

Curriculum Framework

for the

Professional Training

Two-Year B.P. Program

**Hospitality field - Pastry cook**

**Description of activities related with the learning of "Pastry Cook" profession**

The pastry cook, also known as a patissier, is a cook specialized in crafting sweet and salty baked goods. They are the ones getting up in the morning to create warm and fluffy croissants and the ones who stay up late to decorate the wedding cake for the next day event. The position is rather complex and so are the requirements listed in the pastry cook job description, regardless if the available position is in a restaurant, a bistro or a boulangerie.

The [pastry cook is a cook specialized](http://en.wikipedia.org/wiki/Pastry_chef) in all types of baked goods, starting with salty pies and tarts and ending with intricate wedding and anniversary cakes. The pastry cooks are in charge of creating recipes, measuring ingredients, molding and baking breads and perform all types of baking. They are also responsible of managing the kitchen and dealing with the ingredient suppliers, which makes their “to do” list quite long.

The pastry cook job openings are usually in restaurants, where the pastry cook must create personalized desserts to end a meal, plate them accordingly for serving and create special drink suggestions to go along with the dessert. A similar role, but at a smaller scale is performed by pastry cooks in bistros. In bakeries, the pastry cooks are in charge of baking and in some times selling specialized products. In most cases, bakeries are owned by pastry cooks, therefore impeccable managing skills and a good sense of business must be added to the recipe for a good pastry cook.

**The following tasks and responsibilities are usually adapted to the location in which the pastry chef will work as well as to the number of people working in the kitchen :**

• Create and prepare desserts in accordance with the existent menus

• Create and bake breads to accompany different meals in restaurants

• Decorate cakes and baked goods according to requirements

• Plate desserts for serving

• Pair recommended desserts with appropriate wines, cocktails, non-alcoholic drinks, etc.

• Create cheese plateaus to complement a meal

• Creates baked goods for specific diets (gluten free, sugar free, diabetes-friendly, etc.)

• Inspect the quality of the ingredients and measure them for specific recipes

• Talk to suppliers and choose the ingredients needed for desserts and other baked goods

• Establish a budget for ingredient purchase

• Ensure that the kitchen equipment is in good conditions and meets all requirements

• Ensure to meet imposed standards

• Organizes and conducts tasting sessions for the waiting staff and for potential clients when the situation requires it

• Cleans the equipment and utensils and maintains the kitchen clean and in good order for proper functioning

**Yearly distribution of hours among different professional subjects**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **SUBJECTS** | | | **1** st **year** | **2** sd **year** | **Total** |
| **I** | **1** | Computer | 30 | 30 | **90** |
| **2** | Arabic Language | 90 | 90 | **180** |
| **3** | French Language | 90 | 90 | **180** |
| **4** | English Language | 120 | 120 | **240** |
| **5** | Hygiene | 30 | 30 | **60** |
| **6** | Civic education | 30 | 30 | **60** |
| **7** | Law | 30 | 30 | **60** |
| **8** | Mathematics | 60 | 60 | **120** |
| **9** | Financial Maths | 30 | 30 | **60** |
| **10** | Physical education (Sports) | 30 | 30 | **60** |
| TOTAL | | | **540** | **540** | **1080** |
| **II** | **1** | Pastry Technology | 60 | 60 | **120** |
| **2** | Pastry Laboratory | 120 | 120 | **240** |
| **3** | Service basics & practices | 60 | 30 | **90** |
| **4** | Food Safety | - | 30 | **30** |
| TOTAL | | | **240** | **240** | **480** |
|  |  |  |  |  |  |
| **Practical Applications distributed as follows :** | | | | | |
| **III** | **1** | Pastry & Bakery practical applications | 120 | 160 | **280** |
| **2** | Kitchen practical applications | 60 | 80 | **140** |
| **3** | Service practical applications | 60 | - | **60** |
| TOTAL | | | **240** | **240** | **480** |

|  |  |  |  |
| --- | --- | --- | --- |
| **GENERAL SUM** | **1020** | **1020** | **2040** |

N.B. : The practical applications hours can be divided over 30 weeks and distributed on weekly basis. Or, especially for the schools that operates an internal restaurant, these hours can be distributed as follows :

- Pastry & Bakery practical applications : One day per week , 8 hours a day , over 15 weeks for the first year. And, 20 weeks for the second year of education.

- Kitchen practical applications : One day per week , 8 hours a day , over 7 weeks and a half the first year. And, 10 weeks for the second year of education.

- Service practical applications : One day per week , 8 hours a day , over 7 weeks and a half the first year only.

Food Safety 30 hours in second year

Course Description

The major goal of this course is to provide an effective training of key food safety concept. It is the main important key for students to know about the safety of items that they are working with. Also this course provides the students with the knowledge, attitude, and the professional behavior that affect the food safety.

This course includes the important information for food defense solution intended to help employees protect themselves friends, and the food safety from contamination.

Learning Objectives

o The importance of food safety and sanitation, to prevent foot borne illness in food establishments.

o Recognize the personal hygiene for food handlers.

o Recognize the type of food hazards.

o Recognize the contamination hazards.

o Learning the types of bacteria and viruses transmitted by poor personal hygiene.

o Recognize how microorganisms transfer to foods.

o Recognize how to wash hands properly to prevent food contamination.

o Recognize how to behave in the work area.

o Recognize what to do with the wounds.

o State the 14 golden rules that should be followed by employees.

Topics to cover

Chapter I : Introduction to food and nutrients

Learning objectives:

o Determine the food needs of human organism, and the natural sources of food

o Classify the food in groups and establish the balanced diet.

o Specify the origin, the role, the daily need and the presentation mean of nutrients.

Chapter II : The flow of food product

Learning objectives:

o Recognize the SPS (specific purchase specification) of food products.

o Checking the equipment used to transport food from the supplier to the property.

o Avoid dealing with the supplier that provides unsafe products.

o Using the determine policies to ensure the temperature of receiving products.

o Checking all the cooked food and ready, to serve to ensure the absence of contamination remarks.

o Checking the expiry date of the products.

Chapter III : Food Safety Management

Learning objectives:

o Understand the benefits of Good Food hygiene management and how it can be achieved.

o Define food hazards in our business.

o Understand when and how to complete a food hygiene self-inspection.

o Recognize the purpose of good food safety.

o Recognize how we protect food in our business and how it becomes unsafe.

Chapter IV : Factors that affect foodborne illness

Learning objectives:

o Learning the importance of measuring and maintaining food temperature to ensure that foods are safe for consumption.

o Identifying the symptoms and classification of foodborne illness.

o Recognize the factors that promote bacterial growth in food.

o Recognize the condiments and the procedures of cross-contamination.

Chapter V : Safety in kitchen and restaurants

Learning objectives:

o Recognize the safety practices and preventive measures to maintain a safe food service facility.

o Recognize how to perform appropriate first aid procedures for kitchen and dining room injuries.

o Identify fire safety procedures and preventive measures

o Explain the proper handling of knives hand tools and equipment

o Identify the types of equipment

o Knowledge of appropriate tools and utensils for food preparation tasks

Chapter VI : Personal hygiene for food handlers

Learning objectives:

o Recognize the importance of personal hygiene (hand hygiene, work wear hygiene and behavior hygiene)

o Recognize the types of hazards

o Recognize The types of bacteria transmitted by poor personal hygiene

o Recognize the two main risks of Avian Influenza

o Learning how can everyone be infected

o Recognize how do microorganisms transferred to food

o Recognize how and when wash hands properly

o Recognize how to behave in the work area

o Learning what to do with wounds and when you are sick

o Recognize the 14 golden rules

Practical subjects

1 # In general, some points are to be respected:

* The workshop teacher presents and explains the assigned tasks.
* All devices and tools used for the first time must be explained in their function.
* All possible and conceivable dangers capable of occurring during work must be described.
* All security orders and measures of prevention of accidents must be known by the pupils and controlled by the teacher.
* During work hygiene is a must. The teacher has to give advice and has to control the standards during work.
* After preparation and while working in the restaurant there should be a critical control of the obtained result together with the students to improve their performance and self-assessment.

