



EXOTIC CULINARY ARTS

COURSE DESCRIPTION – 4-WEEKS SHORT COURSE

EXOTIC CULINARY ARTS

Bali is one of the most popular tourist destinations in the world, not least because of the overwhelming Balinese hospitality and the flourishing gastronomy. This short course will let you discover Bali's wealth of exotic and healthy cuisine, its variety of cultural food influences, new flavours and remarkably diverse regional dishes from Southeast Asia. The 4-weeks "Exotic Culinary Arts" program at the beautiful campus of Politeknik Internasional Bali and the associated Bali Culinary Pastry School is a short course for international students from the areas of culinary and gastronomy, as well as a further education course for passionate chefs or apprentices and anyone interested in specializing in Southeast Asian cuisine or kitchen management. Uniquely, this course combines the handicraft and the art of Asian cuisine class with knowledge of exotic Asian ingredients, management skills, and business plan in culinary. In practical lessons, participants learn the skills of Asian cookery, deepen the topics of entrepreneurship and management in lectures and explore the famous food and beverage field of Bali in weekly excursions.

MODULES

1. Asian Food, Ingredients and Nutrition (Theory)
2. Indonesian Culinary Heritage (Practical)
3. Asian Exotic Cuisine (Practical)
4. Indonesian Pastry and Sweets Product (Practical)
5. Kitchen Management and Business Plan (Theory)

EXCURSIONS & WORKSHOPS (tentative)

- Luwak Coffee Production
- Balinese cooking workshop and Balinese Culture at Rumah Desa
- Chocolate Production Tour at POD Chocolate
- Traditional Market at Pasar Badung

ELIGIBILITY

Bachelor, master's, or diploma students from the fields of culinary, food & beverage production, tourism, hospitality, business, management, and other related disciplines are eligible to join the study abroad program. Professionals, especially from the fields of food & beverage, culinary, tourism, and hospitality management are also welcome to participate in this course. Further, anybody interested in specializing in Southeast Asian cuisine or kitchen management and entrepreneurship is welcome to join the program.

IMPORTANT ISSUES

- Application deadline: 01 December (Winter Course)
- Study Fees: 1,350 Euros
- The study fees cover lectures, workshops, welcoming & farewell, weekly academic and cultural excursions, airport pickup, daily coffee + snack refreshments, and other student services.
- The study fees EXCLUDE living costs, visa costs, accommodation, travel costs, and transportation

EXOTIC CULINARY ARTS

BUDGET

The course fee of 1350 Euros includes

- tuition & administration
- lectures & guest lectures in English
- practical cooking classes
- all ingredients
- excursions
- transports to excursions
- coffee & snack refreshments on campus
- meals during excursions & workshops as appropriate
- airport pick-up
- help with application and arrangements
- help, contact and support in Bali

The fees do not include

- travel expenses
- visa costs
- insurance
- accommodation
- living costs
- transportation
- other costs

There are rooms available at PIB Campus

Accommodation 4 weeks :

1. Graha Wiyata (Mini Hotel)
 - Private room – USD 450/person
 - Sharing 2person/room – USD230/person
2. Dormitory
 - Sharing 3 person in a room – USD 100/person/
 - Sharing 4 person in a room – USD 80/person

If you wish to book the course with accommodation, please contact StudyInBali via email at hello@studyinbali.com.

ASSESSMENT & MARKING

Students must meet all assessment criteria to be eligible for final markings. The criteria include:

- Minimum attendance in 80% of the classes, workshops, and excursions. (Students have to sign the attendance list each time they participate in class/excursions.)
- Submitting all required assignments
- Showing active participation and ability in soft skills

GRADING AND CURRICULUM

Academic systems differ from country to country. In Indonesia, tertiary education is administered directly under the Ministry of Higher Education & Research. The program does not grant a degree, but the courses provide participants certificate of accomplishment and a maximum of 12 credit points. For the full amount of 12 ECTS students have to participate in class, academic excursions/workshop.

ETCS (only of interest for students)

Each module's credits are transferable to the European Credits Transfer System (ECTS). If participants want to have their subjects credited at home universities, we suggest having the course pre-approved by the home institution's exchange coordinator, academic advisor, or a professor. Whoever is in charge of credit transfer should sign a "Learning Agreement" in order to provide a transparent and efficient preparation of the study period abroad and to ensure that the student will receive recognition for the educational components successfully completed abroad.

