

PROFESSIONAL PART-TIME PROGRAM

CURRICULUM

Week 1 INTRODUCTION Ingredients Equipment Sanitation Safety	Week 2 STOCKS Veal Beef Chicken Fish	Week 3 SOUPS Consomme Bisque Chowder Vegetable: Clear, Pureed
Week 4 SAUCES 1/2 Glace small sauces Roux, Bechamel Veloute	Week 5 EGGS Scrambled Omelette Poached Hollandaise, Meringues	Week 6 EGGS Custard , Quiche Crème Caramel & Crème Brulee, Sabayon
Week 7 EGGS Souffles, Savory & Desserts	Week 8 VEGETABLES Blanched, Sauteed, Fried Braised Endives Roasted	Week 9 VEGETABLES Potatoes: Rissolees, Mashed, Dauphine, French Fries, Gratin
Week 10 VEGETABLES Grilled (Eggplant w/Goat Cheese) Stewed (Ratatouille)	Week 11 FISH Sauteed - Filet Stewed - Squid Poached - Salmon Deboned - Flounder, Cream Sauce	Week 12 FISH Filet with Vegetable Mosaic Bouillabaisse
Week 13 SHELLFISH Mussels, Oysters, Clams & Shrimp	Week 14 POULTRY Debone Chicken Stew - Coq au Vin Stuffed - Cordon Bleu	Week 15 BEEF Primal Cuts (Butchering) NY Strip, Flank, Tenderloin
Week 16 VEAL AND PORK Primal Cuts (Butchering) Leg - Debone, Scaloppine, Samltimbocca	Week 17 LAMB Primal Cuts (Butchering) Whole Lamb	Week 18 GRAINS Rice - Long, Short, Jasmine, Basmati, Risotto Pasta - Pasta Sauces Polenta
Week 19 Duck Deboned, Stuffed and Roasted Leg, Seared Breast with Orange Sauce	Week 20 ASIAN Techniques Satay, Sushi, Fish Tartare	Week 21 PASTRY Doughs - Sucree, Puff, Cream Puff, Frangipane, Spongecake
Week 22 PASTRY Creams - Pastry, Bavarian, Gelatine, Buttercream Cake assemble	Week 23 DESSERT Cookies, Lemon Curd	Week 24 CHOCOLATE Tempering, Mousses, Sorberts