

Culinary Skills Professional Development Tentative Agenda

Pulaski Tech South – Culinary Arts and Hospitality
July 11th & 12th, 2018

Wednesday, July 11th:

- Welcome 8:30 am – 9:00 am
- Session 1: 9:00 am – 10:15 am
Safety & Sanitation, including contamination & cross-contamination, handwashing, surfaces, gloves, flow of food, and storage
- Lunch: 11:30 am – 12:30 am
- Session 2: 12:30 am – 1:45 pm
Sauces, herbs, spices.
- 1:45 pm – 2:00 pm
- Session 3: 2:00 pm – 4:00 pm
Meat fabrication, marinades, spices, and store food safely (store food for tomorrow)
- Dismiss: 3:30 pm

Thursday, July 12th:

- Session 1: 8:30 am – 9:45 am
Reading recipes, mise en place, measuring, and prep skills (prepare a dessert)
- Session 2: 10:00 am – 11:30 pm
Plating for both entrees and desserts
- Lunch: 11:30 am – 12:30 pm
- Session 3: Healthy Foods and Nutrition Pulaski Tech instructor Mandie Smith
- Wrap-Up 2:30 pm
- Dismiss 3:30 pm