2 # Skills and knowledge of the practical training

The apprentice must get practice in:

- Basics of pastry work

- Specialized knowledge about food products, their specifications and their preparation methods

- Basics of food and beverage service

- Preparation of different food with various cooking methods

- Use of different ingredients according to their character and processing capacities

- Specialized knowledge about hot and cold beverages.

3 # Lesson plan design

Adequate lesson planning is essential for meeting the curriculum. The importance of various didactical methods is needed to improve the competences of the students.

Arrangement, structure and weighting of the curriculum of each class within the meaning of education and teaching are the responsibility of the teachers.

Due to didactical and school organizational causes, coordination theory and practice is absolutely necessary. The order of subjects is only a recommendation and is not binding. The weighting of subjects in schools is due to the possibility and necessity of exemplary teaching, as well as the currently available time to be respected. The selection of examples realistic cases is required. The work with the textbooks is to subordinate.

The lesson planning (preparation) required by the teachers:

- The specification of general educational goals and the specific topics of the individual classes with defined the objectives.

- The adoption of methods and media for the classroom.

The lesson planning is one of the requirements to:

- Meet curriculum and to encourage a didactical adequate method

- Consider needs and competencies of pupils in order to improve the professional requirements.

Pastry Technology 120 hours / 2 years

Pastry Laboratory 240 hours / 2 years

# Basic elements of good teamwork

Attitudes towards team members

* Demonstrate trust, support and respect towards team members
* Follow all policies and act in a polite and professional manner and state the effects of negative personal attitudes
* Explain how to maintain good working relationships with your team colleagues
* State the goals of good team work such as:
  + Appropriate leadership
  + Appropriate motivation
  + Need for cooperation
  + Organization
  + Effective communication
* Identify why effective team working is essential for success and how you can contribute to this
* Basic elements of good teamwork such as:
  + Communication skills
  + Co-operation in terms of helping other team members, following instructions and the limitations of the own role within the team
  + Knowledge of who make up the “teams” in the organization

Cultural differences within the team

* Demonstrate and accommodate cultural differences without any discriminations

# Safety in kitchen and pastry

Safety practices and preventive measures to maintain a safe food service facility

* List common causes of accidents in kitchen and dining room and outline a safety management program
* Describe appropriate types and use of fire extinguishers used in the foodservice area
* Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation
* Explain appropriate first aid procedures for kitchen and dining room injuries
* Perform first aid procedures for kitchen and dining room injuries
* Review Material Safety Data Sheets (MSDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws
* Develop cleaning and sanitizing schedule and procedures for equipment and facilities

Fire safety procedures and preventive measures

* Identify classes of fires according to the burning substance
* Identify types of fire extinguishers used for each class of fire
* List fire preventive measures which are used in the food service industry
* Report suspicious guests items and packages in accordance with establishment procedures
* Follow correct safety and security procedures in a calm and orderly manner
* Report to the appropriate person missing staff or guests property
* Deal with lost property in accordance with establishment procedures
* Lock-up equipment and materials in a proper place

# Tools and utensils in the kitchen and pastry

Equipment in the kitchen and pastry

* Knowledge of appropriate tools and utensils for food preparation tasks, following established guidelines for selection, safety, maintenance, and storage
* Identify tools and utensils used in food preparation tasks
* Select appropriate tools and utensils for the specific task
* Explain the proper handling of knifes , hand tools and equipment , emphasizing proper safety techniques

Technical terms

* Comprehend knowledge of technical terms used in the pastry
* Comprehend knowledge of technical terms used in other departments
  + Transfer to the practical skills in the pastry lab

**Food Preparation and production**

Introducation to food products

* Identify herbs, spices, oils and vinegar, condiments, marinades and rubs
* Identify and demonstrate the comprehensive knowledge about food products
* Transfer to the practical skills in the kitchen lab Cookery process

Explain why we cook food

* Describe cookery methods and the types of food best applied to these methods :

Blanching, bowling, simmering, steaming, stewing, braising, roasting, grilling, shallow frying, deep frying, baking, cold preparations

* + Linked with Cooking

Components of a recipe

* Demonstrate how to read and follow a standard recipe
* procedures for determining ingredient amounts by using scaling weights, procedures, and measures accurately
* Outline the in work sequence
* Use the “mise en place” preparation principle for effective time management.
* Conduct yield and quality tests on canned, fresh, frozen and prepared food produce
* Use recipes effectively in menu creating
* Prepare written requisitions for recipes

**Environmental awareness**

Aspects to avoid wasting material

* Explain the importance of economical use of chemicals while cleaning the kitchen and restaurant
* Demonstrate the knowledge of economically use of cleaning agents and chemicals
* Explain the environmental legislation that impacts on cleaning
* Literacy skills to interpret product labels and safety instructions
* Numeric skills to calculate quantities of chemicals and other cleaning agents
  + Transfer to the practical skills in the kitchen lab

Waste and rubbish treatments

* Explain the waste seperation ot be split in groups :

Moist

Biological

Burnable

Dry and rest waste

**Health and safety**

**Food safety, hygiene and security**

Behave as responsible individuals within food safety procedures

The candidate will be able to:

* Define food poisoning
* Define food hygiene
* Outline HACCP practices and procedures
* Identify key food safety records
* State the key elements of a food safety policy
* Identify reporting procedures
* State the key requirements of food safety legislation

Keep him/herself clean and hygienic

The candidate will be able to:

* Describe the design features of protective clothing for food handlers
* Identify bad habits and hygiene practices
* Identify resources/facilities and procedures for hand washing
* List the most important times to wash hands
* Describe the advantages and disadvantages of wearing gloves
* List reportable illnesses and infections
* Explain the term ‘carriers’
* State the importance of being ‘fit for work’
* Describe the features of plasters suitable for use by food handlers
* State the bacteria associated with open wounds

Keep the working area clean and hygienic

The candidate will be able to:

* Identify different types of cleaning products
* List the types of energy used in cleaning
* Define a ‘clean as you go’ policy
* State the key features of cleaning schedules
* Describe the safety requirements for handling and storing chemicals
* List the key features of equipment and surfaces suitable for use in food handling areas
* Describe how waste should be stored and disposed of. State recycling procedure and recognize its importance.
* Describe the importance of keeping the wastage storage area clean and tidy
* List common types of food pests
* Identify signs of food pests
* Describe pest management reporting and control procedures
* Describe different pest proofing methods

Receive and store safely

The candidate will be able to:

* Describe the checks that should be made when accepting deliveries of ambient, chilled or frozen foods
* Describe stock rotation systems
* Describe the difference between ‘best before’ and ‘use by dates’
* Identify the correct storage conditions for foods
* Identify the main categories of contamination
* Define cross-contamination
* Describe how to prevent cross-contamination
* Describe the types of cross-contamination
* State the rules to observe when using probe thermometers
* State best practice for thawing/defrosting foods
* Identify the documents used for recording food storage and temperature control

Prepare, cook, hold and serve food safely

The candidate will be able to:

