

Garde Manger (A)  
Greg Knox

- the name and date of the class;  
We are in Garde Manger (Gar Munjay). It as a class about “food that is served cold.
- the (daily) objective for that class;  
Today was the first day of class and we had to go over ALL the literature and the syllabus. That was very boring and something that a college student SHOULD BE ABLE TO DO ON THEIR OWN TIME. I am not paying a great deal of Money to have the teacher READ things that are PUBLISHED in advance. I can ask questions about anything that is not clear to me on the PRINTED literature.
- recipe(s) for (a) specific dish(es) you prepared;  
Todays recipes were;
  - Rillettes De Tours
  - Duck Confit
  - Duck Prosciutto
  - Bacon
  - Alsatian-style Hot-Smoked Pork Loin
  - Jewish Corned Beef 2 lb.
- I was responsible for the Rillettes De Tours and helped with the Alsatian-style Hot-Smoked Pork Loin. I did get to see all the demos for the other stuff. But it is not the same to “watch” someone else do something and learn how to do it. I believe that the best way to learn is to HEAR, DO, TEACH.
- a list of small wares and utensils you used to prepare that(those) dish(es);

Today we had to use a pot of water to blanch the pork to start the Rillettes De Tours.

- a summary of what you learned during this period;

What did I learn day 1? not much! There was a plethora of information put out and it was too time constricting to actually learn anything about the menu. Honestly, I learn more from your demos than I do actually doing the recipes myself.

- plate diagrams;

We did not plate anything today.

- a timeline;

Today the timeline was VERY RUSHED ☹ Did not like that at all.

- personal observations;

I observed that Chef Greg was Trying to impart his knowledge on us ON TOP OF the assigned chef. He interrupted chef Jac a few too many times. When he should have been just sitting back and learning the TEACHING methods, not teaching the class.

- chef’s instructions comments

There were MANY of these for today. What Garde Manger is named for.

- any other information you received during that class.

- the name and date of the class;

The name of the class is Garde Manger (Gar Monja)

- the (daily) objective for that class;

Today's Objective was to Plate the items in the following table's left column.

- recipe(s) for (a) specific dish(es) you prepared;

<b>Plating:</b> <ul style="list-style-type: none"> <li>◦ Rillettes De Tours</li> <li>◦ Duck Confit</li> <li>◦ Duck Prosciutto</li> <li>◦ Pickled onion and cucumbers</li> </ul>	<b>Take Care of:</b> <ul style="list-style-type: none"> <li>◦ Bacon</li> <li>◦ Alsatian-style Hot-Smoked Pork Loin</li> <li>◦ Jewish Corned Beef</li> </ul>
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- a list of small wares and utensils you used to prepare that(those) dish(es);

Today we used the mixer to paddle the Rillettes De Tours into a paste and put in the freezer.

- a summary of what you learned during this period;

Today I learned to finish the Rillettes De Tour, by mixing the Fat and the reduction sauce to create a paste and freeze for later use. I also learned to cut vegetables to a consistent size for pickling. I also learned how to bag the Duck breast for air drying.

- plate diagrams;

We did not plate this day either due to some things not getting seasoned on the first day. We did however finish flavoring the duck legs (duck Confit) for finishing next week.

- a timeline;

Today's timeline was pretty short due to yesterday's preparation or the lack there of.

- personal observations;

- chef's instructions comments

- any other information you received during that class.

Quatre-Épices Yield: 2 Tbsp		All-Purpose Pâté Spice Yield: 7 oz (196 g)	
Cinnamon, ground	3/4 tsp	White pepper	1 oz
Cardamom, ground	3/4 ts	Black pepper	1 oz
Allspice, ground	2 tsp	Paprika	1 oz
Nutmeg, grated	1 tsp	Dried marjoram, ground	1/2 oz
Cloves, ground	1/8 tsp	Dried thyme, ground	1/2 oz
Coriander, ground	2 tsp	Dried basil, ground	1/2 oz
Combine all of the ingredients, Store in an airtight container.  <b>NOTE:</b> <b>All spices should be completely dry and finely ground.</b>		Nutmeg, ground	1/2 oz
		Cloves, ground	1 oz
		Ginger, ground	1 oz
		Dried bay leaves, ground	1/2 oz
		Combine all of the ingredients, Store in an airtight container.	