WEEKLY EXCURSION

An academic excursion is organized once a week, i.e. every Thursday or Friday. The weekly excursions are an integral part of the study abroad program at Politeknik Internasional Bali. Participation during the excursions is essential, and is also included in the 80% attendance.

CERTIFICATES

Students will personally receive their official certificates from Politeknik Internasional Bali at the farewell event, or in digital form, by email, approximately 4 weeks after the final exams. At the end of the program, students who have satisfactorily completed all course requirements will be awarded with certificates as follows:

- A certificate stating that the student has attended the course for 4 weeks.
- An Academic Transcript showing the student's performance in the program. The grades on the transcript are the final marks.
- A certificate stating that the student has participated in the workshop or certain academic excursions (on request).

1. Asian Food, Ingredients and Nutrition

Time	Weekly
Credit Points	2 CP
Department	Culinary Arts & Business
Location	PIB Campus

COURSE DESCRIPTION

Indonesia is a well-known country for its herbs and spices varieties. Herbs and spices are fresh (not in powder form) and full of nutrition for the body. Internationally trained chefs teach participants in Asian food, ingredients, and nutrition. From fresh Indonesian herbs and spices to Asian curry, sauces, flavouring components or fermented ingredients, the characteristics, use, and application of herbs and spices to the knowledge of nutrition and the impact of special dishes on the body. Asian food is much healthier than classic Western cuisine – high in fibre, vitamins, minerals, and antioxidants with the lack of dairy, fat and additives, along with a lot of flavour and fresh ingredients. The subject will be divided into several sections, as follow:

1. Indonesian Herbs and Spices
2. Asian curry Herbs and Spices
3. Asian Sauces and Flavoring Ingredients
4. Asian Fermented Ingredients

LEARNING OBJECTIVES

Participants are expected to achieve a general knowledge about Asian food ingredients, how to store the ingredients, how to prepare the ingredients, the application to specific dishes, and to know the nutritional benefit on the human body.

ASSESSMENT

Course assessment is based on lectures and tutorials, group discussions, excursions, and assignments.

- 20% attendance (attendance not less than 80%)
- 20% daily activities
- 20% short assignment (individual)
- 40% final examination (individual project presentation)

2. INDONESIAN CULINARY HERITAGE

Time	weekly
Credit Points	2 CP
Department	Culinary Arts & Business
Location	PIB Campus

COURSE DESCRIPTION

Indonesia is famous for its culinary heritage. From the all-time classic Nasi Goreng to Sate, Gado-Gado, Soto Ayam or Rendang, in this hands-on course participants will learn about the unique Indonesian cuisine and all its facets, studying dishes, menus, recipes and also the visual design of dishes. Learn why rice became the most important food in Indonesia and understand why Indonesian coffee is one of the best in the world. Wikipedia mentioned that Indonesia, by today, possesses 5,350 traditional heritage recipes, it is rather difficult to label one particular dish that could represent the wholeness of Indonesia culinary repertoire. In this subject, participants will learn menus and recipes of Indonesian Cuisine as follow:

- Rendang (Braised Beef in rich Herbs Spices and Coconut Milk)
Crowned as The World's Best Foods 2017, according to CNN.com
- Nasi Goreng (Stir Fried Rice)
- Sate Ayam (Chicken Satay in Peanut Sauce)
- Nasi Tumpeng (Indonesian Rice Set for Celebration)
- Gado-Gado (Cooked Salad with Peanut Dressing)
- Pempek (Fish Cake with Sweet and Sour Soup)
- Ayam Betutu (Balinese Slow Cooked Chicken)
- Soto Ayam Lamongan (Rich Soup with Shredded Chicken and Vegetables)
- Konro Bakar (Grilled Beef Ribs from Makassar)
- Rawon (Black Soup with Diced Beef)

LEARNING OBJECTIVES

Participants are expected to achieve a knowledge about Indonesian Cuisine, from how to prepare the ingredients and how to cook, to how to present the food.

ASSESSMENT

Course assessment is based on lectures and tutorials, group discussions, excursions, and assignments.