* List the micro-organisms associated with food poisoning
* Identify causes of non-bacterial food poisoning
* Describe techniques to prevent food poisoning during preparing, cooking and serving foods
* Describe common symptoms of food poisoning
* Identify the people most at risk from food poisoning
* Identify common food allergens and intolerances
* Identify physical contaminants
* Identify the temperatures at which most food poisoning micro-organisms will grow
* rapidly, cease to multiply and die
* Define the term danger zone
* Identify different heat treatment processes
* Identity the best practice for cooking and reheating food
* Identify the correct time and temperature for chilling food
* Identify the correct time/temperature for holding food, hot and cold for service

**Control hazards in the workplace**

The candidate will be able to:

* Maintain a safe, hygienic and secure working environment
* List causes of slips, trips and falls in the workplace
* State the steps to minimize the risk of slips, trips and falls, cuts and burns
* Identify the main injuries from manual handling
* State ways to reduce the risk of injury from lifting, carrying and handling
* Identify the correct lifting procedure
* Identify ways machinery/equipment can cause injuries
* List control measures to avoid accidents from machinery/equipment
* State types of hazardous substances
* List control methods for hazardous substances to prevent exposure and ensure protection of employees
* Indicate the main causes of fire and explosions
* State how elements of the fire triangle can be used to extinguish a fire
* Identify dangers associated with electricity
* Identify the measures to prevent electricity dangers
* State methods to deal with electrical dangers
* State the control measures to reduce risk
* State how the main types of safety signs can be identified
* Identify first aid equipment and first aid treatment in case of shocks, fainting, cuts, nose bleeds, fractures, burns and scalds, electric shock, gassing, …

# Kitchen / Pastry organization

Staff organization

* Explain the role of job descriptions and specifications and develop written example for the profile cook
* Analyze types and methods of employee evaluation
* Analyze ways of dealing with stress in the workplace
* Evaluate methods of conflict resolution
* Identify reasons for disciplinary problems and discuss the supervisor’s role in handling them
* Analyze motivational techniques/problems; discuss procedures for attitudinal changes
* Discuss time management and other organizational management techniques
* Discuss legal issues related to managerial decisions (sexual harassment, discrimination, violence/anger and unemployment compensation)

Food organization

* Receive and store fresh, frozen, refrigerated and stable goods
* Inventory food and non-food items with necessary forms
* Explain the procedures for rotation of stock and for costing and evaluating

# Pastry operations

Describe the organization of kitchens and pastries

* Describe the organizational structure of the kitchen
* Predict future trends in food production operations
* Explain the importance of kitchen layout to promote good work flow in relation to food production systems
* Discuss the importance of correct work flow in catering operations
* Outline the staffing hierarchy in a traditional kitchen
* Describe the responsibilities of specific job roles in a traditional kitchen organisation
* State the reasons for good working relationships within the kitchen and food service department

Plan and prepare menus (Basics only)

* Explain the importance of the menu for food production and food service
* Describe menus for different types of meal occasions for catering operations
* Discuss the factors to be considered in the planning of menus
* Identify the technical terminology used in menu planning

Demonstrate awareness of basic costs associated with food service industry

* Calculate the food cost of dishes and determine the food cost per portion of dishes
* Describe the elements of cost associated with catering operations

# The central kitchen

* Define the central kitchen and the relay kitchen. Identify related problems
* Describe the work conditions in a central kitchen
* Apply the necessary steps of food processing and controls
* Assure healthy packaging and compatible transportation means
* Describe the deferred catering techniques : Hot, Refrigerated, and frozen bindings. Listing all necessary precautions

# Equipment used in the Pastry (as in working place)

# 

Tools and equipment

* Describe safety rules when using tools and equipment
* Explain range of knives and other cutting tools
* Explain the correct storage of all tools according to safety rules and hygiene
* Describe proper use of all pastry equipment

# Material: Stove, Deep fryer, Grinder, Blender, Salamander, Microwave, Bain marie, Slicing machine, Food processor, Food mixer, Kitchen scale, Knives, Convenient food, Cleaning agent, disinfectant...

Use of tools and equipment

* Explain correct use of knives and demonstrate different cutting methods using the basic cutting techniques julienne, brunoise, jardiniere, batonnet, paysanne, etc.
* Explain correct use of equipment and discribe their function
* Explain and demonstrate proper cleaning of all tools and equipment

Maintenance of tools and equipment

* Describe proper cleaning, maintenance and storage af all tools and equipment in kitchen range and store room
* Ensure that all machinery, equipment are functioning
* Explain the necessary steps in case of damaged equipment

# Food receiving and issuing of food

Handling and storage of food

* Evaluate received food to determine conformity with user specifications
* Use the procedures for receiving food and other material items to ensure quality
* Use procedures for requisitioning, issuing, and inventorying food, kitchen equipment, and supplies Receive and store food
* Explain proper receiving and storing of cleaning supplies and chemicals
* Inventory and non-food items on hand

Steps to be ensured:

* Receiving of food and commodities for storage
* Recording of deliveries
* Checking against order
* Quality of the food
* Correct storage of food
* Correct temperature of storage
* Practical works have to be executed every practice training

Linked with : Purchasing, receiving, and issuing goods; and with Hygiene.

Issuing food

* Explain “first in first out” of stock
* Describe proper procedures of issuing product according to requisition
* Explain and carry out the procedures stock rotation and costing and evaluating
* Describe current computerized systems for purchasing and inventory control

# Preparing for production and finishing of work shift

Starting work shift

Explain preparation for work shift:

* Preparing bain-maries
* Switching on power
* Turning on gas/steam/water
* Collecting stores
* Arranging workplace tools/equipment
* Collecting raw materials
* Collecting linen
* Preparing work plan

Linked with Kitchen organisation, Safety in kitchen and restaurant, Equipment used in the kitchen, Food science

3.3 Finishing work shift ( closing )

Explain finishing of workshift:

* Storing unused food and commodities
* Replacing tools and utensils
* Switching off machines
* Cleaning tools/equipment
* Cleaning and disinfecting cutting boards
* Cleaning “bain-marie”
* Cleaning kitchen/stores
* Locking fridge/freezer/stores
* Returning used linen
* Turning off power/gas etc.
* Check for fire hazards
* Closing - up, handing over keys
  + Linked with Hygiene in kitchen and restaurant, Cleaning of kitchen area, Environmental awareness

# Cleaning of pastry area

Hygiene control system (HACCP)

* Introduction to hygiene system in kitchen range
* Independent carring out hygiene control with the necessary control sheets
  + Linked with Hygiene in kitchen and restaurant

Cleaning system

Carry out following tasks of cleaning:

* Select the necessary cleaning material and products
* Check worktables, cupboards and racks for cleanliness ; and clean disinfect, wipe and polish if necessary
* Sweep and wash kitchen floor using appropriate materials and cleaning products
* Clean all kitchen area equipment, like tools, grinder, blender, kitchen scale, stofe, food processor, slicing machine etc… according to specifications

Examples of possible practical works

The students conduct a deep cleaning for the pastry lab

They establish deep cleaning frequency program

They prepare a checklist sheet to verify cleaned pastry, type it on computer, and use it

# Introduction to food and nutrients

* Determine the food needs of the human organism; and the natural sources of food
* Classify the foods in groups and establish the balanced diet
* Specify the origin, the role, the daily need, the preservation means of nutrients: water, mineral salts, vitamins, carbohydrates, fats, proteins
* Relate the properties of nutrients to culinary applications
* Ability to evaluate the ingredients of food in relation to their nutritional and kitchen-technical significance :

- Carbohydrates

- Fats and oil

- Protein

- Minerals

- Vitamins

- Water

- Enzymes

- Fiber

- Odorous substances, flavorings

# Cooking

Introduction into kitchen work

* Punctual in the kitchen
* No jewelry and clocks on the hand
* Professional outfit and clothing
* Hygiene guidelines in kitchen range of action
* Marking guidelines, collaboration, job report, self-discipline, teamwork
* First aid in the kitchen field
* Preparation of mise en place
* Cooking methods and the types of food best applied to these methods : blanching, bowling, simmering, steaming, stewing, braising, roasting, grilling, shallow frying, deep frying, baking,
* Specific preparation procedures

- cold preparations

- cook & chill

- cook & freeze

- cook & hold

- “sous vide”

# Pastry terminology

Techniques et Connaissance de la Pâtisserie, Confiserie et Glacerie

Lexique Culinaire

Locaux el materiel :

Postes de cuisson : Les fours, les étuves, les appareils de chauffage...

