



October 2017

Short Courses Offer

Course	Details
MODISH CAKES (Modern Cakes)	6 KINDS OF MODISH CAKES - MODERN CAKES
3 Days Classes	<ul style="list-style-type: none"> Caramelo (Biscuit Hazelnut, Croustillant Cacao, Caramel Salted, Milk & Black Cream)
10am – 2pm	<ul style="list-style-type: none"> Coconut (Mango & Ginger Cream, Coconut Mousse, Coconut Croustillant)
Minimum of 3 Participants	<ul style="list-style-type: none"> Pistachio (Pistachio Croustillant, Saffron Cream Brulee, Pistachio Light Mousse) The Red (Raspberry Confit, Almond Dacquoise, Croustillant Vanille, Cheesecake Cream) Mandarino (Light Choco Cream, Mandarin Cream, Cocoa Biscuit, Croustillant Mandarin) 3 Chocolate (Biscuit Black Choco, Croustillant Cocoa, White Chocolate Mousse)

Course	Details
FRENCH VOGUE CAKES (Modern Cakes)	6 KINDS OF MODERN CAKES
3 Days Classes	<ul style="list-style-type: none"> Neptune Cake (Milk Chocolate, Croustillant)
10am – 2pm	<ul style="list-style-type: none"> Golden Plus (Coffee Cream, Almond Biscuit, Croustillant)
Minimum of 3 Participants	<ul style="list-style-type: none"> St. Martin (Mango, Cream Milk Chocolate, Hazelnut Croustillant, Chocolate Mousse) Hazel (Dacquoise Hazelnut, Cream Chocolate, Hazelnut Cream) Caranas (Pineapple Mousse, Red Currant Jelly, Coconut Biscuit) Mongolo (Almond Biscuit, Mousse Mango, Mango Passion Cream)

Course	Details
SMALL CAKES (FRENCH PETIT FOURS)	10 KINDS OF SMALL CAKES
3 Days Classes	<ul style="list-style-type: none"> Double Chocolate (Chocolate, Caramel, Croustillant)
10am – 2pm	<ul style="list-style-type: none"> Tsumi (Pistachio, Red Fruit)
Minimum of 3 Participants	<ul style="list-style-type: none"> Hazelnut Choco (Chocolate, Hazelnut, Nougatine) Pavlova Raspberry (Merengue, Raspberry compote) Epicea (Croustillant Cardamom, Dates Biscuit, Almond Mousse) Blueberry Cheesecake Choco Hazelnut Eclairs Choux Caramel (Choux Paste, Crème Chocolate Caramel, Caramel) Orange Ganduja (Croustillant Hazelnut, Cream Orange, Cream Ganduja) Marshmallows (Crumble Citron, Compote Blasck Currant, Cream Praline, Marsh,allows)

Course	Details
MIXED CANAPES	8 KINDS OF MIXED CANAPES
1 Day Class	<ul style="list-style-type: none"> Chicken Capsicum Empanadas
9am – 3pm	<ul style="list-style-type: none"> Salmon Tartare
Minimum of 3 Participants	<ul style="list-style-type: none"> Sable Parmesan Zucchini Spiral with Cheese Beef Kofte Mushrooms Végétales Ratatouille Tuna and Cucumber

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Course	Details
FRENCH PETIT FOURS	10 KINDS OF FRENCH PETIT FOURS:
3 Days Classes	<ul style="list-style-type: none"> • Choconoi (Choco Hazelnut)
10am – 2pm	<ul style="list-style-type: none"> • Choco Caramel
Minimum of 3 Participants	<ul style="list-style-type: none"> • Fruit Tartlettes
	<ul style="list-style-type: none"> • Lemon Dome
	<ul style="list-style-type: none"> • Macaron Pineapple
	<ul style="list-style-type: none"> • Mini Éclair Chocolate & Cafe
	<ul style="list-style-type: none"> • Paris Brest
	<ul style="list-style-type: none"> • Quenelle Mango
	<ul style="list-style-type: none"> • Religieuse Raspberry
	<ul style="list-style-type: none"> • Strawbelina

Course	Details
NAKED CAKES	5 CAKES IN 3 LAYERS WITH DECOR:
2 Days Classes	<ul style="list-style-type: none"> • Raspberry Rose
9am – 3pm	<ul style="list-style-type: none"> • Vanilla Strawberry
Minimum of 3 Participants	<ul style="list-style-type: none"> • Pistachio
	<ul style="list-style-type: none"> • Chocolate Caramel
	<ul style="list-style-type: none"> • Red Velvet

