



STUDYINBALI

COURSE PROGRAM EXOTIC CULINARY ARTS



PIB COLLEGE

School of Tourism,
Digital & Creative Arts





EXOTIC CULINARY ARTS

The Exotic Culinary Arts program invites you to embark on a vibrant culinary journey through the heart of Bali's rich food culture and Southeast Asia's exotic flavors. Over the course of four immersive weeks, you will explore the diverse and healthy cuisine of the region, learning traditional cooking techniques, mastering local ingredients, and discovering the art of culinary presentation. Set in the beautiful surroundings of Bali, this program offers hands-on cooking workshops, interactive lectures, and exciting excursions to local markets, farms, and artisanal producers, providing a well-rounded and engaging learning experience. From preparing signature Indonesian dishes to understanding the business side of gastronomy, the Exotic Culinary Arts program integrates culinary craftsmanship with practical knowledge in kitchen management and entrepreneurship. Whether you are a culinary student, professional chef, or food enthusiast, this course equips you with the tools and inspiration to enhance your skills and broaden your culinary horizons. Guided by internationally trained chefs and local experts, you will not only gain practical cooking experience but also explore the deep cultural significance behind Bali's food traditions. This unique program offers a perfect blend of tradition and innovation, giving you the opportunity to explore, cook, and immerse yourself fully in the flavors of Southeast Asia.

IMPORTANT ISSUES

Class Schedules:

- Early Year Session: January/February
- Mid-Year Session: June/July
- Late Year Session: November

Duration: 4 weeks, partial
Enrollment: Students can opt to join for just one, two, or three weeks instead of the full four-week course.

Study Fees:

- Study Fees: Regular € 1350 or € 350/week
- Early Bird € 1250 or € 375 /week

Credit Points:

- max. 10 ECTS (4 x 2.5)

STUDY DESTINATION: BALI, INDONESIA

Bali offers an exceptional environment for diving into the culinary arts. Renowned for its vibrant food culture and deep traditions, the island is a culinary hub where fresh, locally sourced ingredients are woven into daily life. With a blend of Indonesian, Southeast Asian, and international influences, Bali is the perfect place to explore the richness and diversity of exotic cuisine. As part of the Exotic Culinary Arts program, you'll immerse yourself in Bali's thriving food scene, from bustling local markets to innovative farm-to-table experiences. Bali's fertile lands provide an abundance of herbs, spices, and tropical produce, giving you the unique opportunity to learn directly from the source—whether you're visiting spice farms or preparing fresh seafood.

Beyond its culinary appeal, Bali's breathtaking landscapes and rich cultural heritage attract travelers from around the world. Food in Bali is deeply intertwined with culture and spirituality, from ceremonial offerings to communal feasts. You'll refine your cooking skills while gaining a deep understanding of how food connects with Balinese traditions and everyday life. This inspiring setting, with its vibrant culinary heritage, makes Bali the perfect destination for a transformative learning experience, where you'll elevate your culinary skills and immerse yourself in a culture that celebrates food in every aspect.



COURSE STRUCTURE

The Exotic Culinary Arts program at PIB College is a comprehensive and immersive learning experience spread over four weeks. Each week focuses on a distinct module, blending hands-on kitchen training with excursions and workshops that allow students to deeply explore the culinary culture of Bali and Southeast Asia. Students can opt to complete the full four-week course or join for one, two, or three weeks, depending on their schedule.

Culinary Modules

Each week of the program is dedicated to a core culinary module, providing a mix of theoretical learning and practical skills in the kitchen. Students will master traditional and modern Southeast Asian dishes while learning about nutrition, food presentation, and pastry techniques.

- **Week 1: Asian Food, Ingredients, and Nutrition** – Focus on the nutritional value and culinary applications of Southeast Asian ingredients like herbs and spices.
- **Week 2: Indonesian Culinary Heritage** – Learn to prepare iconic Indonesian dishes, while exploring their cultural significance.
- **Week 3: Asian Exotic Cuisine** – Dive into dishes from Thailand, Vietnam, and other Asian countries, mastering diverse culinary techniques.
- **Week 4: Indonesian Pastry and Sweets Product** – Learn traditional Indonesian dessert-making, from pastry techniques to food presentation.

