

Greg Knox
Garde Manger (Gard Monjay) (A)
Week 3 Day 1

- the (daily) objective for that class;

The objective for today was mainly to get the Misen Plas ready for tomorrow. There was plenty of stuff to cut up and get ready.

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

I prepared the Cobb Salad, and it was quite delicious. It was q pretty big salad and if I would have ordered this from a restaurant, I would have had to take a doggy bag. I really did the cobb salad last week. ☺ This week and on this day I actually got all the stuff ready for the vegetable crisps and the club sandwich.

- a list of small wares and utensils you used to prepare that(those) dish(es);

The small wares used today were the slicer to slice up all the vegetables. I did plantains that I had to leave in water with a little bit of lemon juice and some carrots along with some sweet potatoes.

- a summary of what you learned during this period;

This day we learned about how to use the slicer, something I have used in the meat market many years ago.

- plate diagrams;

- a timeline;

- personal observations;

The personal observations of this day were that it takes a whole lot of preparations to make a sandwich. Of course we had to prepare for 5 sandwiches, and a couple of appetizers.

- chef's instructions comments

I really need to do these when I get home after each day, because this having to do one report for everyday takes a bit of piecing together after the whole week, the two days kind of run together after my long days of school.

- any other information you received during that class.

This day was kind of lax but not really.. most of it was getting ready for the second day.

Greg Knox
Garde Manger (Gard Monjay) (A)
Week 3 Day 2

- The (daily) objective for that class;

Today's objective was to get to class and start progressing toward our sandwiches and apps. Also to take a quiz.

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

Today I prepared fried up the vegetables, they turned out very good too. I also prepared the Club sandwich and cut it correctly before the "demo" ☺

- a list of small wares and utensils you used to prepare that(those) dish(es);

There were no small wares for me today, just finishing the sandwich prep from yesterday. I did have to toast the bread, fry the vegie chips.

- A summary of what you learned during this period;

What did I learn this period? Chef mentioned something about wrapping a plate or sheet pan with foil to place delicate meats on for easy use. I will have to try this at home when I prepare sandwich stuff for the buffet table at the house.

- Plate diagrams;

- A timeline;

Today was a pretty busy day to get sandwiches ready, you would not think it would be that difficult to get a sandwich together. But there were other chutneys and such to get together as well, so that took up most of the time.

- Personal observations;

- Chef's instructions comments

Our chips were GREAT!

- Any other information you received during that class.

We could not taste the Lamb pita because the lamb was bad.