Course	Details
CHOCOLATE DECORATION	CHOCOLATE DECORATION:
1 Day Class	<ul style="list-style-type: none"> • Chocolate Flower
9am – 3pm	<ul style="list-style-type: none"> • Chocolate Color with Proper Tempering
Minimum of 3 Participants	<ul style="list-style-type: none"> • Chocolate Ribbons
	<ul style="list-style-type: none"> • Chocolate Balls
	<ul style="list-style-type: none"> • Chocolate Transfer Procedure
	<ul style="list-style-type: none"> • Personalized Chocolate Transfer
	<ul style="list-style-type: none"> • Chocolate Curves & Shapes
	<ul style="list-style-type: none"> • Cake Top Chocolate Decorations

Course	Details
ASSORTED TARTS	6 KINDS OF TARTS:
2 Days Classes	<ul style="list-style-type: none"> • Strawberry & Vanilla Cream
9am – 3pm	<ul style="list-style-type: none"> • Mango, Coconut, Almond Dough
Minimum of 3 Participants	<ul style="list-style-type: none"> • Caramelized Apple & Puff Pastry
	<ul style="list-style-type: none"> • Garden Pie (Almond Dough, Crème Raspberry & Red Capsicum)
	<ul style="list-style-type: none"> • Hazelnut & Coffee
	<ul style="list-style-type: none"> • Chocolate & Orange

Course	Details
ECLAIRS FESTIVAL	7 KINDS OF ECLAIRS:
1 Day Class	<ul style="list-style-type: none"> • Chocolate Éclair
9am – 3pm	<ul style="list-style-type: none"> • Raspberry Éclair
Minimum of 3 Participants	<ul style="list-style-type: none"> • Praline
	<ul style="list-style-type: none"> • Lemon Meringue
	<ul style="list-style-type: none"> • Pistachio
	<ul style="list-style-type: none"> • Caramel
	<ul style="list-style-type: none"> • Coffee

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Course	Details
FRENCH MODERN CAKES 2	6 KINDS OF FRENCH MODERN CAKES:
3 Days Classes	<ul style="list-style-type: none"> • Concorde (Merengue, Chocolate, Mousse)
10am – 2pm	<ul style="list-style-type: none"> • Leaf of Autumn Cake (Almond, Merengue, Chocolate)
Minimum of 3 Participants	<ul style="list-style-type: none"> • Stracciatella Cake • Pavlova Cake (Vanilla, Fruit, Merengue) • Noisettine Cake (Hazelnut) • Majestic Cake (Chocolate Raspberry)

Course	Details
FRENCH MODERN CAKES	6 KINDS OF FRENCH MODERN CAKES:
3 Days Classes	<ul style="list-style-type: none"> • Tahiti Cake (Vanilla, Mango, Passion Fruit)
10am – 2pm	<ul style="list-style-type: none"> • Noumea Cake (Banana, Pineapple, Hazelnut)
Minimum of 3 Participants	<ul style="list-style-type: none"> • Intense Cake (Chocolate, Caramel, Raspberry) • Milkway Cake (Milk Chocolate) • Charlotte Red Fruit • Victoria (Macarons, Pineapple, Lemon, Ginger)

Course	Details
ALL ABOUT CHEESECAKES (FRENCH MODERN CAKES)	6 KINDS OF CHEESECAKES SELECTIONS:
1 Day Class	<ul style="list-style-type: none"> • Hot Cheesecakes:
9am – 3pm	<ul style="list-style-type: none"> • Tokyo Cheesecakes • Mango Cheesecakes • Strawberry Cheesecakes
Minimum of 3 Participants	<ul style="list-style-type: none"> • Cold Cheesecakes: • Blueberry Cheesecakes • Oreo Cheesecakes • Chocolate Chips Cheesecakes

Course	Details
POUND CAKES FESTIVAL	7 KINDS OF POUND CAKES:
1 Day Class	<ul style="list-style-type: none"> • Cake Aux Fruits
9am – 3pm	<ul style="list-style-type: none"> • Lemon Cake Vanilla
Minimum of 3 Participants	<ul style="list-style-type: none"> • Marzipan • Orange Cake Chocolate • Pie Extra • Strawberry Pistachio • Sweet Travel Raspberry

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Course	Details
COOKIES SELECTIONS	12 KINDS OF COOKIES SELECTIONS:
1 Day Class	• Sable Nantis
9am – 3pm	• Gamini Chocolate Sable
Minimum of 3 Participants	• Croquet Hazelnut Chocolate/ Almond Cafe
	• Chocolate Chips Cookies
	• Moelleux Pistachio/ Cherry
	• Moelleux Lemon/Raspberry
	• Financier
	• Madeleine
	• Raspberry Sable
	• Hazelnut & Caramel Sable
	• Maronie
	• Leopard Cookies

