



# DOGRA TIMES

## HOSPITALITY & CULINARY SOLUTIONS

TURNING PASSION INTO PROFESSION

Premier Culinary Training in Jammu







# Introducing Dogra Times Hospitality & Culinary Solutions

At Dogra Times Hospitality & Culinary Solutions (DTHCS), we believe every great chef begins with a passion for learning and the discipline of practice. Located in the heart of Jammu, DTHCS is dedicated to nurturing the next generation of culinary professionals through hands-on, real-kitchen training. Our 3-Month Professional Chef Certificate Course is designed to transform beginners into confident, industry-ready chefs — blending traditional North Indian flavors, Chinese techniques, and modern pantry skills. With expert mentorship, live order simulations, and a strong placement focus, DTHCS empowers students to turn their culinary passion into a successful career.



# Commitment to Excellence

**Preparing students for successful culinary careers through rigorous training and standards**

- Industry-ready chefs equipped with essential skills
- State-of-the-art facilities and resources
- Dedicated faculty committed to student success
- Focus on hands-on learning and practical experience







# ₹10,000

Course Fee for Certification

# 3 Months

Duration of the Course

# 70% Practical 30 % Theory

Practical Training Ratio



# Foundation & Basic Cooking

**Key skills for aspiring chefs in their culinary journey**

- Orientation to kitchen environment
- Emphasis on safety protocols and hygiene standards
- Comprehensive introduction to knife skills and basic ingredients
- Fundamental cooking techniques: boiling, frying, sautéing



# Month 1 Curriculum

## Foundation Skills Overview

### Knife Skills

Mastering **various knife techniques** is essential for efficiency and precision in the kitchen. Students learn proper handling, safety, and maintenance to ensure confidence in food preparation.

### Basic Ingredients

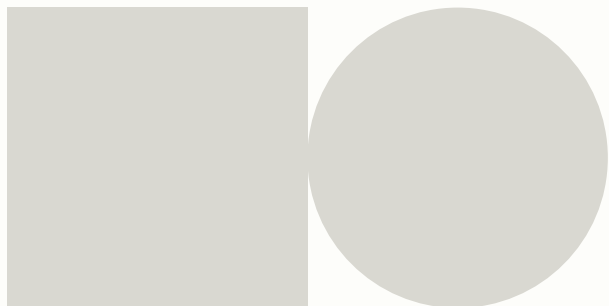
Understanding **ingredient selection** is crucial for any chef. This involves familiarizing students with spices, herbs, and staple foods, enhancing their ability to create flavorful dishes.



# North Indian & Chinese Cuisine

## Restaurant-Style Culinary Preparations

The second phase of the course takes students deep into the art of restaurant-style cooking, where precision meets creativity. From the rich, aromatic gravies of North Indian classics like Paneer Butter Masala and Dal Makhani to the fiery wok-tossed flavors of Chinese favorites such as Chilli Paneer and Hakka Noodles, students master every detail — timing, presentation, and balance of taste. Through daily practicals and live KOT simulations, trainees learn to perform under real kitchen pressure, developing the confidence and speed required in professional restaurants and hotels.





# Pantry Skills

## Mastering Essential Preparations: Sandwiches, Salads, Beverages, and Live Cooking Practices

- Sandwich making techniques
- Salad plating and presentation
- Beverage preparation skills
- Live order practice simulating kitchen environment
- Food Festival showcasing student achievements

In the final stage of the course, students step into the pantry and cold kitchen, where finesse and presentation take center stage. This module focuses on mastering the art of quick-service and refreshment preparations — from layered club sandwiches and crisp fresh salads to perfectly blended cold coffees and mocktails. Students also engage in live order practices, learning speed, precision, and plating aesthetics. The pantry section not only enhances culinary creativity but also prepares trainees for café, catering, and fast-service environments with real-world efficiency.





# Course Structure & Opportunities

Emphasizing **70% practical training** and 30% theory, the Professional Chef Certificate Course equips students with essential culinary skills, coupled with **placement assistance** to ensure career readiness and success in the hospitality industry.







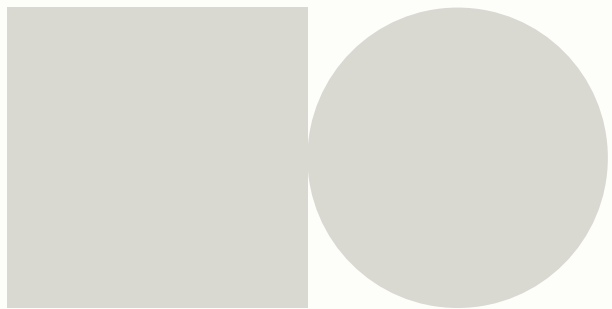
# Food Festival & Awards Celebration

As part of their practical journey, students at DTHCS may also experience the excitement of culinary showcases and food festivals, where they get an opportunity to present their creations to guests and mentors. These events provide real exposure to teamwork, service flow, and presentation under live conditions — bridging the gap between classroom learning and professional hospitality. Outstanding performances may be acknowledged through certificates or appreciation awards, helping students build confidence and a sense of achievement as they step into the culinary world.



**“Secure your future now”**

**At DTHCS, we don't just teach cooking — we prepare you for a career in the culinary and hospitality industry. With professional training, real kitchen exposure, and focus on employable skills, students gain the confidence to step into restaurants, hotels, and café setups as skilled chefs or kitchen assistants. Completing this course means earning not just a certificate, but a pathway to financial independence and a respected profession. Your culinary journey begins here — learn, create, and cook your way to a brighter future.**







# Contact Us

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