

Greg Knox
Garde Manger (Gard Monjay) (A)

- the (daily) objective for that class;

Menu Week 4 Day 1

- Crostini of Bacon Wrapped in Asparagus & Brie
- Curried Chicken Bouchees Make Chicken filling today
- Rillettes en Roulade
- Gravlax Salmon Canapes Slice gravlax today.
- Ham & Cornichon Canapés Use Alsatian pork loin

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

I prepared the Rillettes en Roulade (cat food). I cut the bell pepper squares for the class, I cubes the beets for the table.

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

Today was just cutting of the stuff to get ready for plating tomorrow.

- a summary of what you learned during this period;

Canapes (also sofa) one – two bite open face sandwiches on toast. Toast DOES NOT get oil added in the cooking process.

- plate diagrams;

- a timeline;

Today was a little busy but not too much. It was all getting ready for tomorrow.

- personal observations;

- chef's instructions comments

- any other information you received during that class.

Watch out for recipes that are or could be a great vegetarian recipe and NOT add an animal product. i.e. Chicken stock for flavoring, as in the sweet potato shooters.

When using dry ingredients, like spices add them to a warm pan with oil to “activate” their aromas and flavors.

Greg Knox
Garde Manger (Gard Monjay) (A)
Menu Week 4 Day 2

- the (daily) objective for that class;

Beet & Tuna Spoons Make salad on Day one

Sweet Potato Shooters Make soup Day one

Gougeres

Demonstrations:

Knife Skills: diamond cut garnish, bell pepper

Plating on a Platter for a Buffet or Pass Butler Style. plating, Tray presentation.

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

Today was just more cutting little diamonds out of bell pepper skin and more cubes for the rillettes. Working with the bacon and tying it to the asparagus, then adding to the brie and all on a little toast, and putting that in the oven just to make the brie pliable.

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

The smallwares used today was mainly the cookie cutters.

- a summary of what you learned during this period;

Today I learned that Gougeres pronounced (GOO' Jay) is another name for the éclair paste we learned in Baking and Pastry, but more savory as opposed to sweet. The chicken curry was VERY good in this "bread"

- plate diagrams;

- a timeline;

This was a pretty busy day.. preparing the menu for today. A lot of little pieces to come together to make a very attractive and expensive looking reception platter.

- personal observations;

It seemed to be a lot of work for a little reward. But I can see that having the materials in a larger quantity and getting more of a finished product would give a larger profit margin.

- chef's instructions comments

There were a lot of demo's this day. Putting all the finishing touches on the final presentation tray.

- any other information you received during that class.

The different style of presentations, Butler, where the tray is carried around, and stationary style