- 10% attendance (attendance not less than 80%)
- 40% daily activities (team work, good attitude, and practical)
- 50% final examination (individual project presentation)

3. ASIAN EXOTIC CUISINE

Time	weekly
Credit Points	2 CP
Department	Culinary Arts
Location	PIB Campus

COURSE DESCRIPTION

Asian cuisine is wonderfully colorful and varied! It combines the cooking practices of different countries and cultures with different recipes, ingredients, and flavors. In this course, participants will go on a culinary journey - from Korean to Japanese, Vietnamese to Singaporean, Chinese and Indian. This subject will teach participants the menus and recipes such as:

- Kimchi (Korean Fermented Salad)
- Assorted Sushi (Japanese Sushi)
- Bulgogi (Korean Grilled Beef)
- Gui Cuon (Vietnamese Fresh Spring Roll)
- Kaeng Khiao Wan (Thai Green Curry Chicken)
- Hainan Chicken Rice (Singaporean Chicken Rice)
- Tom Yum Goong (Thai Prawn Soup)
- Pho (Vietnamese Noodle Soup)
- Som Tum (Thai Green Papaya Salad)
- Dimsum (Hongkong Assorted Bite Size Food)
- Chicken Tikka Masala (Indian Chicken Dish with Basmati Rice)

LEARNING OBJECTIVES

Participants are expected to achieve a knowledge about different Asian Cuisines, from how to prepare the ingredients and how to cook, to how to present the food.

ASSESSMENT

Course assessment is based on lectures and tutorials, group discussions, excursions, and assignments.

- 10% attendance (attendance not less than 80%)
- 40% daily activities (team work, good attitude, and practical)
- 50% final examination (individual project presentation)

4. INDONESIAN PASTRY AND SWEETS

Time	weekly
Credit Points	2 CP
Department	Culinary Arts & Business
Location	PIB Campus

COURSE DESCRIPTION

In this hands-on course, participants learn how to make various Indonesian pastries, desserts, and sweets. Traditionally Indonesian dishes are richly decorated. Participants will not only learn the recipes for pastries, and confectionary but also the visual design of dishes, from "Fruit Carving" to "Ice Carving" and "Traditional Decoration". In this subject, participants will learn menus and recipes as follow:

- Klepon (Green soft cake with palm sugar inside and covered with grated coconut)
- Kue Mangkok (Chewy steamed cake in small bowl)
- Getuk (Sweets made from cassava and grated coconut)
- Putu Ayu (Steamed cake made from rice flour)
- Lapis Surabaya (Rich and moist cake from Surabaya City)
- Talam Ubi (Chewy sweets made from sweet potato)
- Bika Ambon (Famous Indonesian cake with turmeric and lime leaves)
- Nastar (Bite size soft pastry with pineapple jam inside)
- Klapertaart (Indonesian dessert with fresh coconut)
- Kastangel (Bite size savory pastry with cheese)
- Onde Goreng (Fried sweet ball with mung bean filling inside)
- Wedang Ronde (Warm and hearty sweet ginger soup with glutinous rice dumpling)

LEARNING OBJECTIVES

Participants are expected to achieve a knowledge about various Indonesian pastries, desserts, and sweets – from how to prepare the ingredients and making the dish following the recipe to the visual presentation of the dish.

ASSESSMENT

Course assessment is based on lectures and tutorials, group discussions, excursions, and assignments.

- 10% attendance (attendance not less than 80%)
- 40% daily activities (team work, good attitude, and practical)
- 50% final examination (individual project presentation)

5. KITCHEN MANAGEMENT AND BUSINESS PLAN

Time	weekly
Credit Points	2 CP
Department	Culinary Arts
Location	PIB Campus

COURSE DESCRIPTION

This course introduces into the topic of kitchen management and explains the basic principles of how to handle and manage professional gastronomy – from kitchen security to storage management, food cost calculation and the development of a culinary business plan to the creation of a food and beverage menu and menu engineering. The course will include topics such as:

- Kitchen Safety
- Kitchen Floor Design
- Storage Management
- Food Cost Calculation
- Culinary Business Plan in General
- Food and Beverage Menu
- Menu Management
- Equipment
- Effectively Hiring
- Train and Cross-Train Employees

LEARNING OBJECTIVES

In this course, students are expected to understand how Balinese cultures develop. Students will visit a cultural Participants are expected to achieve a knowledge about professional kitchen management and general business plan in culinary.

ASSESSMENT

Course assessment is based on lectures and tutorials, group discussions, excursions, and assignments.

- 20% attendance (attendance not less than 80%)
- 20% daily academic activities
- 20% short assignment (individual/group)
- 40% final examination