Course	Details
CONTEMPORARY CAKES (FRENCH MODERN CAKES)	6 KINDS OF CONTEMPORARY CAKES:
3 Days Classes	• Exotique (Mango, Passion Fruit, Coconut)
10am – 2pm	• Isabella (Pistachio, Apricot)
Minimum of 3 Participants	• Millefeuille Praline
	• Marysabel (Vanilla, Strawberry)
	• Tea Chocolate
	• Brownie Cake (Chocolate)

Course	Details
ASSORTED CUPCAKES	8 KINDS OF CUPCAKES:
1 Day Class	• Chocolate Cupcakes
9am – 3pm	• Red Velvet Cupcakes
Minimum of 3 Participants	• Vanilla Cupcakes
	• Lemon Cupcakes
	• Chocolate Banana Cupcakes
	• Green Tea Cupcakes
	• Strawberry Cupcakes
	• Coconut Cupcakes

Course	Details
FUNDAMENTAL IN MAKING ICE CREAM & SORBET	7 KINDS OF ICE CREAM & SORBET:
1 Day Class	• Regular Ice Cream:
9am – 3pm	• Chocolate
Minimum of 3 Participants	• Vanilla
	• Pistachio
	• Praline
	• Strawberry
	• Sorbet
	• Mango/ Raspberry
	• Lemon / Basil

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Course	Details
FRENCH PETIT GATEAUX	10 KINDS OF FRENCH PETIR GATEAUX:
3 Day Class	<ul style="list-style-type: none"> • Caraibe (Coco, Mango)
10am – 2pm	<ul style="list-style-type: none"> • Fresh (Strawberry, Yogurt)
Minimum of 3 Participants	<ul style="list-style-type: none"> • Hazelnut Sphere
	<ul style="list-style-type: none"> • Mango Cheesecakes
	<ul style="list-style-type: none"> • Millefeuille
	<ul style="list-style-type: none"> • Paris Brest
	<ul style="list-style-type: none"> • Pistachio
	<ul style="list-style-type: none"> • Religieuse Exotic
	<ul style="list-style-type: none"> • Religieuse Framboise
	<ul style="list-style-type: none"> • Summer Opera (Yuzu, Strawberry, Raspberry, Pistachio)

Course	Details
FANCY MACARONS	10 KINDS OF FANCY MACARONS:
1 Day Class	<ul style="list-style-type: none"> • Pistachio
9am – 3pm	<ul style="list-style-type: none"> • Strawberry
Minimum of 3 Participants	<ul style="list-style-type: none"> • Toffee Caramel
	<ul style="list-style-type: none"> • Chocolate Mint
	<ul style="list-style-type: none"> • Mango Passion
	<ul style="list-style-type: none"> • Raspberry
	<ul style="list-style-type: none"> • Orange Chocolate
	<ul style="list-style-type: none"> • Saffron
	<ul style="list-style-type: none"> • Dates
	<ul style="list-style-type: none"> • Blueberries

Course	Details
ASSORTED VERRINES	8 KINDS OF VERRINES:
1 Day Class	<ul style="list-style-type: none"> • Lemon Meringue Pie
9am – 3pm	<ul style="list-style-type: none"> • Verrines Mint & Strawberry Pie
Minimum of 3 Participants	<ul style="list-style-type: none"> • Mango Cheesecakes
	<ul style="list-style-type: none"> • Exotique (Mango, Passion Fruit, Coconut)
	<ul style="list-style-type: none"> • 3 Chocolate Mousse
	<ul style="list-style-type: none"> • Hazelnut Praline
	<ul style="list-style-type: none"> • Pistachio
	<ul style="list-style-type: none"> • Profiteroles

Course	Details
CHOCOLATE BONBON (TABLETS)	12 KINDS OF CHOCOLATES:
2 Days Classes	<ul style="list-style-type: none"> • Praline (Almond, Hazelnut, Sesame)
9am – 3pm	<ul style="list-style-type: none"> • Rosace Gianduja
Minimum of 3 Participants	<ul style="list-style-type: none"> • Raspberry Truffle
	<ul style="list-style-type: none"> • Vanilla Truffle
	<ul style="list-style-type: none"> • Rice Crispy
	<ul style="list-style-type: none"> • Light Paris
	<ul style="list-style-type: none"> • Caramel Toffee
	<ul style="list-style-type: none"> • Tablets Raspberry Caramel
	<ul style="list-style-type: none"> • Bonbon Dates
	<ul style="list-style-type: none"> • Chocolate Sesame
	<ul style="list-style-type: none"> • Craquant Cacao

