



## **NVQ Level 4 – Professional Cookery Course**

Start your culinary career with Sri Lanka's most practical and industry-focused NVQ Level 4 Professional Cookery qualification. This course is designed for students who want to work in hotels, restaurants, cafés, resorts, or even start their own food business.

At Right Way International Hotel School, we train you using real kitchen standards, international recipes, and hands-on cooking practice, making you job-ready for the hospitality industry.

### **What You Will Learn**

#### **1. Produce Salads**

- Classical, compound & modern salads
- Homemade dressings
- Healthy and international salad styles

#### **2. Produce Appetisers**

- Hot & cold starters
- Canapés, finger foods, savoury bites
- Buffet & restaurant-style presentation

#### **3. Produce Sandwiches**

- Baguette sandwiches, subs, wraps
- Club sandwiches & paninis
- Filling preparation and garnishing

#### **4. Produce Desserts**

- Hot and cold desserts
- Mousses, puddings, custards
- Plated dessert presentation

#### **5. International Cuisines**

Learn signature dishes from:

- Chinese
- Indian
- Italian & Western
- Middle Eastern
- Asian fusion

#### **6. Sri Lankan Menu**

- Rice & curry combinations
- Short eats
- Traditional breakfast menus
- Sri Lankan festive dishes

#### **7. Breakfast Menu Production**

- Continental breakfast

- English breakfast
- Sri Lankan breakfast
- Egg dishes, pancakes, juices

#### **8. Hot & Cold Beverages**

- Tea, coffee, café drinks
- Fresh juices
- Smoothies, milkshakes
- Mocktails

#### **9. Soups & Sauces**

- Clear & thick soups
- International soups
- Mother sauces & modern sauces
- Gravy preparation

#### **10. Food Presentation**

- Plate layout techniques
- Garnishing rules & colour balance
- Restaurant-standard finishing

#### **Why Choose Our NVQ 4 Cookery Course?**

- Government-recognised NVQ qualification
- 100% practical-based training
- Small class sizes for personalised attention
- Modern kitchen facilities
- Professional chefs as instructors
- Daily cooking practice with real menus
- Job placement support
- Portfolio and industry skill development