

MA - AMS - PC JUN - Chris

Datum	Weeknr.	Tijd	GV	Tijd	Les	Thema	Informatie voor student
26 augustus 2024	35	10:30 AM			Introduction		Bring chef's attire & Laptop!
2 september 2024	36	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Hygiene and environment	Cutting Techniques, mincing an onion, chopping concasse, rough chop or simply concassé, carve
9 september 2024	37	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Hygiene and environment	Fillet, debone, meat/poultry preparations
16 september 2024	38	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Hygiene and environment	Cooking rice, potato preparations, eggs, blanching
23 september 2024	39	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Jus de Veau, Demi glace, searing
30 september 2024	40	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Fish, poultry and beef stock
7 oktober 2024	41					EXAMS	EXCURSION
14 oktober 2024	42	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Vegetable broth, Thickened Soups, Tomato soup, Roux
21 oktober 2024	43	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Thickened Soups, Tomato soup, Roux
28 oktober 2024	44	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Guest speaker	Guest Teacher: The Dutch Kitchen
4 november 2024	45	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Ice cream, milk-based ice cream, sorbet
11 november 2024	46	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Bavarois, parfait, vanilla sauce, pastry cream
18 november 2024	47	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Panna cotta, chocolate mousse, puff pastry, profiteroles
25 november 2024	48					EXAMS	
2 december 2024	49					EXAMS	
9 december 2024	50	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Cake, butter cookies, brownies, crispy biscuit, tuile
16 december 2024	51	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM			Interim testing
23 december 2024	52						Winterbreak
30 december 2024	1						Winterbreak
6 januari 2025	2					EXAMS	
13 januari 2025	3	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Functioning	Mayonnaise and Mayonnaise-based sauces
20 januari 2025	4	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Functioning	Gastrique, Hollandaise, beurre blanc
27 januari 2025	5	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Functioning	Dressing, vinaigrette, ravigotte sauce
3 februari 2025	6	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Functioning	Tempering, paprika mayonnaise, curry mayonnaise
10 februari 2025	7					EXAMS	Proof of Competence with assessor at workplacement company / Intro lesson basic techniques
17 februari 2025	8	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Workshop Basic Techniques: Cutting techniques, mincing an onion
24 februari 2025	9	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Fileren, uitbenen en pareren
3 maart 2025	10	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Working safely	Cooking rice, potato preparations, eggs, blanching
10 maart 2025	11	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Jus de Veau, Demi glace, searing
17 maart 2025	12	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Fish, poultry and beef stock
24 maart 2025	13	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Vegetable broth, Thickened Soups, Tomato soup, Roux
31 maart 2025	14	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		EXAMS	
7 april 2025	15					EXAMS	
14 april 2025	16	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Product and quality	Thickened Soups, Tomato soup, Roux / Spoil our Workplacement Chef or family!
21 april 2025	17						NO CLASS - EASTER. Would you like to join another class with a guest speaker? Ask your mentor.
28 april 2025	18	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Hygiene and environment	Ice cream, milk-based ice cream, sorbet
5 mei 2025	19						NO CLASS- LIBERATION DAY
12 mei 2025	20	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Hygiene and environment	Panna cotta, chocolate mousse, puff pastry, profiteroles
19 mei 2025	21					EXAMS	Interim test moment / Practical test exam / Resits
26 mei 2025	22					EXAMS	EXCURSION
2 juni 2025	23	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Functioning	Mayonnaise and Mayonnaise-based sauces
13 juni 2025	24						NO CLASS - WHITSUNDAY. You can follow this class on FRIDAY at our location in RIJSWIJK. #!!
16 juni 2025	25	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Functioning	Dressing, vinaigrette, ravigotte sauce
23 juni 2025	26	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Practice	Prepare for exams / Summer kickoff
30 juni 2025	27					EXAMS	Proof of Competence with assessor at workplacement company
7 juli 2025	28					EXAMS	Proof of Competence with assessor at workplacement company