

Monday PC Junior Amsterdam

Date	Week	Time	Lesson	Theme	Information
31 August 2026	36	10:30 - 16:00	Introduction	Working safely	Bring chef's attire / Intro team/procedures + Workshop Basic Techniques: Cutting techniques: brunoise, herbs and mayonnaise
07 September 2026	37	10:30 - 16:00		Working safely	Vegetable stock, mincing an onion, mirepoix, bouquet garni, knife techniques, hygiene, prep for making stocks
14 September 2026	38	10:30 - 16:00		Working safely	Fillet a fish, fish stock, deep fry fish, ravigotte sauze, julienne technique form 'en papillotte'
21 September 2026	39	10:30 - 16:00		Working safely	Deboning a chicken, chicken soup and Chinois cutting technique
28 September 2026	40	10:30 - 16:00		Product and quality	Basic cleaning of meat, beef stock (oxtail or minstrone), difference between roast and stewing meat and making croquettes or bitterballen
05 October 2026	41	10:30 - 16:00		Product and quality	Mayonnaise based sauces, using tempering for paprika + curry mayonnaise, dressings, vinaigrette, prepare a salad, tomato: pliceren, ciseleren, antiboise
12 October 2026	42	10:30 - 16:00	Field trip		No exams / practice techniques learned at home / attend field trip
19 October 2026	43	10:30 - 16:00		Product and quality	Reflect on what you have learned, practice and prepare a no-waste dish/ Spoil your family or Workplacement Chef!
26 October 2026	44	10:30 - 16:00		Product and quality	Jus de Veau, demi glace, searing steak, green pepper sauce/red wine sauce
02 November 2026	45	10:30 - 16:00	Guest speaker	Guest speaker	Guest Teacher: Topic: Teacher's Expertise and Composition & Plating
09 November 2026	46	10:30 - 16:00		Hygiene / environment	Gastrique, Hollandaise, beurre blanc sauces
16 November 2026	47	10:30 - 16:00		Hygiene / environment	Cooking rice, potato preparations, eggs, blanching vegetables
23 November 2026	48	10:30 - 16:00		Hygiene / environment	Thickened soups, tomato soup, Roux / Spoil your family or Chef from work!
30 November 2026	49	10:30 - 16:00	Pause		
07 December 2026	50	10:30 - 16:00	Field trip		No exams / practice techniques learned at home / attend field trip
14 December 2026	51	10:30 - 16:00		Hygiene / environment	Milk-based bavarois, Milk-based ice-cream, tulle, parfait
21 December 2026	52	10:30 - 16:00	Pause		Winter Holiday
28 December 2026	53	10:30 - 16:00	Pause		Winter Holiday
04 January 2027	1	10:30 - 16:00		Professional Kitchen	Fruit bavarois, crème anglaise, sorbet, fruitcoulis, tulle
11 January 2027	2	10:30 - 16:00		Professional Kitchen	Chocolate mousse, panna cotta, fruit compote, orange syrup
18 January 2027	3	10:30 - 16:00		Professional Kitchen	Cake, butter cookies, brownies, crispy biscuit, tulle
25 January 2027	4	10:30 - 16:00		Professional Kitchen	Deboning chicken, filleting fish, practice basic techniques and your questions answered
01 February 2027	5	10:30 - 16:00		Practice	Prepare for exams / Summer kickoff
08 February 2027	6		EXAM	EXAM	
15 February 2027	7	10:30 - 16:00			

Date	Week	Time	Lesson	Theme	Information
22 February 2027	8	10:30 - 16:00	Introduction	Working safely	Bring chef's attire / Intro team/procedures + Workshop Basic Techniques: Cutting techniques: brunoise, herbs and mayonnaise
01 March 2027	9	10:30 - 16:00		Working safely	Vegetable stock, mincing an onion, mirepoix, bouquet garni, knife techniques, hygiene, prep for making stocks
08 March 2027	10	10:30 - 16:00		Working safely	Fillet a fish, fish stock, deep fry fish, ravigotte sauce, julienne technique for 'en papillote'
15 March 2027	11	10:30 - 16:00		Working safely	Deboning a chicken, chicken soup and Chinese cutting technique
22 March 2027	12	10:30 - 16:00		Product and quality	Basic cleaning of meat, beef stock (oxtail or minestrone), difference between roast and stewing meat and making croquettes or bitterballen
01 April 2027	13	10:30 - 19:00	Restaurant lesson	Product and quality	*Attention: class on different day due to Easter. Reflect on what you have learned, practice and prepare a no-waste dish/Spoil your family or Chef from work!
05 April 2027	14	10:30 - 16:00		Product and quality	Mayonnaise based sauces, using tempering for paprika + curry mayonnaise, dressings, vinaigrette, prepare a salad, tomato: sliceren, ciseieren, antiboise
12 April 2027	15	10:30 - 16:00	Field trip		
19 April 2027	16	10:30 - 16:00		Product and quality	Jus de Veau, demi glace, searing steak, green pepper sauce/red wine sauce
26 April 2027	17	10:30 - 16:00		Hygiene / environment	Gastrique, Hollandaise, beurre blanc sauces
03 May 2027	18	10:30 - 16:00		Hygiene / environment	Cooking rice, potato preparations, eggs, blanching vegetables
10 May 2027	19	10:30 - 16:00	Guest speaker	Guest speaker	Guest Teacher: Topic: Cooking with the help of AI + Composition & Plating
20 May 2027	20	10:30 - 16:00		Hygiene / environment	*Attention: class on different day due to Pentecost. Thickened soups, tomato soup, Roux
24 May 2027	21	10:30 - 16:00		Hygiene / environment	Milk-based bavarois, Milk-based ice-cream, tulle, parfait
31 May 2027	22	10:30 - 16:00		Professional Kitchen	Fruit bavarois, crème anglaise, sorbet, fruitcoulis, tulle
07 June 2027	23	10:30 - 16:00		Professional Kitchen	Chocolate mousse, panna cotta, fruit compote, orange syrup
14 June 2027	24	10:30 - 16:00		Professional Kitchen	Cake, butter cookies, brownies, crispy biscuit, tulle
21 June 2027	25	10:30 - 16:00		Professional Kitchen	Deboning chicken, filleting fish, practice basic techniques and your questions answered
28 June 2027	26	10:30 - 16:00		Practice	Prepare for exams / Summer kickoff
05 July 2027	27	10:30 - 16:00	EXAM	EXAM	
12 July 2027	28	10:30 - 16:00	EXAM	EXAM	