

Explore Chinese, Japanese, Malaysian, Thai, Singaporean, Vietnamese, Korean, and fusion cuisine. Train in a fully equipped commercial kitchen, which operates in conjunction with a cafeteria open to the public. Learn to prepare and cook all types of meat, poultry, seafood, and vegetables using a host of cooking methods including stir-frying, pan-frying, deep-frying, broiling, braising, and steaming. The program will be delivered in English, Cantonese, and Mandarin. Graduates are qualified to obtain employment as cooks in restaurants specializing in Chinese cuisine. The Asian Culinary Arts certificate is designed to prepare students for careers as cooks in the hotel/restaurant/food service industry. In this certificate, students will develop the knowledge and skills required of entry level cooks in Asian food services and related industries.