Kitchen Management Module (All Four Weeks)

Throughout the course, students will develop essential skills in kitchen management and entrepreneurship. This module runs parallel to the culinary training, teaching food cost control, menu planning, and how to create a successful business plan for a culinary venture.

*Students can opt to complete the full four-week course or join for one, two, or three weeks, depending on their schedule.





INTERACTIVE LEARNING: LECTURES, EXCURSIONS, AND WORKSHOPS

All our courses are designed to provide a balanced mix of in-class learning, expert insights, and hands-on experiences. Each week combines classroom sessions and guest lectures with immersive excursions and practical kitchen workshops, ensuring students gain both theoretical knowledge and culinary skills.

In the classroom, students will explore core concepts related to culinary arts, while guest lecturers—experts in the fields of Indonesian and Southeast Asian cuisine—will provide unique perspectives. Much of the learning takes place in the kitchen and during excursions, where students engage in real-world culinary experiences, from sourcing fresh ingredients at local markets to preparing traditional dishes in practical workshops.

MODULES

- Asian Food, Ingredients, and Nutrition (2 CP)
- Indonesian Culinary Heritage (2 CP)
- Asian Exotic Cuisine (2 CP)
- Indonesian Pastry and Sweets Product (2 CP)
- Kitchen Management and Business Plan (2 CP)

[🔗 International Credit Transfer Table](#)

EXCURSIONS & WORKSHOPS (tentative!)

- Balinese cooking workshop and Balinese Culture at Rumah Desa
- Cacao Farm & Chocolate Production Tour at POD Chocolate
- Traditional Market at Pasar Badung
- Subak Rice Terraces in Jatiluwih
- Jamu Making Workshop
- Coconut Oil Workshop
- Traditional Temple Offering Food Preparation
- Vegan Culinary Scene & Tempeh and Tofu Making
- Ayurvedic and Indonesian Herbal Cooking Workshop
- Luwak Coffee Production
- Balinese Herbs and Spice Farm
- Bali Aga Village Excursion

+ optional: Bali Wine Tasting, Surfing, Yoga, Spa & Wellness...



ASSESSMENT & MARKING

- 80% attendance in all classes, kitchen workshops, and excursions.
- Completion of practical culinary assignments, including hands-on cooking projects, group presentations, and recipe development.
- Active participation in workshops, group work, and excursions, demonstrating teamwork, creativity, and problem-solving.
- Practical evaluations during kitchen workshops, focusing on technical skills, ingredient handling, and presentation of dishes.

GRADING AND CERTIFICATES

In Indonesia, culinary education follows the standards set by the Ministry of Higher Education and Research. While this short course does not grant a degree, students can earn up to 10 ECTS credits, which are transferable to home universities.

At the conclusion of the program, students will receive:

- An official certificate from PIB College, awarded at the farewell event or sent via email within four weeks.
- An academic transcript with final grades for each module.
- Upon request, a certificate of participation for specific culinary workshops and excursions.

CREDIT POINTS (Only for Students)

Each module's credits are transferable through the European Credit Transfer System (ECTS). One ECTS credit typically represents 25 to 30 hours of total student workload, including class time, practical work, and self-study. If participants wish to transfer these credits to their home universities, we recommend having the course pre-approved by their institution's exchange coordinator, academic advisor, or professor.

To facilitate this process, a Learning Agreement should be signed by the person responsible for credit transfer. This ensures a transparent and efficient preparation for the study period abroad, guaranteeing that the student will receive recognition for the educational components successfully completed during the program. [🔗 International Credit Transfer Table](#)



ELIGIBILITY

The Exotic Culinary Arts program at PIB College is designed for a wide range of participants, including students, professionals, and culinary enthusiasts. While the program offers ECTS credits and is tailored for academic and career development, it is open to anyone with a strong interest in Southeast Asian cuisine, kitchen management, and entrepreneurship.

