

Course Curriculum

Week 6

Foundation Term

Monday	Tuesday	Wednesday	Thursday	Friday
<u>Kitchen</u>				
<p>Rich shortcrust pastry</p> <p>Make sweet leeks for tomorrow</p> <p>Swiss Roll (with raspberry jam)</p>	<p>Leek and Gruyere Tart</p> <p>Prepare Ethiopian minced beef stew (Minchet Abish) with yellow rice</p>	<p>Lemon and Elderflower Jellies</p> <p>Serve Ethiopian minced beef stew (Minchet Abish) with yellow rice</p>	<p>Caramel Sauce</p> <p>Praline</p> <p>Individual bay pavlovas with Chantilly cream, pear, blackberry or butterscotch sauce</p>	<p>Mackerel recheado with green apple remoulade</p> <p>Mayonnaise (Made by machine)</p>
Lunch	Lunch	Lunch	Lunch	Lunch
<u>Demonstration</u>				
<p>CAKES 2</p> <p>Naked celebration cake with a white chocolate and lime buttercream</p> <p>Vegan chocolate cake with chocolate icing</p> <p>Orange and olive oil cake (GF)</p>	<p>CUSTARD ICE CREAM, SUGAR SYRUPS AND JELLIES</p> <p>Vanilla ice cream</p> <p>Crème Anglaise</p> <p>Brandy snaps</p> <p>Lemon and Elderflower Jellies (Powdered and leaf gelatine)</p> <p>To taste: Agar Agar jellies</p> <p>Stock syrup</p> <p>Caramel Sauce</p> <p>Praline</p>	<p>PASTA AND RISOTTO</p> <p>Egg Pasta (by hand)</p> <p>Cracked black pepper pasta with truffle oil (by machine)</p> <p>Risotto Milanese</p>	<p>BUFFETS</p> <p>Thai beef salad</p> <p>Classic poached salmon with pickled cucumber and a lime mayonnaise</p> <p>Lamb shawarma</p> <p>Middle Eastern squash, white beans, lemon and mint</p> <p>Spiced cauliflower with pearl barley and yoghurt dressing</p> <p>Chickpea flatbreads with tahini dip</p> <p>Beetroot and yoghurt dip with za'atar</p> <p>Chocolate roulade</p>	<p>CHOUX</p> <p>Choux pastry (By hand and machine)</p> <p>Chocolate profiteroles</p> <p>Crème patissiere and how to make crème diplomat</p> <p>Crumble topped apple choux buns</p>

Course Curriculum

Week 6 Intermediate Term

Monday	Tuesday	Wednesday	Thursday	Friday
Kitchen				
Paris Brest Make praline Make and chill craquelin as 2 sheets Make pastry and into piping bag Make crème pat base Chocolate Truffles Make and chill mix	Paris Brest Bake pastry Finish crème pat (mousseline) Assemble and present Chocolate Truffles Finish (cocoa powder, freeze dried raspberries, dessicated coconut)	Skills Session An opportunity for students to practice two or three skills of their choice. Please bring a timeplan and/or relevant recipes to work from.	Espagnole Sauce Sweet Beer Pickles (To be served next week) Short Order Students will be given a set amount of time in which to cook a simple dish	Calves liver with tare sauce, coriander crumb and roasted shallot
Lunch				
Demonstration				
INTRODUCTION TO FERMENTATION AND PLANT BASED COOKING <ul style="list-style-type: none"> Kimchi with fried chicken Fermented kohlrabi Sweet beer pickles Fermented cashew cheese Black bread Kombucha Mushroom pate, lapsang souchong jelly, pickled mushrooms Whipped miso tofu, broccoli, green beans, buckwheat dukkah Tempeh Bulgogi Aquafaba pavlovas 	SHELLFISH Salt and pepper squid Braised octopus in paprika sauce Sea bass with shellfish sauce, potatoes and samphire Cuttlefish braised in red wine Whelks and winkles	CLASSIC SAUCES Brown sauces: Espagnole sauce Venison loin with madeira sauce Veloute sauces: Cod and leeks Liaison sauces: Blanquette of veal	WINE TRIP (Optional) Excursion to Hattingley Valley Must be at school by 9:45am – Bus will be leaving at 10:00am!	SUET and ROUGH PUFF PASTRIES Suet pastry Individual oxtail steamed puddings Rough puff Pork and fennel sausage rolls Apple tarte fine (using rough puff)

Course Curriculum

Week 6 Advanced Term

Monday	Tuesday	Wednesday	Thursday	Friday
<u>Kitchen</u>				
Croissants Make croissant dough Passionfruit pate de fruit Halibut with cucumber beurre blanc, sea herbs and caviar	Pan fried sweetbreads with peas Pommes puree Madeira jus	Macarons Blackcurrant gel Gingerbread latte ganache	Preparation of brown crab 1 x 800g – 1kg brown crab each to cook and prepare Pick crab (Shells to be roasted for bisque)	Enriched pasta Crab, prawn and scallop ravioli
Lunch	Lunch	Lunch	Lunch	Lunch
<u>Demonstration</u>				
GUEST DEMONSTRATION Itamar Srulovich and Sarit Packer HONEY & CO. HONEY & SMOKE HONEY & SPICE HONEY & CO. DAILY	PETIT FOURS Macarons Gingerbread latte ganache Blackcurrant gel Raspberry marshmallows Pate de fruit Florentines	SHELLFISH Preparing lobster Lobster shell oil Lobster salad Preparing crab Crab and elderflower Preparing scallops Pan fried scallop, roe butter and dashi	BUTCHERY Assiette of rabbit Butchery of a whole rabbit Rack of lamb, aubergine puree, pistachio dukkah	MOUSSELINES Chicken Mouseline Crab and scallop raviolo CONSOMME Mushroom consommé, pickled shimeji mushrooms and chervil Tomato essence with dressed cracker