

MA - EIN - PC JUN - Paul

Datum	Weeknr.	Tijd	Subject	Information
1 september 2025	36	12:00-18:00	Introduction	Bring chef's attire & Laptop!
8 september 2025	37	12:00-18:00	Hygiene and environment	Cutting Techniques, mincing an onion, chopping concasse, rough chop or simply concassé, carve
15 september 2025	38	12:00-18:00	Hygiene and environment	Fillet, debone, meat/poultry preparations
22 september 2025	39	12:00-18:00	Hygiene and environment	Cooking rice, potato preparations, eggs, blanching
29 september 2025	40	12:00-18:00	Working safely	Invite your Chef at work to school to meet your teacher and the class
6 oktober 2025	41	12:00-18:00	Working safely	Fish, poultry and beef stock
13 oktober 2025	42	TBC	Field Excursion	Excursion: Sustainability
20 oktober 2025	43	12:00-18:00	Working safely	Vegetable broth, Thickened Soups, Tomato soup, Roux
27 oktober 2025	44	12:00-18:00	Working safely	Thickened Soups, Tomato soup, Roux
3 november 2025	45	12:00-18:00	Guest speaker	Guestspeaker: Basic plating & composition
10 november 2025	46	12:00-18:00	Product and quality	Ice cream, milk-based ice cream, sorbet
17 november 2025	47	12:00-18:00	Product and quality	Bavarois, parfait, vanilla sauce, pastry cream
24 november 2025	48	12:00-18:00	Product and quality	Panna cotta, chocolate mousse, puff pastry, profiteroles
1 december 2025	49		EXAMS	No exams
8 december 2025	50	TBC	Field Excursion	Excursion: TBC
15 december 2025	51	12:00-18:00	Product and quality	Cake, butter cookies, brownies, crispy biscuit, tuile
22 december 2025	52		NO CLASS	Winterbreak
29 december 2025	1		NO CLASS	Winterbreak
5 januari 2026	2		NO CLASS	Winterbreak
12 januari 2026	3	12:00-18:00	Functioning in a Professional Kitchen	Mayonnaise and Mayonnaise-based sauces
19 januari 2026	4	12:00-18:00	Functioning in a Professional Kitchen	Gastrique, Hollandaise, beurre blanc
26 januari 2026	5	12:00-18:00	Functioning in a Professional Kitchen	Dressing, vinaigrette, ravigotte sauce
2 februari 2026	6	12:00-18:00	Functioning in a Professional Kitchen	Tempering, paprika mayonnaise, curry mayonnaise
9 februari 2026	7	12:00-18:00	Practice	
16 februari 2026	8		EXAMS	Proof of Competence with assessor
23 februari 2026	9	12:00-18:00	Working safely / Introduction	Bring chef's attire & Laptop! / Introduction Workshop Basic Techniques: Cutting techniques, mincing an onion
2 maart 2026	10	12:00-18:00	Working safely	Fish, poultry and beef stock
9 maart 2026	11	12:00-18:00	Working safely	Vegetable broth, Thickened Soups, Tomato soup, Roux
16 maart 2026	12	12:00-18:00	Working safely	Cooking rice, potato preparations, eggs, blanching / Invite your Chef at work to school to meet your teacher and the class
23 maart 2026	13	12:00-18:00	Product and quality	Jus de Veau, Demi glace, searing
30 maart 2026	14	12:00-18:00	Product and quality	Fish, poultry and beef stock
6 april 2026	15		EXAMS	No exams
13 april 2026	16	TBC	Field Excursion	Excursion: TBC
20 april 2026	17	12:00-18:00	Product and quality	Vegetable broth, Thickened Soups, Tomato soup, Roux/ Spoil our Workplacement Chef or family!
1 mei 2026	18	12:00-18:00	Product and quality	⚠️ ALERT: due to King's day your class is on another day! Thickened Soups, Tomato soup, Roux
4 mei 2026	19	12:00-18:00	Hygiene and environment	Ice cream, milk-based ice cream, sorbet
11 mei 2026	20	12:00-18:00	Hygiene and environment	Bavarois, parfait, vanilla sauce, pastry cream
18 mei 2026	21	12:00-18:00	Guest speaker	Guest Teacher: Topic: Teacher's Expertise and Composition & Plating
25 mei 2026	22		NO CLASS	Pentecost Monday
1 juni 2026	23	12:00-18:00	Hygiene and environment	Panna cotta, chocolate mousse, puff pastry, profiteroles
8 juni 2026	24	12:00-18:00	Functioning in a Professional Kitchen	Mayonnaise and Mayonnaise-based sauces
15 juni 2026	25	12:00-18:00	Functioning in a Professional Kitchen	Gastrique, Hollandaise, beurre blanc
22 juni 2026	26	12:00-18:00	Functioning in a Professional Kitchen	Dressing, vinaigrette, ravigotte sauce
29 juni 2026	27	12:00-18:00	Functioning in a Professional Kitchen	Tempering, paprika mayonnaise, curry mayonnaise
6 juli 2026	28	15:30-21:00	Practice	*Late class due to kitchen availability* Prepare for exams / Summer kickoff
13 juli 2026	29		EXAMS	Proof of Competence with assessor