

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>AM</b> 9.45am start unless stated differently	Study day at home, planning time for chef commis exercise, advanced wine reading, theory catch up, online courses	<b>White Group</b>  Rhubarb soufflé - make rice pudding base full per 2 and blend. Keep for Friday - rhubarb jam full per 2. Keep for Friday  <b>R1</b> Calf's liver with tare sauce, coriander crumb and roasted shallot - 1 x 170g piece of liver each - ½ sauce each - full caramelised shallots each - crumb and oil full per table  Extra coriander available	<b>WHITE GROUP ALL DAY COOKING</b>  <b>R2</b> Walnut and raisin bread - ½ each  <b>R3</b> Pan fried mackerel, roasted beetroot, lovage, radish and pickled shallot salad, dill crème fraiche - fish to come in gutted - 6 baby beetroot each, roast as a table - 4 mixed colour radish each - ¼ punnet watercress each - Pickle shallot and dill crème fraiche full each - Dill oil will be provided	<b>BLUE GROUP ALL DAY COOKING</b>  <b>R2</b> Walnut and raisin bread - ½ each  <b>R3</b> Pan fried mackerel, roasted beetroot, lovage, radish and pickled shallot salad, dill crème fraiche - fish to come in gutted - 6 baby beetroot each, roast as a table - 4 mixed colour radish each - ¼ punnet watercress each - Pickle shallot and dill crème fraiche full each - Dill oil will be provided	<b>White Group</b>  <b>10.00-11.20am</b> Deville'd lamb's kidneys on toast - full each - kidneys out of suet  2 loaves sliced sourdough per kitchen  <b>11.30-12.30pm</b> Rhubarb soufflé - ½ each
<b>PM</b> 2.00pm start unless stated differently	Study day at home, planning time for chef commis exercise, advanced wine reading, theory catch up, online courses	<b>Blue Group</b>  Rhubarb soufflé - make rice pudding base full per 2 and blend. Keep for Friday - rhubarb jam full per 2. Keep for Friday  <b>R1</b> Calf's liver with tare sauce, coriander crumb and roasted shallot - 1 x 170g piece of liver each - ½ sauce each - full caramelised shallots each - crumb and oil full per table  Extra coriander available	Salt and spice roasted pork belly with caramelised peanut and chilli sauce - pork belly and spice rub full per 2 - dressing full per 2  Carrot, mouli and coriander salad - full each  <b>An outline timeplan will be posted to Google classroom</b>	Salt and spice roasted pork belly with caramelised peanut and chilli sauce - pork belly and spice rub full per 2 - dressing full per 2  Carrot, mouli and coriander salad - full each  <b>An outline timeplan will be posted to Google classroom</b>	<b>Blue Group</b>  <b>1.45pm start</b>  <b>2.00-3.20pm</b> Deville'd lamb's kidneys on toast - full each - kidneys out of suet  2 loaves sliced sourdough per kitchen  <b>3.30-4.30pm</b> Rhubarb soufflé - ½ each
<b>Notes</b>					

Please note: Subject to change

WEEK 4 DEMONSTRATIONS

INTERMEDIATE 29 January - 2 Feb 2024

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	<p>Study day at home, planning time for chef commis exercise, advanced wine reading, theory catch up</p>	<p><b>WINE (5)</b> <i>(please read relevant chapters in advance)</i></p> <p><b>10.30am and 2.00pm</b> Sparkling session</p>	<p><b>INTRODUCTION TO FERMENTATION &amp; PLANT-BASED COOKING</b></p> <p>Buttermilk fried chicken with kimchi Fermented kohlrabi</p> <p>Sweet beer pickles with fermented cashew cheese and black bread</p> <p>Kombucha (to taste)</p> <p>Mushroom cream with pickled apple</p> <p>Tempeh bulgogi, edamame salsa and shatta</p> <p>Pecan pie</p>	<p><b>INTRODUCTION TO FERMENTATION &amp; PLANT-BASED COOKING</b></p> <p>Buttermilk fried chicken with kimchi Fermented kohlrabi</p> <p>Sweet beer pickles with fermented cashew cheese and black bread</p> <p>Kombucha (to taste)</p> <p>Mushroom cream with pickled apple</p> <p>Tempeh bulgogi, edamame salsa and shatta</p> <p>Pecan pie</p>	<p><b>ENRICHED SWEET DOUGHS</b></p> <p>Chelsea buns</p> <p>Brioche</p> <p>Doughnuts</p> <p>Chocolate and halva babka</p>
Notes					