The program is particularly suitable for:

- **Students and Professionals in Culinary Arts, Food & Beverage, and Hospitality:** Ideal for those looking to expand their expertise in Southeast Asian and Balinese cuisine, as well as kitchen operations and management.
- **Professional Chefs:** A perfect opportunity for experienced chefs who want to deepen their knowledge and skills in preparing exotic dishes, mastering traditional techniques, and elevating their culinary craft.
- **Aspiring Chefs and Food Enthusiasts:** Suitable for individuals eager to specialize in exotic cuisine, learn traditional cooking methods, and explore creative food presentation.
- **Business and Entrepreneurship Students:** Designed for those interested in the business side of culinary arts, including kitchen management, cost control, and entrepreneurship in the food and beverage industry.
- **Tourism and Hospitality Professionals:** A valuable opportunity for professionals aiming to enhance their understanding of how culinary experiences can elevate the tourism and hospitality sectors.
- **Culinary Educators:** Ideal for educators seeking to integrate Southeast Asian culinary traditions and techniques into their teaching.

The course is open to all individuals, regardless of background. Whether you're a student, an experienced professional chef, or someone passionate about the culinary arts, this program offers a unique opportunity to immerse yourself in the rich flavors and food traditions of Bali.



1. ASIAN FOOD, INGREDIENTS, AND NUTRITION

Credits: 2 ECTS
Department: Culinary Arts
Location: PIB Campus

COURSE CONTENT

This module offers an in-depth exploration of Indonesia's vast array of herbs and spices, known for their fresh, nutrient-rich properties. Participants will learn from internationally trained chefs about a wide range of Asian ingredients, including curries, sauces, flavoring components, and fermented products. The module emphasizes the nutritional benefits of these ingredients and how they contribute to healthy cooking practices, contrasting with more calorie-dense Western cuisine. Students will discover the culinary applications of herbs and spices, particularly in the preparation of high-fiber, vitamin-rich, antioxidant-packed dishes.

- Indonesian Herbs and Spices: Identification and application of native herbs and spices in traditional dishes.
- Asian Curry Herbs and Spices: Exploration of curry bases and their variations across Southeast Asian cuisines.
- Asian Sauces and Flavoring Ingredients: Techniques for creating foundational sauces and flavoring agents like sambal and soy-based sauces.
- Asian Fermented Ingredients: Introduction to fermented ingredients such as tempeh and soy sauce, along with their preparation and culinary use.

LEARNING OBJECTIVES

- Gain a comprehensive understanding of Asian food ingredients and their applications in dishes.
- Learn the proper storage and preparation techniques for various herbs, spices, and fermented products.
- Understand the nutritional benefits of ingredients and their impact on the human body.
- Apply these skills to create healthy, flavorful dishes from across Southeast Asia.

ASSESSMENT

Students are assessed based on the following criteria:

- 20% attendance (minimum 80% attendance required)
- 20% participation in daily activities and group discussions
- 20% short individual assignment focused on ingredient application and nutrition
- 40% final examination in the form of an individual project presentation, where students create and present a dish using the ingredients studied in the course



2. INDONESIAN CULINARY HERITAGE

Credits: 2 ECTS
Department: Culinary Arts
Location: PIB Campus

COURSE CONTENT

Indonesia is renowned for its rich culinary heritage. In this hands-on course, participants will explore iconic Indonesian dishes, from Nasi Goreng and Sate Ayam to Soto Ayam and Rendang. Students will study traditional recipes, menus, and the visual presentation of dishes while gaining a deep understanding of the significance of rice and coffee in Indonesian cuisine. Indonesia's vast culinary repertoire includes over 5,000 traditional heritage recipes, offering a diverse and immersive experience into one of the world's richest food cultures.

Key dishes covered in the course:

- Rendang (Braised Beef in rich Herbs, Spices, and Coconut Milk)
- Nasi Goreng (Stir-Fried Rice)
- Sate Ayam (Chicken Satay in Peanut Sauce)
- Nasi Tumpeng (Indonesian Celebration Rice Set)
- Gado-Gado (Cooked Salad with Peanut Dressing)
- Pempek (Fish Cake with Sweet and Sour Soup)
- Ayam Betutu (Balinese Slow Cooked Chicken)
- Soto Ayam Lamongan (Chicken and Vegetable Soup)
- Konro Bakar (Grilled Beef Ribs from Makassar)
- Rawon (Black Soup with Diced Beef)

LEARNING OBJECTIVES

- Gain knowledge of key Indonesian dishes, including ingredient preparation, cooking techniques, and presentation.
- Understand the cultural significance of traditional Indonesian food and how it connects to ceremonies and daily life.
- Master the preparation of authentic Indonesian recipes, focusing on taste and visual presentation.

