

ADVANCED CAREGIVER PROGRAM

TESDA Accredited

The six-month **Caregiver Program** zeroes in on fundamental theories and principles, basic safety training, and other essential caregiving skills needed to provide quality healthcare services. The program has produced top caregivers who have found lucrative employment opportunities all over the world. The program is attested by the Technical Skills and Development Authority (TESDA).



The modules are delivered

through (a) interactive discussions in the classroom utilizing visual aids and other teaching materials, and (b) laboratory classes to acquire the required skills and competencies. Take home reading assignments are also given from time to time.

PROGRAM OBJECTIVES

A comprehensive and advance training program designed to develop world class Caregivers. It offers integrated theories and practice that address the care of clients across the life span.

At the end of the program, the participant is expected to:

1. Acquire the essential knowledge, attitude, skills and habits of an effective caregiver.
2. Implement independently various caregiver skills to client and at home
3. Become professional, competitive and compassionate in providing holistic care to the patient and society.



COURSE OUTLINE

1. Communication at the Workplace
2. Career Professionalism, Role Responsibility and Personality Development with Social Graces
3. Basic Computer Literacy
4. Swimming and Water Safety
5. Home Management
6. Basic Nutrition
7. Fundamental of Care
8. Basic Anatomy and Physiology
9. Care of Clients across the Lifespan
10. Drugs and Solution
11. Care of Clients with Difficult Behavior and Special Needs
12. Emergency Disaster Management
13. Rehabilitation for Elderly
14. Management of Environment: Infection Control
15. Occupational Standards in Health and Safety

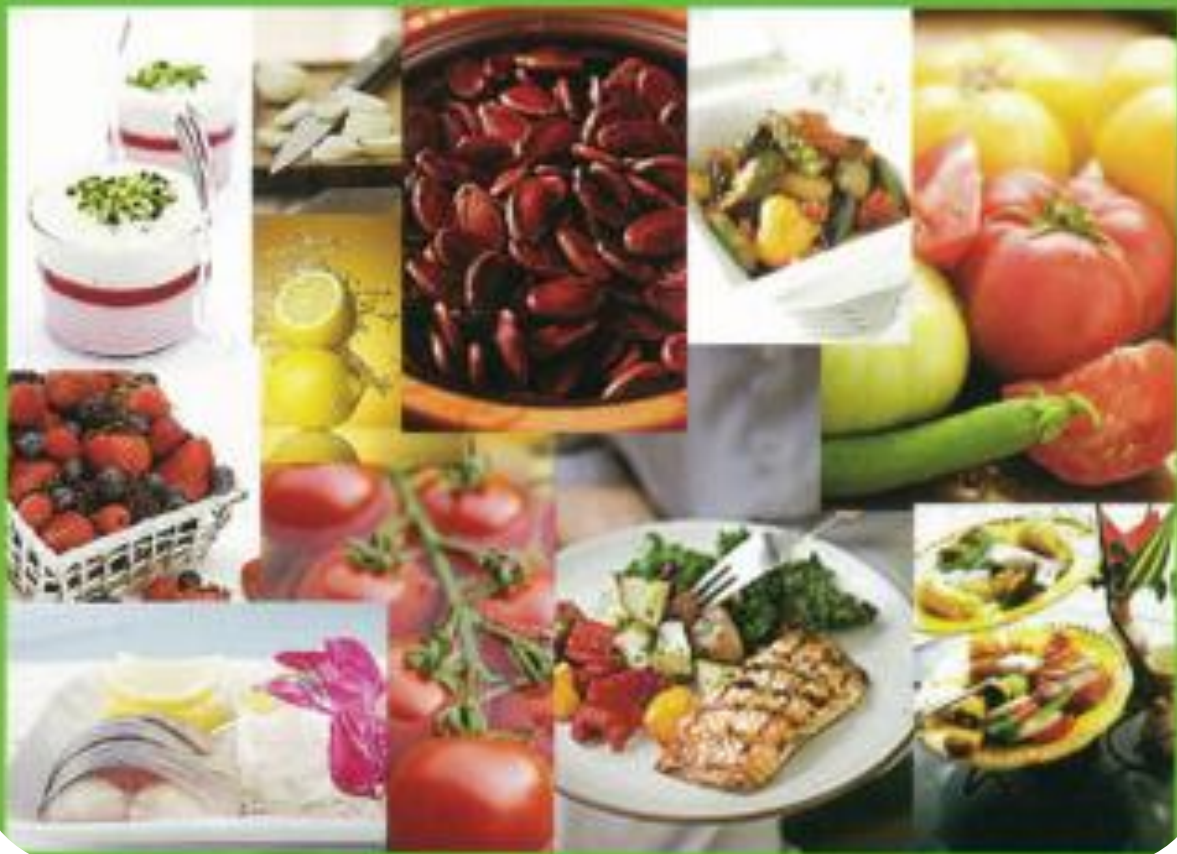
ADVANCED SUBJECTS

- ◆ Therapeutic Communication
- ◆ Identifying Health Needs
- ◆ Basic Intravenous Care
- ◆ Introduction for Medical Advancement
- ◆ Transcultural Caregiving