Postes de fabrication : Tour ordinaire, Tour réfrigéré

Postes de conservation : Equipment frigorifique à court terme, Equipment frigorifique à long terme,

Installations mobiles : Matériel de fabrication , Matériel de cuisson

Installations mécaniques

Installations frigorifiques

Production du froid

Rôle du froid

Matériel de conservation

Matériel de conditionnement

L’hygiène et l’entretien :

Laboratoire

Matériel et outillage

Entretien

Hygiène corporelle individuelle

Produits , marchandises et matières premières

Les techniques de conservation

Notions du système métrique :

Mesures de poids

Mesures de capacité

Mesures de volume

Densité

Les produits de base :

Les produits de meunerie : Blé, Farine, Semoule, Amidon, Fécule, Céréales secondaires

Les produits laitiers : Lait, Fromage ...

Les corps gras : La crème , Le beurre, Huiles, Margarine

Les oeufs et Ovoproduits

Les produits sucrées : Sucre, Glucose/Dextrose, Sucre inverti, Edulcorants de synthèse, Miel

L’eau, Les levures et la fermentation (contrôlée, panaire)

Les fruits : frais, séchée, secs, à l’eau de vie

Les arômes: vanille, vanilline, café, thé

Les additifs

Le chocolat : Cacao, Chocolat, Couverture

PATES DE BASE (COMPOSITION, PREPARATION, DERIVES)

Objectifs

– Réaliser la préparation des pâtes de base: brisée, sablée, à crêpes, à frire, à choux, à biscuits et leurs dérivés;

– Appliquer les techniques spécifiques dans toutes les préparations;

– Abaisser, foncer et utiliser adéquatement les moules et cercles selon le cas;

– Cuire, garnir et présenter les recettes de base de ce chapitre;

– Utiliser la fiche technique de préparation.

Contenu

La pâte brisée: sucrée et salée

Tarte aux pommes

Tartelettes aux fruits

Bande de tarte

Fonds pour Ramequins

La pâte sablée:

Sablés à la vanille

Sablés au chocolat

Petits fours en pâte sablée

La pâte à crêpe sucrée, salée

Crêpes au sucre

Crêpes suzette

Crêpes fourrées

Crêpes salées (pour la cuisine)

La pâte à frire salée, sucrée

Beignets de pommes

Beignets de bananes

Beignets aux ananas

Pâte à frire salée pour beignets de cuisine

La pâte à choux sucrée, salée

Choux à la crème

Choux à la crème chantilly

Eclairs au chocolat

Profiteroles, sauce chocolat

Pâte à choux salée (pour poche - frire)

Les biscuits de base

Génoise - vanille - chocolat

Génoise aux amandes

Biscuit roulé au citron

Biscuit roulé mocca

LES CREMES DE BASE (COMPOSITION, PREPARATION, DERIVES)

Objectifs

– Préparer les crèmes de base à l’aide des fiches techniques de préparation

– Utiliser les crèmes adéquatement

– Appliquer les techniques appropriées

Contenu

La crème pâtissière

La crème anglaise

La crème chantilly

La crème au beurre

La crème renversée au caramel

La crème d’amandes

LES ENTREMETS AUX FRUITS (PREPARATION, COMPOSITION, DERIVES)

Objectifs

– Réaliser les entremets aux fruits, les confectionner à l’aide de fiches techniques de préparation;

– Préparer, dresser et présenter avec goût et art;

– Préciser l’utilisation adéquate de ces entremets.

Contenu

Salade de fruits frais

Compote de fruits

Tartes et tartelettes aux fruits exotiques

Gelée aux fruits

LES ENTREMETS LIBANAIS

Objectifs

– Exécuter, confectionner et utiliser les entremets libanais à l’aide des fiches techniques de préparation

– Dresser et présenter d’une manière élégante

Contenu

Riz au lait

Mouhalabieh

Nammoura

4.4 Kichke-el-Foucara

LES PREPARATIONS DIVERSES (PREPARATION, UTILISATION)

Objectifs

– Réaliser les sirops de sucre en suivant les principales phases de la cuisson du sucre;

– Réaliser le fondant à l’aide d’une fiche technique de préparation;

– Réaliser la glace royale et appliquer les techniques appropriées;

– Préciser leurs utilisations

Contenu

Les sirops du sucre

Le fondant

La glace royale

LES MASSES A MERINGUE (PRESENTATION, COMPOSITION, UTILISATION)

Objectifs

– Appliquer les techniques spécifiques de la préparation des meringues et utiliser les fiches techniques;

– Réaliser les différents modes de préparation des meringues;

– Préciser l’utilisation de chaque type de meringue.

Contenu

Masse à meringue

Coquilles à meringue

Fonds des vacherins

Meringue italienne

Entremets meringués

Meringue suisse

Champignons

Rochers aux amandes

Noix de coco

Biscuits à la cuillère

LES GLACES ET LES CREMES GLACEES (COMPOSITION, PREPARATION, CATEGORIES, UTILISATION)

Objectifs:

– Préparer selon les normes d’hygiène les glaces et les crèmes glacées de base

– Appliquer les techniques spécifiques

– Réaliser et confectionner les différentes catégories de glaces de base

– Utiliser les glaces de base adéquatement

Contenu

Les crèmes glacées

Crème glacée au chocolat

Crème glacée aux fruits

Les glaces aux oeufs

Glaces aux oeufs vanille

Glaces aux oeufs au chocolat

Les glaces aux fruits

Glace aux fruits doux

Glace aux fruits acides

Les sorbets

Sorbets au citron

Sorbets au vin

LE DECOR AU CORNET

Objectifs

– Exécuter le décor simple au cornet

– Exécuter des lignes droites, verticales, horizontales, des chiffres et des lettres

– Appliquer la méthode glissante et la méthode tombante

Contenu

Lignes droites verticales

Lignes droites horizontales

Lignes italiques

Lignes courbes

Les bordures

En carrées

En losanges

En dents de scie

Les écritures

En batons droits

En batons italiques

En langue arabe

LA PATE FEUILLETEE (PREPARATION, DERIVEES, UTILISATION)

Objectifs

– Déterminer les techniques de préparation

– Spécifier le feuilletage classique et le feuilletage rapide

– Réaliser à l’aide des fiches techniques les pâtes et les entremets mentionnés

– Cuire, dresser et présenter les plats avec goût et art

– Déterminer leur utilisation adéquate

Contenu

Feuilletage classique

Feuilletage rapide

Dérivés:

Millefeuille

Bande de tarte feuilletée aux fruits

Jalousie aux amandes

Allumette au fromage

LES PATES LEVEES (PREPARATION, DERIVEES, UTILISATION)

Objectifs

– Appliquer les techniques appropriées et préparer: la pâte à brioche, la pâte à babas, les savarins;

– Réaliser les dérivés de ces pâtes à l’aide des fiches techniques de fabrication;

– Réaliser le sirop à savarin; cuire, garnir, dresser et présenter ces produits avec goût et art;

– Déterminer leur utilisation.

