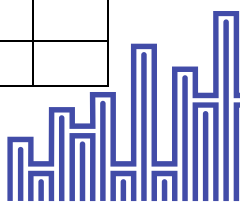


Pre-requisites technics to master at 80% minimum to join the summer program

	Non acquired	work in progress	Acquired		Non acquired	work in progress	Acquired
With a paring knife				Sauces & jus (whisk, saucepan)			
Turn a bouquetière				Mayonnaise sauce & derivatives			
Turn a cocotte potato				Hollandaise sauce & derivatives			
Turn an anglaise potato				Bearnaise sauce & derivatives			
Turn a château potato				Beurre Blanc & Nantais sauce			
Turn a mushroom				Bechamel sauce & derivatives			
Turn a fondante potato				Make a gastrique			
Turn artichokes (poivrade and camus)				Make a white roux, blond, brown			
Cutting diagonally in angles (escalope) button mushrooms				Make a velouté			
Cutting button mushrooms into quarters				Make compound butters			
Making a veal paupiette				Make an américaine sauce			
				Make a Dugléré sauce			
With a chef's knife				Clarify some butter			
Cutting a jardinière				Make a beef jus			
Cutting a vegetable in paysanne				Make a lamb jus			
Cutting a mirepoix				Make a chicken jus			
Cutting a brunoise				Make a veal jus			
Cutting a julienne				Make a crustacean jus			
Cutting a macédoine				Make an aioli sauce			
Cutting mushrooms into duxelles				Make a rouille sauce			
Cutting matchsticks potatoes				Stocks or bases			
Cutting pont neuf potatoes				White chicken stock			
Cutting gaufrettes potatoes (mandolin)				White veal stock			
Cutting a tomato concasse				Brown chicken stock			
Cutting an onion into rings				Brown veal stock			
Finely chisel an onion or a shallot				Fish stock			
Chopp a herb				Marmite, clarification, double clarification			
Cutting a chiffonnade				Make a nage			
Cutting a cockerel «for grilling»				Make a court-bouillon			
Cutting an escalope				Different marinades			
Chisel a herb				Different stuffings			
With a fish knife and a grooving knife				Pâtisserie (whisk, rolling pin, chiqueter tweezer)			
Groove a carrot				Make a brisée dough			
Groove a lemon or an orange				Make a sweet dough			
Cutting to the flesh				Make a puff pastry (turns)			
Remove segments from a citrus				Make a whipped cream, Chantilly			
Cisele a shallot				Roll out			
Fileting flat fish				Line a tart			
Fileting ovoide fish							



Fileting cartilaginous fish				Chiqueter			
Remove the skin from a fish				Pastry Cream			
Fileting a fish wallet style & crumb it à l'anglaise				English custard cream			
Denerve & trim a piece of meat (beef filet)							

Pan

Non acquired	work in progress	Acquired
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White glaze a vegetable			
Brown glaze a vegetable			
Cook a mushroom a blanc			
Cook a risotto			

Sauté pan

Cook a duxelles			
Cook a tomato fondue			
Etuve a julienne			
Cook a fondant potato			
Braised meat			

Dressing

Dress & truss a chicken				
Dress & truss a cockerel American style				
Dress a fish				
Dress a duck magret				

Russe casserole

Cook in a blanc (artichokes)			
Cook à l'anglaise an anglaise potato			
Monder & deseed a tomato			

Cooking of eggs

Hard boiled eggs				Blanch a vegetable (cocotte, château potato)			
Soft boiled eggs				Cook a creole rice			
Poached eggs				Cook a pilaf rice			
Eggs into omelette				Make a potato mash			
Scrambled eggs				Make a vegetable mash			
				Make a cooking by expansion			

Deep-frying

Oval plate

Poached cut potatoes				Make & cook dauphinois potatoes			
Deep fry poached potatoes							
Deep fry gaufrette potatoes							

Others

Make fresh pasta			
Cut & bash an escalope			

Institution & date:

Name of the International Coordinator:

Signature (with stamp of home institution)

Date:

Student's name:

Signature:

