

MA - AMS - PC JUN - Ferrv

Date	Week	Time	Lessor	Theme	Information
February 23, 2026	9	10:30-16:30	Introduction	Working safely	Bring chef's attire / Intro team/procedures + Workshop Basic Techniques: Cutting techniques: brunoise, herbs and mayonnaise
March 2, 2026	10	10:30-16:30		Working safely	Vegetable stock, mincing an onion, mirepoix, bouquet garni, knife techniques, hygiene, prep for making stocks
March 9, 2026	11	10:30-16:30		Working safely	Fillet a fish, fish stock, deep fry fish, ravigotte sauze, julienne technique for 'en papillote'
March 16, 2026	12	10:30-16:30		Working safely	Deboning a chicken, chicken soup and Chinois cutting technique
March 23, 2026	13	10:30-16:30		Product and quality	Basic cleaning of meat, beef stock (oxtail or minstrone), difference between roast and stewing meat and making croquettes or bitterballen
March 30, 2026	14	10:30-16:30		Product and quality	Mayonnaise based sauces, using tempering for paprika + curry mayonnaise, dressings, vinaigrette, prepare a salad, tomato: pliceren, ciselieren, antiboise
April 6, 2026	15		NO CLASS		No exams / practice techniques learned at home
April 13, 2026	16	TBC	Field Excursion		April 16: Wild Harvest masterclass in Rijswijk - ask your teacher!
April 20, 2026	17	10:30-16:30		Product and quality	Reflect on what you have learned, practice and prepare a no-waste dish/ Spoil your family or Workplacement Chef!
May 1, 2026	18	10:30-16:30		Product and quality	⚠️ ALERT: due to King's day your class is on another day! Jus de Veau, demi glace, searing steak, green pepper sauce/red wine sauce
May 4, 2026	19	10:30-16:30		Hygiene and environment	Gastrique, Hollandaise, beurre blanc sauces
May 11, 2026	20	10:30-16:30		Hygiene and environment	Cooking rice, potato preparations, eggs, blanching vegetables
May 18, 2026	21	10:30-16:30	Guest speaker		Guest Teacher: Topic: Teacher's Expertise and Composition & Plating
May 29, 2026	22	10:30-16:30			⚠️ ALERT: due to Pentecost your class is on another day! Thickened soups, tomato soup, Roux
June 1, 2026	23	10:30-16:30		Hygiene and environment	Panna cotta, milk-based bavarois, parfait, vanilla sauce, pastry cream
June 8, 2026	24	10:30-16:30		Functioning in a Professional Kitchen	Ice cream, milk-based and sorbet
June 15, 2026	25	10:30-16:30		Functioning in a Professional Kitchen	Fruit bavarois, chocolate mousse, puff pastry, profiteroles
June 22, 2026	26	10:30-16:30		Functioning in a Professional Kitchen	Cake, butter cookies, brownies, crispy biscuit, tuile
June 29, 2026	27	10:30-16:30		Functioning in a Professional Kitchen	Deboning chicken, filleting fish, practice basic techniques and your questions answered
July 6, 2026	28	10:30-16:30		Practice	Prepare for exams / Summer kickoff
July 13, 2026	29		EXAMS		Proof of Competence with assessor