CORE COMPETENCIES

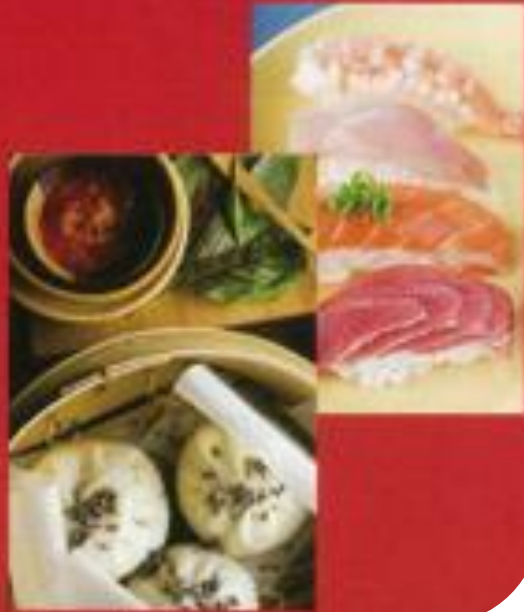
- ◆ Provide care and support to infants/toddlers
- ◆ Provide care and support to children
- ◆ Foster social, intellectual, creative and emotional development of children
- ◆ Foster the physical development of children
- ◆ Provide care and support to elderly
- ◆ Provide care and support to people with special needs
- ◆ Maintain healthy and safe environment
- ◆ Respond to emergency
- ◆ Clean living room, dining room, bedrooms, toilet and bathroom
- ◆ Wash and iron clothes, linen and fabric
- ◆ Prepare hot and cold meals

Learn the
science
and **art** of
cooking



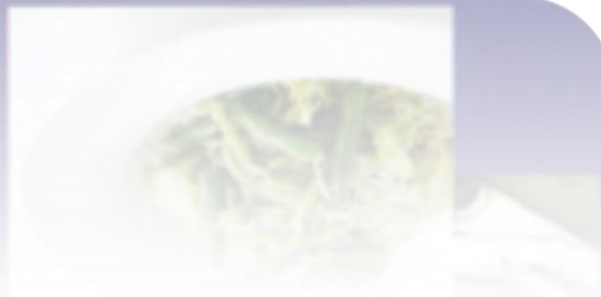
asian culinary arts

- Kitchen Orientation and Equipment Familiarization
- Food Safety and Sanitation
- Introduction to Asian Cuisine
- Japanese Cuisine
- Korean Cuisine
- Chinese and Macanese Cuisine
- Mongolian Cuisine
- Middle Eastern Cuisine
- Thai Cuisine
- Vietnamese Cuisine
- Singaporean Cuisine
- Indian Cuisine
- Indonesian Cuisine



European Culinary Arts

- Kitchen Orientation and Equipment Familiarization
- Food Safety and Sanitation
- Introduction to European Cuisine
- French Cuisine
- Italian Cuisine
- Spanish / Portuguese Cuisine
- Greek / Mediterranean Cuisine
- German Cuisine
- Russian Cuisine
- British Isle Cuisine
- Turkish Cuisine



Culinary Arts Fundamentals

- Kitchen Orientation and Equipment Familiarization
- Basic Culinary Math
- Mise en Place
- Recipe Structure and Utilization
- Food Safety and Sanitation
- Cooking Methods
- Basic Knife Skills
- Vegetable Cookery
- Salads, Salad Dressings and Sandwiches
- Starch, Pasta and Grains Cookery
- Stocks, Soups and Sauces
- Eggs and Breakfast Cookery
- Poultry Cookery and Fabrication
- Meat Cookery and Fabrication
- Seafood Cookery and Fabrication
- Baking and Pastry Basics



- Baking and Pastry Basics
- Seafood Cookery and Fabrication
- Meat Cookery and Fabrication
- Poultry Cookery and Fabrication
- Eggs and Breakfast Cookery
- Stocks, Soups and Sauces



Baking & Pastry Arts Fundamentals

- Kitchen Orientation and Equipment Familiarization
- Basic Culinary Math and Yield Management
- Mise en Place
- Recipe Structure and Utilization
- Food Safety and Sanitation
- Yeast Breads
- Flatbreads, Crackers and Rolls
- Breakfast Breads and Pastries
- Meringue and Piping
- Petit Fours
- Cookies
- Pies, Tarts and Fillings
- Tea Cakes, Muffins and other Quick Breads
- Cakes: Formulation, Assembly and Decoration
- Chocolates and Pate Choux
- Plated Desserts
- Custards, Puddings and Mousses



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Cooking, they say, is both a science and an art. And in an age where gourmet food that is both exquisitely delectable and healthy could be enjoyed in first-class restaurants, understanding cooking from both perspectives becomes an advantage.

Culinary arts is a growing industry alive with excitement, action and challenges. In the coming years, tourism and the food and beverage industry will be a leader in creating employment, thus generating income and providing career opportunities here and in the global arena. Demand for competent culinarians is projected to skyrocket and dramatic growth is expected from this industry.

MDC's various short-term culinary arts courses are designed for students who have a passion working with food and developing a career in the culinary and food service industry. The program also caters to hobbyists and enthusiasts who want to develop their knowledge and skills in the culinary craft.

Students will receive specialized hands-on instruction from highly qualified chef instructors using state-of-the-art industry kitchen equipment that simulate those being used in a real professional kitchen.

Duration for ALL courses is 75 hours. Course fee is PhP 30,000. This is inclusive of one set of uniform (chef's jacket, apron and toque), ingredients and handouts.