

“RESTAURANT SKILLS II”

TITLE PROGRAM: Restaurant Skills II			
2 1st Meeting –			
From	Until	hours: minutes)	COURSE DESCRIPTION
08:00	09:00	1 hour	<p>ORGANIZATION AND PREPARATION OF A RESTAURANT</p> <ul style="list-style-type: none"> • Explain the usefulness of the analyzer program of the banker's tasks • Apply all the rules for preparing and running the tables according to the menu. • Decorates the dining room according to the character set to be given in the dining room (type of menu, curtains, candlesticks, furniture, cupboards, towel shapes, etc.). • It creates conditions of proper air conditioning, hygiene, and safety of the space. • Performs the necessary tasks after the quote expires (cleaning, washing, arranging utensils).
09:00	10:00	1 hour	<p>QUERIDON SERVICE</p> <ul style="list-style-type: none"> • Define what Queridon is • Recognize and name the equipment that is necessary for preparations using an queridon trolley. • Apply all stages of food preparation using an queridon trolley. • Apply all the rules, hygiene, safety and proper use of the queridon trolley. • Prepare the equipment, materials and utensils needed to prepare food from the queridon trolley. • Prepare food from the queridon trolley according to the rules of restaurant art. • Apply all rules of personal hygiene, as well as proper attitude and behavior towards customers. • Prepare the following food: <ul style="list-style-type: none"> - Smoked Trout, - Chilled Melon with Commandaria - Oranges with Filfar
10:00	10:15	15 minutes	COFFEE BREAK
10:15	11:15	1 hour	<p>ΠΑΡΑΘΕΣΗ ΦΛΑΜΠΕ</p> <ul style="list-style-type: none"> • Define what the flambe is • Mention the flambe history • Name Flambe staff and their duties and responsibilities separately <ul style="list-style-type: none"> ▪ Name the equipment necessary for the flambe ▪ Summarize the basic rules governing for flambe preparation ▪ Analyze the importance of using alcohol for flambe ▪ Name alcoholic beverages used in Flambe ▪ Prepare the flambe trolley with equipment and ingredients for flambe preparations • Prepare various flambe recipes <ul style="list-style-type: none"> - Scampi a la Boulevard - Filet de Boeuf Diane Flambé - Banana Flambé au Rum

11:15	12:15	1 hour	<p>SPECIAL FOOD PREPARATION AND SERVICE</p> <ul style="list-style-type: none"> • Recognize and name the necessary equipment for serving special meals as well as the accompanying ingredients. • Prepare and serve special meals to the customer. • Apply the rules of restaurant art, hygiene and safety. • Adhere the rules of good attitude and behavior towards customers. • Prepare the following: <ul style="list-style-type: none"> - Caviar - Le Fois Gras, - Saumon Fumeé,
12:15	13:00	45 minutes	LUNCH BREAK
13:00	14:00	1 hour	<p>SALAD DRESSINGS</p> <ul style="list-style-type: none"> ▪ Name special equipment required for salad sauces ▪ Refer the necessary equipment needed for serving sauces for salads ▪ Prepare various sauces: <ul style="list-style-type: none"> - French Dressing - Vinaigrette Dressing - Roquefort Dressing ▪ Serve sauces according to the rules of restaurant art
13:00	14:00	1 hour	<p>CURVING SERVICE</p> <ul style="list-style-type: none"> • Define what is curving and what the carving staff us called • Indicate the qualities of the Trancheur in a restaurant • Distinguish the differences in the way of carving in the dining room and kitchen • Prepare and name the equipment needed to curve food in the dining room • Curve meat and fish by applying all the rules of curving and restaurant art. • Apply all the rules, hygiene, safety governing the curving of meat and fish in the dining room. • Adhere all the rules of proper attitude and behavior towards clients • Carve the following meat and fish: <ul style="list-style-type: none"> - Poulet Rôti, - Gigôt d' Agneau, - Entrecôte Rôti. • Cleans, arranges and stores the equipment used
14:00	15:00	1 ώρα	<p>PREPARATION AND SERVICE OF COCKTAILS</p> <ul style="list-style-type: none"> • Define the cocktail • Indicate the origin of the word cocktail • Indicate the composition of the cocktail • Describe the points to be careful when preparing a cocktail • Indicate the necessary materials, quantities and decoration of the cocktails • Name the equipment needed to prepare the cocktails • Make the cocktails according to their recipes • Serve in the right way • Prepares the following mixed drinks: • APERITIFS: Daiquiri, Dry Manhattan, Margarita. Martini, Negroni, <ul style="list-style-type: none"> - ALL DAY DRINKS: Brandy Sour, Bloody Mary, Pimm's 1, Pina Colada, Tequila Sunrise, - AFTER DINNER DRINKS: Black Russian, Brandy Alexander, Rusty Nail, Side Car. Sangria, Singapore Sling, Daisy,

15:00	15:15	15 minutes	COFFEE BREAK
15:15	16:15	1 ώρα	BANQUETS <ul style="list-style-type: none"> • Define what is a Banquet • Recognizes and names the equipment used in specific events - service methods. • Arranges the tables according to the predefined plan. • Regulates air conditioning, lighting, decoration and the surrounding environment. • Serve food and drinks according to the menu and rules of restaurant art. • Maintains the right attitude and behavior towards customers. • Adhere the hygiene and safety regulations of the individual and the space. • Cleans and arranges the equipment used. • Returns the room to the original standard
16:15	17:15	1 ώρα	CONFERENCE ORGANIZATION <ul style="list-style-type: none"> • Indicate the importance of a conference for a hotel unit • Configure the space of the room so that it is suitable for conference (organization, layout, air conditioning, lighting, electrical or electronic installations). • Serve drinks and accompaniments during a conference break. • Apply the rules and procedure for lunch and drinks at a conference break • Maintain the right attitude and behavior towards customers. Apply skills related to serving drinks and companions. • Cleans and trims equipment used. • Restores the room to its original standard.
17:15	18:15	1 ώρα	OUTSIDE CATERING <ul style="list-style-type: none"> • Define what is outside catering • Compare the types of outdoor events • Indicate the necessary points for organizing an event • Describe the process for organizing external events • Compare an outdoor event with an event organized in a hotel • Prepare a list of equipment and materials for a specific menu that you will serve at an external event
18:15	19:00	45 Λεπτά	DISCUSSION – EVALUATION