PROGRAM TITLE: Flambe Skills and Techniques

TITLE PROGRAM: Flambe Skills & Techniques			
1ηMeeting –			
From	Until	hours: minutes)	COURSE DESCRIPTION
0800	09:00	1hour	**1 . TECHNOLOGY FLAMBE** • Define what is flame • Name the necessary equipment for flame • Summarize the basic rules governing the flambe preparations • Analyze the importance of using alcoholic beverages in flambe recipes • Name alcoholic beverages used in flambe • Prepare the flambe trolley with equipment and materials for flambe preparations • Prepares various flambe dishes
09:00	10:00	1 hour	**2 . PASTA PREPARATIONS** • Name the basic ingredients of pasta making • Prepare specified dishes according to the standard recipe • Distinguish the exact addition time of each material • Prepares the restaurant for quote and lists the dishes it prepares. • **FOOD PREPARATIONS :** ✓ Spaghetti Carbonara ✓ Rigatoni Riviera
10:00	**10:15**	**15 minutes**	**BREAK TIME**
10:15	11:15	1 hour	**3. APPETIZERS PREPARATIONS** • Recognizes and names the equipment needed for appetizers • Applies all rules, hygiene, safety, and proper use • Prepares the trolley for food preparation in front of the customer (equipment, materials, drinks) • Prepares food in front of the customer • Applies all the rules relating to the ignition of preparations. • Complies with all the rules of good appearance and personal hygiene • **FOOD PREPARATIONS :** ✓ Scampis à l' Ouzo ✓ Scampis Boulevard
11 : 15	13 : 15		**4. MEAT BEEF PREPARATIONS** • Recognizes and names the equipment necessary for the preparation of beef meat • Applies all rules, hygiene, safety, and proper use. • Prepares the trolley for food preparation in front of the customer (equipment, materials, drinks) • Prepares food in front of the customer • Applies all the rules relating to the ignition of preparations • Complies with all the rules of good appearance and personal hygiene • **FOOD PRODUCTION:** ✓ Steak Diane ✓ Fillet de Boeuf à la Stroganoff

TITLE PROGRAM: Flambe Skills & Techniques			
1ⁿ Meeting –			
From	Until	hours: minutes)	COURSE DESCRIPTION
13:15	**13:30**		**BREAK**
13:30	14:30		**5. PORK PREPARATIONS** • Recognizes and names the equipment that is essential to produce pork meat • Applies all rules, hygiene, safety and proper use. • Prepares the trolley for food preparation in front of the customer (equipment, materials, drinks). • Prepares food in front of the customer. • Applies all the rules relating to the ignition of preparations. • Complies with all the rules of good appearance and personal hygiene. • **FOOD PRODUCTION:** ✓ Pork d ' Commandarie
14:30	16:30	2 hours	**6 . DESSERTS PREPARATIONS** • Calls the basic dessert ingredients. • Recognizes and names the equipment that is necessary for the preparations. • Applies all rules, hygiene, safety and proper use. • Prepares the trolley for food preparation in front of the customer (equipment, materials, drinks). • Prepares food in front of the customer. • Applies all the rules relating to the ignition of preparations. • Complies with all the rules of good appearance and personal hygiene • **FOOD PREPARATIONS:** ✓ Peaches with Cognac ✓ Bananas with Rum
16:30	**17:30**	**1 hour**	**DISCUSSION - EVALUATION**