

BASIC SKILLS – WESTERN TECHNIQUES - 2010

January, May and August 2010 intake

2pm to 5pm

\$1200 includes apron, 2 Zwilling Henckel knives and chopping block

Chef: Francois Mermilliod, Executive Chef, ABSINTHE

<i>Date</i>	<i>Modules</i>	<i>Contents</i>
<i>Jan 23 May 8 Aug 14</i>	<i>1</i>	<i>Knife skills on vegetables and poultry, stock and clear soups</i>
<i>Jan 30 May 15 Aug 21</i>	<i>2</i>	<i>Creamy soups, meat and accompanying sauces</i>
<i>Feb 06 May 22 Aug 28</i>	<i>3</i>	<i>Meat braising techniques and savoury tart</i>
<i>Feb 13 May 29 Sep 04</i>	<i>4</i>	<i>Eggs and salad dressing</i>
<i>Feb 20 Jun 5 Sep 11</i>	<i>5</i>	<i>Pasta and risotto</i>
<i>Feb 27 Jun 12 Sep 18</i>	<i>6</i>	<i>Fish and accompanying sauces, shellfish and fish mousse</i>
<i>Mar 06 Jun 19 Sep 25</i>	<i>7</i>	<i>Cakes and tarts</i>
<i>Mar 13 Jun 26 Oct 02</i>	<i>8</i>	<i>Plated desserts</i>