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Course	Details
SAVORY TIME	10 KINDS OF SAVORY:
1 Day Class	<ul style="list-style-type: none"> • Chicken & Mushroom Quiche
9am – 3pm	<ul style="list-style-type: none"> • Vegetarian Quiche
Minimum of 3 Participants	<ul style="list-style-type: none"> • Cheese Balls
	<ul style="list-style-type: none"> • Cheeseballs with Sun Dried Tomatoes
	<ul style="list-style-type: none"> • Mini Burgers
	<ul style="list-style-type: none"> • Zucchini with Sun Dried Tomatoes
	<ul style="list-style-type: none"> • Pate Choux with Chive & Cream Cheese
	<ul style="list-style-type: none"> • Crostini with Tomato Salsa
	<ul style="list-style-type: none"> • Gazpacho Verrines
	<ul style="list-style-type: none"> • Cappuccino of Green Beans Verrines

Course	Details
ASSORTED FRENCH BREAD	10 KINDS OF FRENCH BREAD:
1 Day Class	<ul style="list-style-type: none"> • French Baguette
9am – 3pm	<ul style="list-style-type: none"> • Olive Bread
Minimum of 3 Participants	<ul style="list-style-type: none"> • Multi Grain Bread
	<ul style="list-style-type: none"> • Croissant
	<ul style="list-style-type: none"> • Chocolate Bread
	<ul style="list-style-type: none"> • Focaccia
	<ul style="list-style-type: none"> • Panini
	<ul style="list-style-type: none"> • Soft Rolls with Sesame Seeds/ Burger Buns
	<ul style="list-style-type: none"> • Whole Wheat Bread
	<ul style="list-style-type: none"> • Ciabatta

Course	Details
CROISSANT & BRIOCHE	8 KINDS OF CROISSANT/ BRIOCHE:
1 Day Class	<ul style="list-style-type: none"> • Brioche Bostock
9am – 3pm	<ul style="list-style-type: none"> • Brioche Nutella
Minimum of 3 Participants	<ul style="list-style-type: none"> • Brioche Lotus
	<ul style="list-style-type: none"> • Brioche
	<ul style="list-style-type: none"> • Sugar Pie with Apple Tart
	<ul style="list-style-type: none"> • Cappuccino Brioche
	<ul style="list-style-type: none"> • Serpantin Noisette
	<ul style="list-style-type: none"> • Croissant

Course	Details
TASTY BURGERS	8 KINDS OF RECIPES:
1 Day Class	<ul style="list-style-type: none"> • Grilled Chicken Burgers
9am – 3pm	<ul style="list-style-type: none"> • Mushroom Burgers
Minimum of 3 Participants	<ul style="list-style-type: none"> • Beef Cheese Burgers
	<ul style="list-style-type: none"> • Vegetarian Burgers
	<ul style="list-style-type: none"> • Fish Burger
	<ul style="list-style-type: none"> • Salmon Burger
	<ul style="list-style-type: none"> • Onion Rings
	<ul style="list-style-type: none"> • French Fries
	<ul style="list-style-type: none"> • Potato Chips

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Course	Details
PIZZA FESTIVAL	6 FLAVORS OF PIZZA:
1 Day Class	<ul style="list-style-type: none"> Margarita
9am – 3pm	<ul style="list-style-type: none"> Mushroom & Chicken
Minimum of 3 Participants	<ul style="list-style-type: none"> Peperoni
	<ul style="list-style-type: none"> Tuna
	<ul style="list-style-type: none"> Meat
	<ul style="list-style-type: none"> Quattro For Maggio (Four Cheese) Pizza

Course	Details
TAR TINE (OPEN SANDWICHES)	8 KINDS OF OPEN SANDWICHES:
1 Day Class	<ul style="list-style-type: none"> Tomatoes, Mozzarella & Basil
9am – 3pm	<ul style="list-style-type: none"> Shrimp & Avocado Cocktail
Minimum of 3 Participants	<ul style="list-style-type: none"> Oriental
	<ul style="list-style-type: none"> Marinated Salmon with Cucumber
	<ul style="list-style-type: none"> Marinated Tuna
	<ul style="list-style-type: none"> Grilled Vegetables with Feta
	<ul style="list-style-type: none"> Open Cheese Burgers
	<ul style="list-style-type: none"> Grilled Chicken



Initiation Courses 60 Hours

Course & Details	Course & Details
COOKING INITIATION	PASTRY INITIATION
60 Hours Sessions	60 Hours Sessions
10 Days Classes – Hands-on Methodology	10 Days Classes – Hands-on Methodology
9am – 3pm	9am – 3pm

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