



HEMOCARE

TRAINING SERVICES

Course Duration 6 days

Saturday – Thursday (weekly)

we trust our expert trainers to give our professional training course included:

- How to cut ,clean and storage (meat, chicken and fish)
- How to deal with frozen food and keep it save
- How to use oven and choose the correct temperature
- Spices names and taste and how to mix them
- How to cover different kinds of food and keep it fresh
- Cleaning fridge
- Dining table preparation

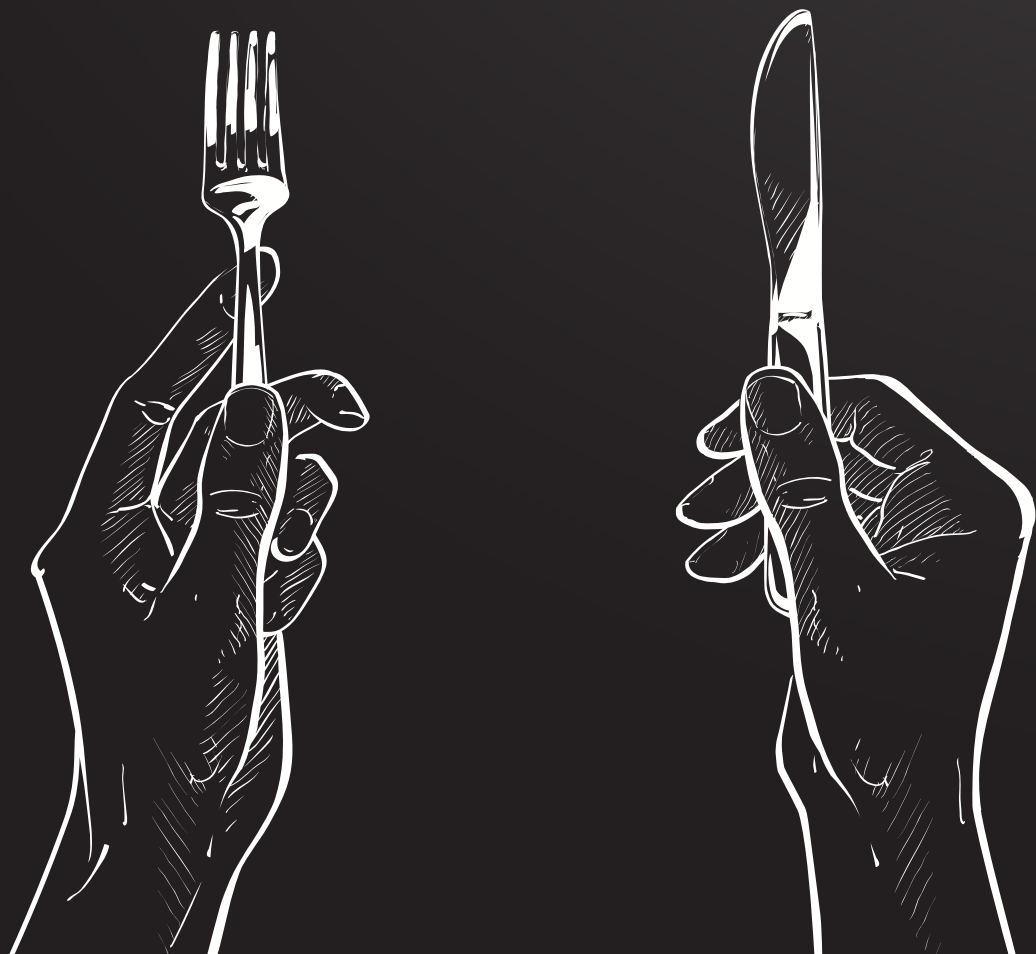
HEMOCARE

Al Wasel Rd / Jumeirah 2, Dubai, UAE

Land line: **04349988**

Mob: **0566847766**

What's App: **0566847757**



Breakfast Training Menu

Fava beans
Red beans
White beans

Kima
Manaqesh zatar & cheese
Ftayer

Crepe +creamy sous
Pancake + syrup
Shakshuka

Salad Training Menu

Red beans salad
Tahini with tomato salad
Tahini with parsley salad

Cucumber with yogurt salad
Jarjeer salad

Bread Training Menu

Jabab bread
Khafef bread
Burrata bread

Chapatti bread
Boury bread
French bread

Soup Menu

Lentil Soup

Vegetable Soup with Vermicelli

Oatmeal Soup

Main Dishes Menu

Biryani
Chicken mandi
Meat mandi

Sheshbarak
Sayadeh
Fried fish

Chicken Majboos
Meat Majboos
Tandoori rice

Chicken butter masala
Maqlobah

Snacks Menu

Spinach pasta with cheese and white sous
Spaghetti with meat and red sous

French fries
Wedges
Chicken Fattah

Hot Drinks Menu

Karak tea
Pistachio Garden Cress
Garden Cress
Turkish coffee
Arabic coffee
Nescafe

Hot chocolate
Tea with mint
Green tea with ginger
Ginger with lemon and honey
Beaten coffee

Cold Drinks Menu

Mickey strawberry
Mickey pomegranate
Kiwi with lemon
Hibiscus juice

Lemon with mint
Citrus juice
Orange juice
Green apple juice with grapes

Sweets Menu

Luqaimat
Balaleet
Khabeesa

Orange cake
Pineapple cake
Donate

Carrot cake
Chocolate cake
Cupcake
Dates cake