Contenu

La pâte à brioche

Brioche parisienne

Brioche mousseline

Brioches tressées

Pains aux raisins

La pâte à babas et à savarins

Pâte babas, préparation

Babas au rhum

Savarin aux fruits

Marignans chantilly

Sirop à savarins

LA PATE LEVEE FEUILLETEE (PREPARATION, DERIVEES, UTILISATION)

Objectifs

– Réaliser la pâte à croissant, à pain, de mie et appliquer les techniques de préparation et de fermentation.

– Confectionner les dérivés de ces pâtes à l’aide des fiches techniques de fabrication.

– Cuire, garnir et présenter avec goût et art.

– Déterminer leurs utilisations.

Contenu

La pâte à croissant

Croissants au beurre

Croissants aux thyms

Croissants aux amandes

Croissants au chocolat

La pâte à pain de mie

Pain de mie

Pain au lait

Pain sandwiche

LES CAKES ET MASSES CREMEES (PREPARATION, DERIVEES, UTILISATION)

Objectifs

– Préparer des masses à cake, appliquer les techniques spécifiques.

– Réaliser les différentes recettes à l’aide des fiches techniques de fabrication.

– Cuire, dresser et présenter les cakes dans des plats ou dans des plateaux selon le cas.

– Déterminer leur utilisation adéquate.

Contenu

Cake anglais

Cake aux fruits

Cake marbré

Cake au chocolat

Cake en caissettes

LES PETITS FOURS (PREPARATION, DERIVEES, UTILISATION)

Objectifs

– Maîtriser les techniques de réalisation des petits fours secs et des petits fours glacés ou fondant à l’aide des fiches techniques de préparation.

– Assurer la bonne cuisson et finition en capsules.

– Dresser et présenter les petits fours sur des plateaux d’une manière artistique et élégante.

– Vérifier la mise au point organoleptique des plats.

– Déterminer leur utilisation adéquate.

Contenu

Les petits fours secs

Sablés à la confiture

Langues de chat

Macarons

Petits fours dressés à la poche

Petits fours aux amandes

Tuiles aux amandes

Cigarettes

LES PETITS FOURS GLACES (PREPARATION, DERIVEES, UTILISATION)

Objectifs

– Utiliser les biscuits fourrés avec la crème au beurre parfumée, crème aux fruits, crème ganache, etc; les tailler en différentes formes, glacés ou fondants.

– Appliquer les techniques appropriées et déterminer l’utilisation de ces produits.

Contenu

Carrés

Ronds

Ovales

Triangles

Losanges

Rouleaux

LES SAUCES ET COULIS (PREPARATION, DERIVES, UTILISATION)

Objectifs

– Réaliser les sauces utilisées en pâtisserie à l’aide des fiches techniques de préparation.

– Assurer la bonne consistance, couleur, goût et présentation.

Contenu

Sauce chocolat

Sauce vanille

Sauce aux fraises

Sauce abricots

Coulis au framboise

LES ENTREMETS DE PATISSERIE (PREPARATION, DERIVES, UTILISATION)

Objectifs

– Réaliser les entremets de pâtisserie à l’aide de fiches techniques de préparation.

– Assurer la confection, cuisson, finition, dressage et présentation d’une manière élégante.

– Déterminer leurs utilisation adéquate.

Contenu

Entremets à base de génoise et de crème pâtissière

Fraisier

Cerisier

Entremets à base de génoise et de crème au beurre

Entremet au cointreau

Entremet au chocolat

Entremet aux ananas

Entremets à base de biscuit et de crème diplomate

Dame blanche aux fraises

Dame blanche aux bananes

L’oranger aux Kiwis

LES BAVAROIS (PREPARATION, DERIVES, UTILISATION)

Objectifs

– Réaliser les bavarois à base de crème anglaise, de fruits et crème anglaise, à l’aide des fiches techniques de préparation.

– Confectionner les bavarois, les dresser sur les plats, les décorer et les présenter d’une manière élégante.

– Déterminer leur utilisation.

Contenu

Bavarois à base de crème anglaise

Bavarois à la vanille

Bavarois au chocolat

Bavarois au praliné

Bavarois à base de fruits et de crème anglaise

Bavarois aux fraises

Bavarois aux kiwis

Bavarois aux ananas

Bavarois au Grand Marnier

LES MOUSSES (PREPARATION, DERIVES, UTILISATION)

Objectifs

– Réaliser les mousses à l’aide des fiches techniques de préparation.

– Confectionner les mousses en respectant les normes d’hygiène, déterminer leurs utilisations adéquates.

– Dresser, décorer, présenter avec goût et art.

Contenu

Mousse à base de crème anglaise aux fruits

Mousse aux fraises

Mousse à l’orange

Mousse aux bananes

Mousse à base de crème fraîche

Mousse au chocolat

Mousse au prainé

Mousse au Grand Marnier

LES CHARLOTTES (PREPARATIONS, DERIVES, UTILISATION)

Objectifs

– Réaliser les charlottes froides et chaudes à base de crème anglaise, et de fruits et crème anglaise.

– Confectionner les charlottes à l’aide des fiches techniques de préparation en respectant les normes d’hygiène.

– Dresser, décorer et présenter les charlottes de manière élégante.

– Déterminer leur utilisation adéquate.

Contenu

Charlottes chaudes

Charlotte aux pommes, sauce abricot

Charlottes froides à base de crème anglaise

Charlotte pompadour

Charlotte royale

Charlotte russe

Charlotte aux fruits à base de crème anglaise

Charlotte aux fraises

Charlotte aux ananas

LES ENTREMETS LIBANAIS (PREPARATION, UTILISATION)

Objectifs

– Réaliser les entremets libanais à l’aide de fiches techniques de préparation

-- Confectionner avec soin selon les normes spécifiques

– Cuire, dresser et présenter avec goût et art

– Déterminer leurs utilisations

Contenu

Aych el Saraya

Doigts de Zeinab

Owaimate

Ossmalieh

Karabij d’Alep, avec Natef

Knafé Mafrouki

Katayef Bel Kishta

LES COUPES GLACEES (PREPARATION, DERIVES ET VARIETES, UTILISATION)

Objectifs

– Réaliser les coupes glacées à l’aide des fiches techniques de préparation

– Confectionner les coupes glacées en respectant les normes d’hygiène et de propreté.

– Dresser, présenter, décorer les coupes avec goût et art.

– Déterminer leur utilisation dans le domaine de restauration.

Contenu

Les coupes glacées

Poires belle Hélène

Coupe melba

Coupe printanière

Coupe Romanoff

Coupe Jacques

Coupe Singapour

LE DECOR DES GATEAUX (ORGANISATION, MISE EN PLACE, ELEMENTS DECORATIFS, COULEURS, EXECUTION)

Objectifs

– Exécuter les décors des gâteaux en respectant les principes de l’organisation des décors sur “surface”, les critères de mise en place, les couleurs, primaires, secondaires, etc.

– Confectionner des éléments décoratifs: fleurs, feuilles, fruits, etc.

– Etude des couleurs

– Confectionner la pâte d’amandes à l’aide des fiches techniques de préparation

Contenu

Exécution des couleurs primaires

Exécution des couleurs secondaires

Exécution des décors sur surface

Critères des inscriptions

Eléments décoratifs:

Fleurs en pâte d’amandes

Feuilles en pâte d’amandes

Motifs de décors en pâte d’amandes

PATE A CHOUX

Objectifs

– Réaliser les produits de la pâte à choux de ce chapitre à l’aide des fiches techniques de préparation;

– Confectionner les crèmes de farces; cuire, garnir et présenter avec goût et art; appliquer les techniques appropriées;

– Préciser leurs domaines d’utilisation.

