

KITCHEN PEDAGOGIQUE/ATELIER PEDAGOGIQUE

Date:

Nom: Bruzese

Class/Classe:

APPLICATION OF THE WEEK
APPLICATION DE LA SEMAINE

Appetizer of the day
Amuse bouche du jour

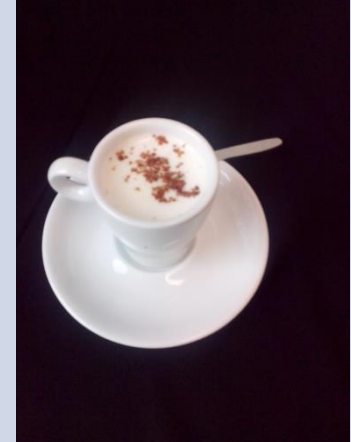
Appenzell cheese
In espuma

Starter/Entrée

Swiss cheese cannelloni
(Called Ethivaz)

Main course/plat:

Mont D'or cheese
And potatoes



TEACHING KITCHEN /ATELIER PEDAGOGIQUE

Date: _____ Nom: BRUZZESE TEAM/EQUIPE: _____

APPLICATION OF THE DAY/APPLICATION DU JOUR	PRE-REQUISITE PRES REQUIS	TECHNIQUES OF THE DAY TECHNIQUES DU JOUR	COOKING CUISSON	MATERIALS MATERIELS
<p><i>Appenzell cheese In espuma</i></p> <p><i>Swiss cheese cannelloni (Called Ethivaz)</i></p> <p><i>Mont D'or Vacherin cheese and potatoes</i></p>	<p>-Identify different areas and equipment in a kitchen</p> <p>-Prepare the work place</p> <p>And the knife</p> <p>-Basic cut</p>	<p>Clean and start cooking the potatoes; Clean on a cold water, dry and chopped finely the herbs; Parsley, chervil;</p> <p>Prepare the espuma: blend the cheese add the hot milk, and the hot cream, season. put in the Thermo Whip.</p> <p>Open the vacherin Mont d'or cheese: make a hole in middle, add white wine. Start cooking in the oven.</p> <p>Prepare the whipped cream, add salt, herbs; fill the etivaz cheese, put in a cold place.</p> <p>Verify potatoes; prepare, dress the starter</p>	<p>« A l'anglaise » roasting</p>	<p>-A carving board</p> <p>-A saucepan</p> <p>-A pan</p> <p>- A peeler</p> <p>-A paring knife</p> <p>-A chef's knife</p> <p>-A spoon</p>



PEDAGOGIQUE KITCHEN / CUISINE PEDAGOGIQUE

EVALUATION

Punctuality and dresscode/ Ponctualité et tenue

Regulations and safety/ Attitude et posture en cuisine

Hygiene and work-post / Hygiène et poste de travail

Simple and complex techniques

Les techniques simples et complexes

Cookings, finishes and training

Les cuissons les finitions et le dressage

The HACCP method, checking and cleaning

Méthode HACCP vérification et nettoyage