety Level (II)
3	GPD 101	Global Professional Development



FOR ADMISSIONS CALL (ALL CENTERS): 03-111-113-114