Contenu

Paris-Brest

St. Honoré

Croquembouche

PRODUITS DE LA PATE FEUILLETEE

Objectifs

– Réaliser les recettes de ce chapitre à l’aide de fiches techniques de préparation;

– Déterminer les techniques spécifiques de préparation;

– Cuire, garnir et présenter les produits confectionnés avec goût et art;

– Spécifier le domaine de leurs utilisations.

Contenu

Feuilletée sucrée:

Millefeuille marbrée

Gâteau Pithiviers

Cornets à la Chantilly

Jalousie aux pommes

Feuilletée salée

Allumettes au fromage

Bouchées

Vol-au-vent

Fleurons

Saucisses feuilletées

Délices au fromage

GROS GATEAUX DIVERS

Objectifs

– Réaliser les différents gâteaux mentionnés dans ce chapitre à l’aide de fiches techniques de préparation;

– Appliquer les techniques de préparation appropriées à chaque produit;

– Dominer les techniques spécifiques de confection et de finissage;

– Dresser, décorer et présenter les gâteaux sur papiers dentelles avec goût et art.

Contenu

Gâteau succès

Gâteaux Forêt noire

Entremets décorés glacés au fondant

Entremets décorés à la pâte d’amandes

Mont-Blanc

LES ENTREMETS MERINGUES

Objectifs

– Réaliser les entremets meringués de ce chapitre à l’aide des fiches techniques de fabrication;

– Maîtriser les techniques de préparation appropriées;

– Dresser, décorer et présenter les entremets sur les papiers dentelles et sur les plats appropriés avec goût et art;

– Préciser le domaine de leurs utilisations.

Contenu

Pommes meringuées

Tartes et tartelettes meringuées

Entremets meringués

LES SOUFFLES CHAUDS SUCRES (BASE: CREME PATISSIERE)

Objectifs

– Réaliser les soufflés chauds à base de crème pâtissière à l’aide des fiches techniques de fabrication;

– Déterminer les phases de préparation et de cuisson et appliquer les techniques appropriées;

– Assurer un envoi conforme aux normes du service (qualité, rapidité);

– Préciser le domaine de leur utilisation.

Contenu

Soufflé à la liqueur

Soufflé au chocolat

Soufflé à l’orange

FABRICATION DES BONBONS - CHOCOLAT ET TEMPERAGE DE LA COUVERTURE

Objectifs

– Réaliser des intérieurs pour être trempés au chocolat couverture à l’aide de fiches techniques de fabrication;

– Appliquer les techniques appropriées et déterminer le domaine d’utilisation;

– Détailler les intérieurs;

– Mettre au point le chocolat couverture pour le trempage des intérieurs;

– Tremper les intérieurs au chocolat approprié, dresser et présenter.

Contenu

Ganache foncée

Ganache claire

Gianduja

Nougatine

Pâte d’amandes fondante cuite

Amandes grillées

Noisettes grillées

Praliné

CUISSON DU SUCRE - DECORATION - PASTILLAGE

Objectifs

– Réaliser la cuisson du sucre à l’aide des fiches techniques de fabrication en indiquant le degré de cuisson à chaque phase;

– Confectionner le sucre filet, rocher et nougatine pour le décor des gâteaux;

– Appliquer les techniques appropriées pour les préparations des motifs de décor et préciser leurs domaines d’utilisations.

Contenu

Cuisson du sucre

Sucre filet

Sucre rocher

Nougatine

Pastillage

N.B. : All mentioned dessert dishes in this curriculum are just examples , so that the instructor can choose of them or others according to trends and available facilities. We have mentioned them only to support the teachers, not to be adhering to them.

Kitchen basic preparations

25% of Technology and laboratory hours are designated for Kitchen. The following subjects are to be taught and practiced:

- Understanding raw materials such as : vegetables , fruits, beans , potatoes, cereals, dairy products, oils and fats, eggs, meat, poultry, games, fish and shellfish, in terms of : - Sources

- Quality

- Conservation and Usage

- Basic pre-preparations and various dressing and cutting techniques of vegetables, meat, poultry and fish.

- Preparation of basic sauces, salads, sandwiches, stews, Lebanese cold and hot Mezzeh, meat dishes, poultry dishes and fish dishes from both classical and local cuisine, using moist-heat cooking methods and dry-heat cooking methods. ( one dish of each variety to be prepared as minimum. )

Service basics & practices 90 hours / 2 years

|  |  |
| --- | --- |
| **Knowledge** | **Skills** |
| **Maintains hygiene and health and safety conditions**  - hygiene guidelines in service range | **Hygiene guidelines**  - maintaining personal hygiene and keeps the uniform clean  - maintaining hygiene of working environment, working surface, equipment and storage areas  - maintaining hygiene when handling foodstuff |
| **Prepares inventory, service station, equipment, appliances, tables, chairs, service trolleys (Restaurant procedure)**  - basics about service “Mise en place” | **Service basics**  - gets to know daily order of food and drinks  - gets to know daily plan of activities  - preparation of small inventory and station  - preparation of equipment and tools for service  - sets up the tables and chairs  - cleans up the tables  - Placing table pads or silence cloths , setting the table cloth, placing overlays  - polishing tableware  - prepares service table  - carrying a tray, carrying plates in front of guests, carrying platters, carrying glassware and flatware  - Placing decorations and condiment sets, setting the cover plate, setting the covers, folding the napkins, glassware placement  - checks the state of the equipments and the dining-room (climatisation, music …) |
| **Receives guests and takes orders**  - Customer care  - Work steps | **Customer service**  - seats guests  - takes order of drinks and food  - registers orders  - distributes orders  - checks whether the guests are satisfied |
| **Knowledge of beverages**  Hot beverages  - Tea , producing countries, purchasing of tea,  storage, special blend of tea, perfumed tea  - Coffee, producing countries, purchasing,  characteristics  - Examples of modern coffee service styles  Classification of other non alcoholic beverages such as:  - Aerated waters  - Lemonades  - Juices  - Syrups  Classification of types of wine  - Brief about wine elaboration  - List wine by type  - Information’s required on the labels of wine, reading of wine label  - Factors that influence the quality and final taste of wine  - Food and wine pairing  - Preserving wine  Alcoholic beverages  Identify beer, distinguish different types and characteristics. Ingredients used in beer fabrication. State its presentation method and its harmony with food.  Aperitifs : Vermouths, Bitters, Aniseed beverages and Lebanese Arack, general idea about their elaboration, presentation and use. Name some commercial brands.  Eaux-de-vie (distilled beverages) : Wine-based like Cognac, Brandy…, fruit-based like Calvados, Kirsch, Tequila…, cereals & plants-based like Whiskey, Vodka, Gin, Rhum… , general idea about their elaboration, presentation and use. Name some commercial brands.  Classify liquors : fruit-based and plant-based. Name of some commercial brands general idea about their elaboration, presentation and use. | **Alcoholic and non alcoholic beverages**  - guest advise concerning beverages  - wine complementary to the meal and sequence of menu courses  - serve aperitif or digestive  - serve non alcoholic beverages  - serve beer  - serve wines  - serve other alcoholic beverages  **Controlling alcohol risks effectively**  - Outline the effect of alcohol consumption on health  - Alcohol and the law : Negligence , reasonability , foreseeability ...  - Anticipated problems : Drunk driving accident , drownings and suicides , slips falls and other accidents , personal injuries , property damage.  - Blood alcohol concentration (B.A.C.)  - The way that alcohol moves through the body  - Levels of intoxication (green , yellow , red)  - Care for guest contact staff : Observe , Communicate , Assist , Report expect |
| **Serve food**  - presentation and service different dishes | **Different methods of food service**  - serve breakfast  - serve hors d’oeuvres  - serve soups and broths  - serve main meal  - serve dessert |
| **Carving in the dining room (decoupage)**  Carving, jointing and filleting of meat   * Select and name the tools * Recognize the joint, poultry or fish to be carved or filleted * Identify the bone structure and muscle fibber of the product   Filleting of fish  Carving of Fruits  Flambage   * Name and explain the purpose of using liquors in flambé work * Practice to flambé sweet dishes * Practice of flambé meat dishes | * Prepare mise en place * Use different methods of carving , jointing and filleting of: * Beef * Lamb, mutton, saddle of Lamb * Whole chicken * Select, sharpen and handle the carving or filleting knives according to culinary procedures * Present the dish to the host * Carve joints and poultry as required and according to culinary rules   Filleting of fish   * Select and name the tools * Prepare mise en place * Fillet fish or portion and remove bones as required * Presentation of food from the trolley to the guest   Carving of Fruits   * Oranges * Apples * Bananas * Grape fruits * Salade de fruits frais   Flambage  Fruits   * Compote de fruits flambé au Kirsch * Bananes flambés (Fournés , Suzette) * Peach flambé * Crêpe Suzette * Crêpe Alaska   Meats   * Steak aux poivres (green, black, white pepper) * Tournedos Mireilles * Crevettes professeur * Rognons de veau flambés au Porto rouge |
| **Administrative jobs**  - payment in cash  - payment by cards , checks … | **Accounting**  - invoice  - receives payment  - billing methods  - Processing guest payment of bills |

