

THIRD YEAR SYLLABUS 2009-2010

A CULINARY HISTORY
SEASONING AND FLAVORING
MODERN PLATE PRESENTATION
FOOD SANITATION AND KITCHEN SAFETY
PRODUCTION PLANNING AND SCHEDULING
YIELD TESTING

I GARDE MANGER

- DEFINITION AND INTRODUCTION TO THE LARDER
- ESSENTIALS OF THE LARDER
- DEPARTMENTS/SECTIONS OF THE LARDER
- DUTIES AND RESPONSIBILITIES OF THE LARDER CHEF
- LARDER EQUIPMENT
- LARDER CONTROL
- LARDER AND OTHER DEPARTMENTS
- LARDER TERMINOLOGY
- APPETIZERS AND HORS D'OEUVRES
- SALAD AND SALAD DRESSING
- ZAKUSKI AND CANAPES
- SANDWICHES
- NON EDIBLE DISPLAYS

CHARCUTERIE

- INTRODUCTION TO CHARCUTERIE
- FORCEMEATS
- PATE TERRINE AND PARFAIT
- FOIE GRAS AND TRUFFLE
- SAUSAGES
- GALANTINE BALLOTINE AND ROULADE
- MOUSSE MOUSSELINE AND QUENNELLE
- ASPIC AND GELEE
- CHAUD FROID
- MARINADES CURES AND BRINES

II BAKERY AND CONFECTIONERY

- BREAD – INGREDIENTS, THEIR ROLE AND STEPS IN BREAD MAKING
- HISTORY OF BREAD
- BREAD FAULTS
- BREAD IMPROVERS
- FROZEN DESSERTS
- Custards and Creams
- Ice creams and Sorbets
- Soufflé and Mousse
- CAKE MIXING AND BAKING
- PASTRY
- COOKIES AND BISCUITS
- CHOCOLATE – TYPES, TEMPERING, GANACHE AND TRUFFLE
- BAKERY TERMINOLOGY
- BAKERY QUESTIONS AND ANSWERS

III INTERNATIONAL CUISINE

FRANCE
SPAIN

GREAT BRITAIN
PORTUGAL

ITALY
CHINA

THAILAND
MEXICO