

## CULINARY ARTS SAMPLE SCHEDULE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>WEEK 1</b>	ORIENTATION PROFESSIONALISM TOOLS & EQUIPMENT	KNIFE SKILLS 1 TOOLS & SAFETY	KNIFE SKILLS 2 MEASUREMENT PICO DE GALLO	RECIPE CONVERSION & RICE 1	RICE 2
<b>WEEK 2</b>	WHITE STOCKS THICKENERS/ROUX CHICKEN STOCK	CONSOMME WHITE SOUPS VELOUTE	VELOUTE 2	POTATOES 1	POTATOES 2
<b>WEEK 3</b>	BROWN STOCKS AND BROWN ROUX	BROWN SAUCES & SOUPS ESPAGNOLE DEMI-GLACE	SMALL BROWN SAUCES	STARCHES GRAINS & LEGUMES	SALADS
<b>WEEK 4</b>	SALADS	VEGETABLES 1	VEGETABLES 2	BUTTER SAUCES HOLLANDAISE	BEEF ID BEEF FAB
<b>WEEK 5</b>	BEEF MOIST HEAT	BEEF DRY HEAT	VEAL ID AND COOKERY	VEAL COOKERY	LAMB ID FABRICATION
<b>WEEK 6</b>	LAMB COOKERY	POULTRY FAB AND COOKERY	POULTRY 2 DRY HEAT	POULTRY 3 MOIST HEAT	FISH
<b>WEEK 7</b>	FISH	FISH	PASTA	PASTA 2 HERB & SPICE	EGGS
<b>WEEK 8</b>	EGGS 2	HORS D'OEUVRES & CANAPES	HORS D'OEUVRES & CANAPES	HORS D'OEUVRES & CANAPES	GARDE MANGER & CHACUTERIE
<b>WEEK 9</b>	GARDE MANGER & CHARCUTERIE	GARDE MANGER & CHARCUTERIE	SHABBAT COOKERY 1	SHABBAT COOKERY 2	ASIAN CUISINE
<b>WEEK 10</b>	ASIAN CUISINE	BASIC PASTRY TECHNIQUES CREAMING	FRENCH PASTRIES	PIES & TARTS	YEAST BREADS
<b>WEEK 11</b>	PRACTICAL AND WRITTEN FINALS	BUFFET & CATERING PLANNING & MENU CREATIO	BUFFET PRODUCTION	FINAL BUFFET	