Practical applications 480 hours / 2 years

The practical applications should be supported by theoretical instruction and direct coaching at the technical School. These applications should include the following tasks, while considering the abilities and progress of the student :

**Pastry/Bakery & Kitchen practical applications**

**Introduction to the Food processing departments**

* Rules and regulations
* Structure and organization
* Orientation to the food and beverage departments in the school (Garde-Manger, stores, Food preparation areas …)
* Measures for personal security and safety
* Preventing fires: location of extinguishers, their types and usage; emergency exits and assembly point…
* Preventing cuts, burns and falls
* Preventing injuries from machines
* Preventing strains and injuries from lifting
* Grooming standard and personal hygiene
* Measures of food hygiene, sanitation and safety
* Measures for environmental protection (saving energy, sorting garbage for recycling, oil disposal…)

**Safe use of kitchen tools & equipment**

* Maintaining, Using, Cleaning and sanitizing knives properly
* Using Kitchen chemicals and sanitizers properly
* Correct handling of all kitchen tools, utensils and equipment
* Cleaning & Sanitizing equipment and worktables
* Safe use of furnaces and ovens either on gas or electricity
* Operating, safe-emptying and cleaning deep-fryers
* Operating grills, griddles and salamanders
* Using, cleaning and sanitizing containers, pots and pans properly
* Operating and Cleaning of hot and cold food holding equipment (bain-marie, infra-red lamps, refrigerated tables…)
* Safe and Correct use of electro-mechanical equipment (beater, mixer, peeler, slicer, salad spinner, meat mincer, rolling mill…)
* Checking temperatures of refrigerators and freezers
* Entering walk-in refrigerators and freezer room safely with all essential protective materials
* Reporting any unhygienic or defective tools and kitchen equipment
* Respecting the forward working principle, avoiding cross-contamination
* Applying of “clean as you go” conception
* Contributing to rodent and insect control

**Procurement & Kitchen office work**

* Working in the storeroom
* Estimating expected food consumption
* Placing purchase orders and store requisitions
* Handling & Controlling stock (In/Out procedures)
* Being aware of expiry dates of various food items
* Maintaining minimum/maximum stock
* Assist in inventory accomplishment
* Keeping related records and accounts
* Receiving of raw materials and checking quality
* Storing dry food (flour, salt, cereals, sugar, oils, canned and bottled foods…)
* Storing wines and alcoholic beverages appropriately
* Storing perishable foods in refrigerators
* Storing and Thawing frozen foods
* Contribute to the creation of standard recipes , and calculate food cost
* Getting involved in menus composition and their pricing

**Vegetables & Fruits ( Only partially )**

* Washing, Disinfecting and Drying vegetables and fruits
* Peeling and Trimming vegetables
* Chopping green leaves vegetables
* Cutting vegetables into different shapes : Julienne, Brunoise, Macédoine, Jardinière, Paysanne, Concassé…
* Processing potatoes into different forms
* Checking quality and Cooking frozen, canned and dried vegetables
* Blanching and Chilling vegetables
* Boiling and Steaming vegetables
* Sautéing, Pan-frying and Deep-frying vegetables
* Braising vegetables
* Baking vegetables
* Chilling cooked food for salads
* Storing vegetables safely after cooking
* Preparing decorative garnishes from cucumbers, mushrooms, radishes, lemon…
* Preparing fresh and cooked salads with their dressings

**Simple dishes & Food presentation ( Only partially )**

* Holding cold foods and salads in cold bain marie or refrigerated table during service
* Preparation of simple egg dishes and omelette
* Setting up a sandwich station using the “Mise en place” technique
* Preparing the types of cold and hot sandwiches
* Making the “Mise en place” of the breakfast buffet
* Helping in the preparation and presentation of the breakfast buffet
* Preparing simple cold dishes and breakfast dishes
* Attractively preparing different kinds of cheese platters and cold meat platters (ham, sausages, roast meat, …)
* Preparing stocks, cream and thickened soups
* Making canapés with different garnishes of fish, meat, ham, sausages, poultry, cheese…
* Preparation of pastas, noodles and rice
* Using and finishing of convenience food
* Serving food attractively arranged on the plate or platter with proper balance
* Garnishing banquet platter with appropriate accompaniments
* Producing and Using correctly a wide variety of garnishes
* Planning and arranging attractive food platters for buffet
* Preparing cheese platter with an assortment of fresh fruit
* Producing hot food for buffet
* Preparing decorative items for buffet from carved Ice blocks, vegetables and fruits (pumpkins, watermelons…)
* Demonstrate safe and hygienic practices related to buffet

**Meat ( Only partially )**

* Inspecting meat
* Aging meat
* Identifying the primal cuts of beef, lamb, veal and pork
* Storing meat
* Boning and cutting meat
* Carving cooked meat
* Trimming meat
* Grinding meat
* Testing meat doneness
* Storing fresh and frozen meats
* Seasoning meat
* Marinating meat
* Preparing meat gravy and juices
* Basting meat
* Barding meat
* Preparing and Using Mirepoix
* Preparing leg and rack of lamb for roasting
* Carving a leg of lamb, rack, or other leg roast
* Roasting meat
* Broiling & Grilling meat
* Slicing flank steak
* Sautéing, Pan-frying and Griddling meat
* Trimming and cutting veal for scaloppine
* Simmering meat
* Braising large cuts of meat
* Braising meats for stews
* Adjusting the sauce from braising liquids
* Preparing and Cooking offal (liver, kidneys, hearts, tripe, tongues, …)

**Poultry ( Only partially )**

* Inspecting poultry
* Handling and Storing poultry
* Applying safety measures related to poultry
* Trussing chicken
* Splitting chicken for broiling or grilling
* Cutting up chicken into quarters and eighths
* Cutting up chicken semi boneless
* Boning chicken
* Roasting poultry items
* Preparing poultry stocks
* Soups, stews, sauces…
* Seasoning poultry
* Basting poultry
* Carving roast chicken and turkey
* Broiling & Grilling poultry
* Sautéing, Pan-frying and Deep-frying poultry
* Applying recipes of poultry-based dishes
* Simmering & Poaching poultry
* Braising poultry
* Preparing dressings and stuffings for poultry
* Preparing salads using cooked poultry

