



المعهد الوطني للضيافة  
national hospitality institute

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# TAKE A BREAK FROM THE BREAK

Learning never stops and a summer vacation can add to it in memorable ways. Swati Hora and Deepthi Ramdas bring you an overview of the options in town

**NATIONAL HOSPITALITY INSTITUTE**

## MAKE WAY FOR THE NEW CHEF



With television shows like *Hell's Kitchen* and *Master Chef* gaining popularity, culinary skills have assumed an important place in the 'interests' segment of many

children. Getting children to experiment with cooking this summer is the National Hospitality Institute (NHI), which will be conducting Junior Chef Courses

for ages 8-12 (RO50) and 13-19 (RO70).

From fishcakes with sweet chilli sauce and beef-mushroom pies to doughnuts, chocolate

éclairs and lemon tarts, the six-week course aims at teaching the students cooking and baking a variety of dishes.

The once-a-week three hours session will be conducted in the well-equipped kitchens of NHI by professional chefs and the students will receive a uniform along with a recipe booklet.

With hands-on-experience at cooking, the students will get all the ingredients from the institute and will get to carry their creations back home.

"A leisure programme like this not only gets children to try out different recipes but also adds to their communication and life skills. In a forum like this, they get to interact with each other and learn to work in a team too. The first batch begins on June 9," said Fredrick Hines, team leader, food and beverage, NHI.

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