ASSESSMENT

Students are assessed based on the following criteria:

- 10% attendance (minimum 80%)
- 40% daily activities (teamwork, good attitude, and practical work)
- 50% final examination (group presentation of dishes, practical evaluations, and individual project)



3. ASIAN EXOTIC CUISINE

Credits: 2 ECTS
Department: Culinary Arts
Location: PIB Campus

COURSE CONTENT

Asian cuisine is a vibrant and diverse fusion of flavors, techniques, and traditions from various countries and cultures. This course takes participants on a culinary journey through Korean, Japanese, Vietnamese, Singaporean, Chinese, Thai, and Indian cuisines. Students will explore a variety of menus and recipes, learning how to prepare iconic dishes like Kimchi, Sushi, Pho, and Chicken Tikka Masala. The focus will be on mastering the preparation and presentation of dishes that showcase the richness and complexity of Asian cuisine.

Key dishes covered in the course:

- 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 (Hong Kong Assorted Bite-Sized Food)
- Chicken Tikka Masala (Indian Chicken Dish with Basmati Rice)

LEARNING OBJECTIVES

- Gain knowledge of diverse Asian cuisines and their ingredients.
- Master the preparation of iconic Asian dishes from various countries.
- Learn how to present dishes creatively while maintaining authenticity.

ASSESSMENT

Students are assessed based on the following criteria:

- 10% attendance (minimum 80%)
- 40% daily activities (teamwork, good attitude, and practical work)
- 50% final examination (individual project presentation where students create and present a dish from one of the Asian cuisines covered in the course)



4. INDONESIAN PASTRY AND SWEETS PRODUCT

Credits: 2 ECTS
Department: Culinary Arts
Location: PIB Campus

COURSE CONTENT

In this hands-on course, participants will learn how to prepare a variety of traditional Indonesian pastries, desserts, and sweets. Known for their rich flavors and intricate presentations, these dishes play a central role in Indonesian culinary culture. The course covers not only the recipes for various pastries and sweets but also techniques in visual decoration, such as fruit carving, ice carving, and traditional plating. Students will explore famous Indonesian treats such as Klepon, Kue Mangkok, and Bika Ambon, mastering both the preparation and the artful presentation of these delightful dishes.

Key dishes covered in the course:

- Klepon (Green soft cake with palm sugar filling and grated coconut)
- Kue Mangkok (Chewy steamed cake)
- Getuk (Sweets made from cassava and grated coconut)
- Putu Ayu (Steamed cake made from rice flour)
- Lapis Surabaya (Rich and moist cake from Surabaya)
- Talam Ubi (Chewy sweets made from sweet potato)
- Bika Ambon (Indonesian cake with turmeric and lime leaves)
- Nastar (Soft pastry with pineapple jam)
- Klapertaart (Coconut-based dessert)
- Kastangel (Savory pastry with cheese)
- Onde Goreng (Fried sweet ball with mung bean filling)
- Wedang Ronde (Sweet ginger soup with glutinous rice dumpling)

LEARNING OBJECTIVES

- Master the preparation of traditional Indonesian pastries, desserts, and sweets.
- Understand the cultural significance of Indonesian sweets and their role in celebrations and daily life.
- Learn the techniques for the visual presentation of dishes, including fruit carving, ice carving, and traditional decoration.

ASSESSMENT

Students are assessed based on the following criteria:

- 10% attendance (minimum 80%)
- 40% daily activities (teamwork, good attitude, and practical work)
- 50% final examination (individual project presentation where students prepare and present an Indonesian pastry or sweet dish)



5. KITCHEN MANAGEMENT AND BUSINESS PLAN

Credits: 2 ECTS
Department: Culinary Arts
Location: PIB Campus

COURSE CONTENT

This course introduces the principles of kitchen management and the fundamentals of running a professional culinary operation. Participants will learn essential skills such as kitchen safety, food cost calculation, storage management, and menu engineering. Additionally, students will explore the process of developing a culinary business plan, with a focus on managing resources and training employees. This module is designed to equip participants with the necessary knowledge to manage a kitchen efficiently and plan for the successful operation of a culinary business.