**Fish ( Only partially )**

* Cutting fish
* Preparing fish stocks
* Dressing fish
* Filleting flat and round fish
* Handling and Storing fish
* Thawing frozen fish
* Baking and Braising fish
* Sautéing, Pan-frying and Deep-frying fish
* Preparing Court Bouillon for fish
* Poaching and Simmering fish in Court Bouillon
* Poaching fish in fumet and wine
* Rolling and folding fillets for poaching
* Producing sauces for fish
* Cooking fish “en papillote”
* Simmering and Steaming fish
* Preparing recipes using cooked fish

**Shellfish ( Only partially )**

* Preparing and Cooking oyster
* Opening oyster
* Cleaning and Cooking mussels
* Preparing and Cooking lobster
* Splitting lobster
* Cutting lobster for sautés and stews
* Peeling and deveining shrimp
* Butterflying shrimp
* Cooking shrimp
* Preparing and Cooking crabs
* Preparing squid, snails and frogs if available on the menu

**Yeast products & Pastry**

* Producing bread and dinner rolls
* Producing sweet dough products
* Producing Danish pastry and croissants
* Preparing biscuits, petit four, muffins, cakes and variations
* Cooking sugar syrups to various stages of hardness
* Preparing custards and pastry cream
* Preparing puddings, mousses and meringues
* Preparing fruit-based recipes
* Preparing dessert sauces

**Lebanese & International cuisine**

* Preparing cold Lebanese Mezza
* Preparing hot Lebanese Mezza
* Preparing Lebanese speciality dishes (Tabbouleh, different types of Kebbeh, …)
* Preparing some Lebanese sweets
* Preparing recipes from international cuisines

**Service practical applications**

**Practicing the service standard**

* Cleaning and Polishing of glassware, chinaware and flatware.
* Storing the utensils.
* Cleaning the tables of service.
* How to execute the mise en place (preparatory work).
* Placing table pads or silence cloths , setting the table cloth, placing overlays
* Position of the chairs
* Placing decorations and condiment sets, setting the cover plate, setting the covers, folding the napkins, glassware placement.
* Carrying a tray, carrying plates in front of guests, carrying platters, carrying glassware.
* Practicing on service standard methods.
* Acquiring guest courtesy & customer care techniques.
* Shadowing the supervisor and co-workers.
* Explaining & suggesting menu items to the guests.
* Thorough knowledge about the menu items.
* How to be vibrant and enthusiastic.
* How to be intelligent and responsible.
* Leaving personal issues at the door.
* Gaining knowledge of daily specials.
* Up selling menu items.
* Being ware of whether the tables need food or beverage.
* Instill the right behaviors.
* Reserving a guest table.
* Receiving, greeting and seating guests.
* Presenting the menu for the guest.
* Recommending and suggestive selling.
* Taking the order from the guest.
* Service and attentive care.
* Use the utensils and restaurant equipment: cutlery, rechaud, chaffing dishes.

**The beverage service**

* Preparing & serving the aperitifs
* Ideal drinking and serving temperature
* Serving of open bar beverages
* Serving bottled beer, serving red, white and rose wine
* Serving sparkling wine.
* Serving wine by the glass.
* Serving digestives.
* Presenting & serving the cheese with accompaniment
* Preparing & serving cigars
* Serving the caviar

**Equipment in the restaurant**

* Utensils used for basic a la carte menu
* Explain and be competent to name and use following equipment in the Restaurant :

- Tables and Chairs ( different sizes)

- Cutlery ( for different dishes e.g fish )

- Condiment containers (cruets), peppermills

- Table decorations

- Menus and wine lists, Promotional material

- Booking diary

- Trays and salvers

- Finger bowls

- Table decorations

- Promotional materials

- Cash box and credit card printer

- Menus list

- Linen

- Cutlery

**Maintaining guest care**

* Greet in a polite and welcoming manner
* Note the guests needs and requirements and act upon
* Give accurate and appropriate information
* Answer to all guests enquiries
* Give information within scope of individuals authority
* Promote Company facilities and sevices
* Bid farewell to guests in a polite and pleasant manner

**Dealing with guest complaints**

* Acknowledge dissatisfied guests immediately and attend to without delay
* Assure guests that complaints will receive immediate attention
* Resolve simple complaints which are within the individuals authority and deal with as soon as possible
* Refer to the appropriate person complaints which cannot be resolved within the individuals authority
* Report complaints to the supervisor

**Dealing with guest related incidents**

* Identify the nature of incidents and establish priorities
* Assure guests that incidents will receive immediate attention
* Deal with as soon as possible in a calm manner incidents which can be resolved within the individuals authority
* Refer to the appropriate person incidents which can not be resolved within the individual authority

**Inter personal relations and interactions with guests**

* Greet all guests promptly and politely
* Acknowledge known guests by name in an appropriate and friendly manner
* Conduct timely conversations to take into account work procedures and the needs of other guests
* Direct guests promptly and politely to the appropriate authority in cases where knowledge or job responsibilities are exceeded
* Promptly, accurately and willingly act upon policies, procedures and techniques to promote guests trust, satisfaction and goodwill

**Table arrangements**

* Select the necessary utencils and materials for setting a table for basic a la carte cover according to restaurant policy
* Produce different kind of napkins and place it on the table
* Select the necessary utencils and materials for setting up a cover for specific menu
* Cover the table, service trolley/gueridons or tray with clean linen

**Handling and carrying service trays, utensils and tools**

* Carry plates by placing the second plate under or over the first
* Carry soup plates by using an under-plate
* Use the right hand for holding service spoon and fork and the left hand for carrying the food platter (if right-handed)
* Pratice to carry large food platters on a serviette over the left hand
* Practice to pick up a service tray with both hands and establishing an equilibrium, leaving the right hand free to open doors, when carrying the tray

**Carrying out food service**

* Check the food and drink order and adjust the table setting to suit the dishes ordered
* Practice differrent service style
* Serve and present simple food dishes in accordance to professional rules
* Clear tables in accordance to professional rules
* Crumb down the table in appropriate manner, adjust covers for dessert

**Prepare and serve hot beverages**

* Name the different coffee, tea and chocolate preparations on offer
* Select the recommended machinery and utensils to prepare the order
* Ensure all equipment is clean before use
* Prepare the service tray with the necessary crockery, spoons and Ingredients
* Make fresh coffee, tea or infusions, hot chocolate or cocoa according to specifications, using the recommended measures, boiling water or milk and infusion time
* Place sugar basin, tea strainer, coffee / teapots and milk and water jugs within easy reach of the customer
* Clear table by using service salver, once guest has finished

**Breakfast service**

* For Lebanon breakfast:
* Lay a table for the basic Continental breakfast
* Take the order for the desired beverage and a possible extension of Lebanese dishes
* Place the order at the corresponding service point and carry beverages with hot cup and breads
* Lay joint knife and fork
* Collect order from the kitchen and serve from the right side
* Clear table after breakfast has been taken for English or American breakfast
* Place breadbasket toast rack, preserves and butter on the table
* Serve juice, yoghurt, hot beverage, fruit, cereals (American B/fast) porridge (English B/fast) and toast
* Serve required hot beverages
* Remove dirty plates when first course has been consumed, add fresh cutlery, if necessary, and serve fish, meats and or eggs
* Clear table after customer has left and re-kay, if necessary

**Prepare and serve cold beverages**

* Collect the drink at the dispense bar or service point
* Make sure it is the correct type of drink at the desired temperature
* Ensure that recommended type of glasses for bottled drinks
* Place bottle either on high-rimmed beer service tray or on round silver tray covered with a clean serviette
* Place corresponding glass
* Open bottle and pour drink into glass, serving from the right side
* Clear empty glasses and bottles from the right side of the customer, placing glasses on service tray and carrying empty battles preferably in the hand