

CULINARY EDUCATORS TRAINING CONFERENCE

BACK TO BASICS for High School Educators

Escoffier, St. Philips College, the Texas Beef Council and the Texas Restaurant Association Education Foundation have partnered to bring you a self-guided introductory Back to Basics Virtual Training.

Back o Basics is produced by the Texas Beef Council and the Texas Restaurant Association Education Foundation and brought to you by Escoffier, St. Philips College.

The Self-Guided Program:

CULINARY FOUNDATIONS

SANITATION, ORGANIZATION, KITCHEN BASICS, KNIFE CUTS

Course
SANITATION
MISE EN PLACE
KNIFE BASICS
KNIFE SKILLS
PAYSANNE CUT
OBLIQUE CUT
ONION DICING
ROUX
COURT BOUILLON

SOUPS, SAUCES, AND STOCK

Course
WHITE STOCK
MINISTRONE
VELOUTE SAUCE
TOMATO SAUCE
ALFREDO SAUCE
BEURRE BLANC
PAN GRAVY

STARCH AND VEGETABLE COOKERY

Course
PASTA
LEGUMES 1
LEGUMES 2
RICE PILAF
PAN STEAMED VEGETABLES
SAUTEED VEGETABLES

POMME PUREE
FRIED VEGETABLES
RISOTTO
CARROTS VICHY
ROASTED VEGETABLES
GRILLED VEGETABLES
POMME DE DAUPHINOISE

PROTEIN COOKERY

Course
BEEF 101
POACHED CHICKEN
POACHED SALMON
SAUTEED CHICKEN
SAUTEED PORK
DEEP FRIED BREADED CHICKEN
BRAISED CHICKEN
BRAISED BEEF
TRUSSING CHICKEN
ROASTED WHOLE CHICKEN
GRILLED CHICKEN
GRILLED STEAK

PLATING

Course
PLATING POACHED DISHES
PLATING SAUTEED DISHES
PLATING BRAISED DISHES
PLATING GRILLED DISHES
PLATING CAESAR SALAD
PLATING SOUP

BAKING & PASTRY FOUNDATIONS

SANITATION, ORGANIZATION, KITCHEN BASICS, AND KNIFE CUTS

Course
SANITATION
MISE EN PLACE
SCALE BASICS
ORANGE SUPREMES

COOKIES

Course
CHOCOLATE CHIP COOKIES
SPRITZ COOKIES
DOUBLE CHOCOLATE COOKIES
COCONUT MACAROONS

PIES AND TARTS

Course
FLAKY PIE DOUGH
COOKED JUICE PIE
PÂTE SUCRÉE
OLD FASHIONED APPLE PIE
CARAMELIZED APPLE TART
PEACH GALETTE
FRESH FRUIT TART

QUICK BREADS

Course
CREPES
PANCAKES
BISCUITS
MUFFINS

CUSTARDS AND PASTRIES

Course
CRÈME BRÛLÉE
PASTRY CREAM
PÂTE À CHOUX
ECLAIR ASSEMBLY
CHOCOLATE GANACHE
CREME CHANTILLY

JULY 13, 2020

Course
SESSIONS TBD