Key topics covered in the course:

- Kitchen Safety
- Kitchen Floor Design
- Storage Management
- Food Cost Calculation
- Culinary Business Plan
- Food and Beverage Menu Creation
- Menu Engineering and Management
- Equipment Management
- Effective Hiring
- Employee Training and Cross-Training

LEARNING OBJECTIVES

- Gain knowledge of professional kitchen management, including safety, cost control, and storage solutions.
- Understand the components of a culinary business plan and how to develop one effectively.
- Learn how to create and manage a food and beverage menu, considering menu engineering and resource allocation.
- Master effective hiring and employee training strategies in a culinary business setting.

ASSESSMENT

Students are assessed based on the following criteria:

- 20% attendance (minimum 80%)
- 20% daily academic activities (participation in group discussions and practical sessions)
- 20% short assignment (individual/group) focused on kitchen management or business plan development
- 40% final examination (individual project presenting a business plan for a culinary venture or kitchen management strategy)



HOST INSTITUTION: PIB COLLEGE BALI

PIB College's Culinary and Pastry School is widely regarded as one of the best in Bali, with facilities that meet international standards and a strong focus on practical, hands-on learning. The program offers specialized training in both traditional and modern pastry techniques, combining essential elements of taste, art, and nutritional science to create high-quality dishes. Students have access to state-of-the-art pastry and bakery laboratories that are specifically designed to mirror real-world culinary environments, providing them with invaluable industry experience from day one. Moreover, the curriculum goes beyond just teaching culinary skills; it also focuses on entrepreneurship, equipping students to not only master the art of pastry but also excel in business management and culinary innovation .

Located on a scenic 15-hectare campus, PIB College provides an inspiring learning environment with advanced facilities that make it a top choice for those pursuing a career in culinary arts. Students benefit from both theoretical knowledge and real-world application, making it an ideal place to study for those aiming to become professional chefs, pastry chefs, or culinary entrepreneurs .





On-campus accommodations are available for separate booking. These facilities provide convenient living options for students. By booking on-campus housing, residents can enjoy a close-knit community and easy access to university resources, creating an enriching campus experience.

GRAHA WIYATA HOTEL ON CAMPUS

Students have the option to stay at the PIB Campus Hotel, which offers comfortable double bedrooms equipped with twin beds and en-suite bathrooms. This convenient accommodation allows students to be closely integrated with the campus environment, facilitating easy access to academic facilities and enhancing the overall study experience.

Price IDR 10.725.000/room/month for 02 persons (≈ EUR 650/USD 710)

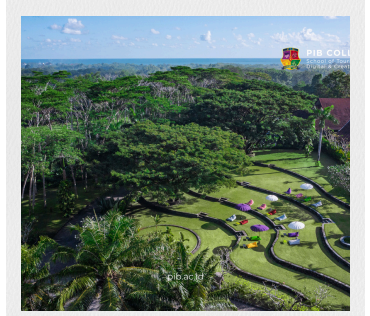


DORMITORY ON CAMPUS

The PIB Campus also provides a dormitory option designed to accommodate 4 students per room, with separate arrangements for girls and boys to ensure comfort and privacy. Each dormitory room is structured to foster a sense of community and collaboration among students. To secure a spot in these sought-after accommodations, it's important to note that dormitory rooms must be booked at least 2 months in advance, allowing for ample planning and preparation for your stay.

Price IDR 3.300.000/bed/month (≈ EUR 200/USD 220)











Contact Information

STUDYINBALI



Your journey begins with us! At StudyInBali, we're here to guide you through the entire process – from applications to personalized consultancy. We'll make sure everything is set before you embark on your adventure. Got questions about visas, registration, or study fees? We've got you covered – just reach out!





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Welcome to PIB College, where the real adventure unfolds! As the host of the Sustainable Tourism Destination Management program, we're responsible for all the teaching, activities, and creating unforgettable experiences. Have questions about the curriculum or what you'll be learning? We're here to answer every step of the way!

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