

VR - RW - PC JUN - Jörgen (RI24VR11KAS)

Datum	Weeknr.	Tijd	GV	Tijd	Thema	Informatie voor student
30 augustus 2024	35	10:30 AM			Introduction	Bring chef's attire & Laptop!
6 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
13 september 2024	37	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Hygiene and environment	Fillet, debone, meat/poultry preparations
20 september 2024	38	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Hygiene and environment	Cooking rice, potato preparations, eggs, blanching
27 september 2024	39	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Jus de Veau, Demi glace, searing
4 oktober 2024	40	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Fish, poultry and beef stock
11 oktober 2024	41				EXAMS	EXCURSION
18 oktober 2024	42	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Vegetable broth, Thickened Soups, Tomato soup, Roux
25 oktober 2024	43	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Thickened Soups, Tomato soup, Roux
1 november 2024	44	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Guest speaker	Guest Teacher: The Dutch Kitchen
8 november 2024	45	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Ice cream, milk-based ice cream, sorbet
15 november 2024	46	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Bavarois, parfait, vanilla sauce, pastry cream
22 november 2024	47	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Panna cotta, chocolate mousse, puff pastry, profiteroles
29 november 2024	48				EXAMS	
6 december 2024	49				EXAMS	
13 december 2024	50	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Cake, butter cookies, brownies, crispy biscuit, tuile
20 december 2024	51	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM		Interim testing
27 december 2024	52					Winterbreak
3 januari 2025	1					Winterbreak
10 januari 2025	2				EXAMS	
17 januari 2025	3	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Functioning	Mayonnaise and Mayonnaise-based sauces
24 januari 2025	4	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Functioning	Gastrique, Hollandaise, beurre blanc
31 januari 2025	5	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Functioning	Dressing, vinaigrette, ravigotte sauce
7 februari 2025	6	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Functioning	Tempering, paprika mayonnaise, curry mayonnaise
14 februari 2025	7				EXAMS	Proof of Competence with assessor at workplacement company / Intro lesson basic techniques
21 februari 2025	8	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Workshop Basic Techniques: Cutting techniques, mincing an onion
28 februari 2025	9	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Fillet, debone & parry
7 maart 2025	10	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Working safely	Cooking rice, potato preparations, eggs, blanching
14 maart 2025	11	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Jus de Veau, Demi glace, searing
21 maart 2025	12	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Fish, poultry and beef stock
28 maart 2025	13	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	Vegetable broth, Thickened Soups, Tomato soup, Roux
4 april 2025	14	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	EXAMS	
11 april 2025	15				EXAMS	
17 april 2025	16	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Product and quality	GOOD FRIDAY - this class is on THURSDAY april 17 - Thickened Soups, Tomato soup, Roux / Spoil our Workplacement Chef or family!
25 april 2025	17				Guest speaker	Guest Teacher: Composition & Plating
2 mei 2025	18	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Hygiene and environment	Ice cream, milk-based ice cream, sorbet
9 mei 2025	19				Hygiene and environment	Bavarois, parfait, vanillasauce, creme pat.
16 mei 2025	20	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Hygiene and environment	Panna cotta, chocolate mousse, puff pastry, profiteroles
23 mei 2025	21				EXAMS	Interim test moment / Practical test exam / Resits
30 mei 2025	22				EXAMS	EXCURSION
6 juni 2025	23	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Functioning	Mayonnaise and Mayonnaise-based sauces
13 juni 2025	24				Functioning	Castric, Hollandaise and beurre blanc
20 juni 2025	25	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Functioning	Dressing, vinaigrette, ravigotte sauce
27 juni 2025	26	10:30 AM - 12 PM	Mentoring	12:30 PM - 6 PM	Practice	Prepare for exams / Summer kickoff
4 juli 2025	27				EXAMS	Proof of Competence with assessor at workplacement company
11 juli 2025	28				EXAMS	Proof of Competence with assessor at workplacement company