

WEEKEND CLASS COURSE OUTLINE {GRANDEUR ACADEMY}

'FOODPRENEUR' WORKSHOP

CLASS ONE: FINGER LICKING

- PUFF PUFF
- SAMOSA
- MEAT BALLS
- SPRINGROLLS {VEGETABLE & MAYO SHRIMPS}
- PRAWN TEMPURA
- CHICKEN LOLLIPOP

CLASS TWO: IT'S GRILL TIME

- CHAR GRILLED TURKEY
- BEEF KEBAB
- GRILLED SPATCHCOCK
- POTATO WEDGES
- ROASTED CORN
- BURGER
- HOT DOG

CLASS THREE: ORIENTAL CLASS

- CHINESE FRIED RICE
- CHOW MEIN NOODLES
- CHICKEN MASSAMAN
- FISH IN GREEN CURRY SAUCE
- BEEF IN BLACK BEAN SAUCE

CLASS FOUR: RICE DIFFERENT WAYS

- CHICKEN BIRYANI
- NATIVE / VILLAGE RICE
- SEAFOOD FRIED RICE
- COCONUT RICE
- BEEF TERIYAKI RICE

CLASS FIVE: SOUPS [HOT POT]

- AFANG
- BANGA
- SEAFOOD OKRO
- OFE NSALA
- FISH PEPPERSOUP

CLASS SIX: PASTA LA VISTA

- BEEF SUYA PASTA
- SHRIMP GARLIC BUTTER PASTA
- BAKED RIGATONI
- CREAMY TUSCAN CHICKEN PASTA
- GARLIC BREAD

CLASS SEVEN: OWAMBE PARTY

- SMOKEY JOLLOF RICE
- NIGERIAN STYLE FRIED RICE
- MOI MOI {ELEWE}
- PEPPERED PROTEINS
- OFADA RICE & 'AYAMASE' SAUCE
- EWA AGONYIN

CLASS EIGHT: BUSINESS CLASS ORIENTATION & TEST

- **How to start up your catering business**
- **What to look out for {Anticipated challenges}**
- **Staffing**
- **Marketing**
- **Use of social media to promote sales**
- **Each student will be bringing a dish or two from home that's approved and will be judged by the chef and any other external invigilators.**