



**LS SUGGESTS**

# Stepping into the 'kitchen' classroom

'The way to one's heart is through the stomach' - although negligibly reworded, the proverb remains true in its practical sense. The act of cooking is without doubt one of the oldest forms of expressing oneself.

Over the past few decades, along with everything else, the art of cooking has also been vastly modernised. Today it takes only a few clicks/taps to find the best YouTube channel/Facebook page where you can scroll through convenient videos and recipes and easily learn to prepare various kinds of regular, as well as exotic dishes.

Being a dabbler myself, the first time I ever made pasta (my most favourite food) all by myself was off a recipe I found on Kraft recipes and even today I remember the rawness of the half cooked pasta that I tasted in my first mouthful.

When I had almost made up my mind that cooking was not my 'cup of tea', the idea of visiting a culinary school dawned on me.

## **ZIKRA'S KITCHEN**

Jarmin Sultana conducts her classes (comprising a maximum of seven students at most at a time) in an amiable and homely environment at her own residence in Bashundhara R/A. There are courses based on a diverse range of cuisines starting from Bengali, Thai, Chinese, different kinds of kebabs, desserts and even wedding meals. In addition, Zikra's offers extensive courses on baking, cake decoration and fondant making.

"In the classes I always encourage my students to ask questions," Sultana said. "Nobody can master a skill at the first go and this applies to cooking as well.

Constant practice is what makes one a perfect cook," she added.

Interested students can enrol themselves in short courses (daylong) and long courses (4 days) in which each class goes on for 3-4 hours. The course fees vary between Tk 2000 and Tk 8000 depending on the type and number of items taught.

For more information, contact 7/L, Abdur Sadek Road, Block-D, Bashundhara Residential Area, Dhaka 1217; +88-01731-36514; or log onto [www.facebook.com/Zikras.kitchen](http://www.facebook.com/Zikras.kitchen)

## **COOK AND DINE WITH SAIMA**

This exquisite culinary school is run in Baridhara DOHS by doctor-turned-chef Gazi Saima Tasnim. Teaching courses on Continental, Mughlai, and Chinese cuisine Cook and Dine is a place especially for those who are keen to learn how to make exotic dishes. There are three different stages of

the bakery course: basic vanilla cake, mousse, and flower making (fondant).

The short courses can be completed in two days while the long courses take about four days. Course fees range from Tk 2500 to Tk3500. Occasionally Tasnim also conducts cooking workshops in Chittagong where the learners are provided with ingredients and kitchen equipment to work alongside their tutor.

For more information, contact +88-01758-888843; or log onto [www.facebook.com/Cook.Dine.with.Saima](http://www.facebook.com/Cook.Dine.with.Saima)

## **UMMAH'S KITCHEN**

Ummah Mostofa, the owner, is a YouTube celebrity and has been featured on a cooking show on TV as well. She is determined to keep authentic flavours of various regions alive in her food and teaches her students with devotion. Moreover, despite having her own YouTube channel, Mostofa strongly believes in practical learning and



admitted that picking up from an expert's techniques is the best way to learn.

A diverse list (25 to be precise) of different courses are offered at Ummah's, which is situated on Bailey Road. The most popular courses are basic cake, cheesecake and wedding meal courses. Classes tend to be 2 to 6 hours long and course charges begin from Tk1200 depending on the number and types of items taught.

For more information, contact +88-01715-180666; or log onto [www.facebook.com/kitchenofumma](http://www.facebook.com/kitchenofumma)

## **SHIMMI'S RECIPE**

Co-owned by a married couple, Shimmi's Recipe is primarily concentrating on providing bakery courses and has a well-designed course plan which includes a variety of cakes. This is the perfect platform for budding bakers where they can learn the basics of cake making from scratch.

The cake endearment classes involve demonstrating techniques of icing, layering, as well as fondant and cream making. The institution is located in Mirpur 10 and offers daylong courses costing between Tk 1000 and Tk 2000.

For more information, contact House#04, Road#08, Block - A, Section - 10, Mirpur 1216; +88-01704-800309; or log onto [www.facebook.com/shimmisrecipe](http://www.facebook.com/shimmisrecipe)

## **APON GHOR**

Probably one of the oldest in the business, Apon Ghor's name and legacy is not unheard of. Run singlehandedly by the prodigious owner and teacher Monira Sultana since 1987, Apon Ghor has inspired numerous homemakers and taught them to love the art of cooking.

A range of courses - confectionery, snacks, desserts, cakes, iftar and a variety of curries, as well as Thai, Chinese, South Indian and Mughlai cuisines are offered.

niques are the driving factors that make this institution the perfect stepping stone for all potential chefs. It stands on Dhanmondi 27 (Old), opposite Rapa Plaza.

For more information, contact 5th floor, Zebun Arcade, House#4, Road 27(old)/16(new, Dhanmondi, Dhaka 1209; +88029125921, +88-01706080733; or log onto [www.tonykhan-institute.com](http://www.tonykhan-institute.com); [www.facebook.com/tonykhanbd](http://www.facebook.com/tonykhanbd)

## **BAKER'S FIESTA**

This small-scale cooking school in Dhanmondi is owned by Chef Fatema Binte Nur who is also an esteemed faculty at Tony Khan's. 'I started this school keeping in mind those mothers and wives who already have a lot on their plate,' she stated. Although the course plan is short, the classes are very detailed and conducted by Chef Fatema herself who teaches her students with the utmost attention and affection. The fees are based on the items taught and fall between Tk1200 and 3500.

For more information, contact +88-01960-681518; or log onto [www.facebook.com/Bakers-Fiesta-285454671643462](http://www.facebook.com/Bakers-Fiesta-285454671643462)

## **BANGLADESH PARJATAN CORPORATION (BPC)**

Operating as a governmental agency, BPC has been providing professional courses on culinary arts, catering, tourism and overall hotel management for all those who are aspiring to become experts in the field.

The 'Special Cookery & Bakery' course is designed especially for female applicants. This six-week long course costs Tk 20,000 and classes take place on the weekends only. For developing professional culinary skills, yearlong diploma courses are offered which cost around Tk1,50,000.

For more information, contact 83-88, Mohakhali Commercial Area, Bir Uttam A.K. Khandakar Road, Dhaka 1212; +88028833229, +88028834600; or log onto [www.parjatan.portal.gov.bd](http://www.parjatan.portal.gov.bd), [www.facebook.com/BangladeshTourismCorporation](http://www.facebook.com/BangladeshTourismCorporation)

Cooking whether mastered in one's home's kitchen or in the cookery of a 5-star hotel, is a form of art that has been revived time and again. It is also a fun activity to indulge in, alone or in a group. So grab your aprons and carving knives, and join a culinary school today to be tomorrow's Masterchef!

**By Nafisa Faruque**

**Photo: Collected**

Besides these, in festive seasons, special courses, the 'Eid-ul-Azha special' course for instance, are offered as well.

Classes are conducted seven days a week in the school located in Lalmatia and course fees start from Tk1500.

For more information, contact 6/2 Block-A Lalmatia, Dhaka 1207; +88- 01758-69764, +88-01758-697645; or log onto [www.facebook.com/AponGhorBD](http://www.facebook.com/AponGhorBD)

## **TONY KHAN CULINARY INSTITUTE & HOTEL MANAGEMENT**

Established in 2015, Tony Khan's is a platform for both amateurs having a knack for cooking as well as those aspiring to become professionals in the hospitality sector. While the duration of the shortest course on food and beverage production is 1 month, the longest is course leading to a diploma and goes on for about two years.

Modern classrooms and teaching tech-