

Thursday PC Junior Avond Amsterdam

Date	Week	Time	Lesson	Theme	Information
03 September 2026	36	16:30 - 22:00	Introduction	Working safely	Bring chef's attire / Intro team/procedures + Workshop Basic Techniques: Cutting techniques: brunoise, herbs and mayonnaise
10 September 2026	37	16:30 - 22:00	Pause		
17 September 2026	38	16:30 - 22:00		Working safely	Vegetable stock, mincing an onion, mirepoix, bouquet garni, knife techniques, hygiene, prep for making stocks
24 September 2026	39	16:30 - 22:00		Working safely	Fillet a fish, fish stock, deep fry fish, ravigotte sauce, julienne technique for 'en papillote'
01 October 2026	40	16:30 - 22:00		Working safely	Deboning a chicken, chicken soup and Chinese cutting technique
08 October 2026	41	16:30 - 22:00		Product and quality	Basic cleaning of meat, beef stock (oxtail or minestrone), difference between roast and stewing meat and making croquettes or bitterballen
15 October 2026	42	16:30 - 22:00		Product and quality	Mayonnaise based sauces, using tempering for paprika + curry mayonnaise, dressings, vinaigrette, prepare a salad, tomato: pliceren, ciseleren, antiboise
22 October 2026	43	16:30 - 22:00		Product and quality	Reflect on what you have learned, practice and prepare a no-waste dish/ Spoil your family or Workplace Chef!
29 October 2026	44	16:30 - 22:00		Product and quality	Jus de Veau, demi glace, searing steak, green pepper sauce/red wine sauce
05 November 2026	45	16:30 - 22:00	Guest speaker	Guest speaker	Guest Teacher: Topic: Teacher's Expertise and Composition & Plating
12 November 2026	46	16:30 - 22:00		Hygiene / environment	Gastrique, Hollandaise, beurre blanc sauces
19 November 2026	47	16:30 - 22:00		Hygiene / environment	Cooking rice, potato preparations, eggs, blanching vegetables
26 November 2026	48	16:30 - 22:00		Hygiene / environment	Thickened soups, tomato soup, Roux
03 December 2026	49	16:30 - 22:00	Pause		
10 December 2026	50	16:30 - 22:00	Field trip		No exams / practice techniques learned at home / attend field trip
17 December 2026	51	16:30 - 22:00		Hygiene / environment	Milk-based bavarois, Milk-based ice-cream, tulle, parfait
24 December 2026	52	16:30 - 22:00	Pause		Winter Holiday
31 December 2026	53	16:30 - 22:00	Pause		Winter Holiday
07 January 2027	1	16:30 - 22:00		Professional Kitchen	Fruit bavarois, crème anglaise, sorbet, fruit coulis, tulle
14 January 2027	2	16:30 - 22:00		Professional Kitchen	Chocolate mousse, panna cotta, fruit compote, orange syrup
21 January 2027	3	16:30 - 22:00		Professional Kitchen	Cake, butter cookies, brownies, crispy biscuit, tulle
28 January 2027	4	16:30 - 22:00		Professional Kitchen	Deboning chicken, filleting fish, practice basic techniques and your questions answered
04 February 2027	5	16:30 - 22:00		Practice	Prepare for exams / Summer kickoff
11 February 2027	6		EXAM		
25 February 2027	8	16:30 - 22:00	Introduction	Working safely	Bring chef's attire / Intro team/procedures + Workshop Basic Techniques: Cutting techniques: brunoise, herbs and mayonnaise

Date	Week	Time	Lesson	Theme	Information
04 March 2027	9	16:30 - 22:00		Working safely	Vegetable stock, mincing an onion, mirepoix, bouquet garni, knife techniques, hygiene, prep for making stocks
11 March 2027	10	16:30 - 22:00		Working safely	Fillet a fish, fish stock, deep fry fish, ravigotte sauce, julienne technique for 'en papillote'
18 March 2027	11	16:30 - 22:00		Working safely	Deboning a chicken, chicken soup and Chinese cutting technique
25 March 2027	12	16:30 - 22:00		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	16:30 - 22:00		Product and quality	Reflect on what you have learned, practice and prepare a no-waste dish
08 April 2027	14	16:30 - 22:00		Product and quality	Mayonnaise based sauces, using tempering for paprika + curry mayonnaise, dressings, vinaigrette, prepare a salad, tomato: sliceren, ciselieren, antiboise
15 April 2027	15	16:30 - 22:00	Field trip		
22 April 2027	16	16:30 - 22:00		Product and quality	Jus de Veau, demi glace, searing steak, green pepper sauce/red wine sauce
29 April 2027	17	16:30 - 22:00		Hygiene / environment	Gastrique, Hollandaise, beurre blanc sauces
03 May 2027	18	16:30 - 22:00		Hygiene / environment	*Attention: class on different day due to Ascension day. Cooking rice, potato preparations, eggs, blanching vegetables
13 May 2027	19	16:30 - 22:00	Guest speaker	Guest speaker	Guest Teacher: Topic: Cooking with the help of AI + Composition & Plating
20 May 2027	20	16:30 - 22:00		Hygiene / environment	Thickened soups, tomato soup, Roux
27 May 2027	21	16:30 - 22:00		Hygiene / environment	Milk-based bavarois, Milk-based ice-cream, tarte, parfait
03 June 2027	22	16:30 - 22:00		Professional Kitchen	Fruit bavarois, crème anglaise, sorbet, fruitcoulis, tarte
10 June 2027	23	16:30 - 22:00		Professional Kitchen	Chocolate mousse, panna cotta, fruit compote, orange syrup
17 June 2027	24	16:30 - 22:00		Professional Kitchen	Cake, butter cookies, brownies, crispy biscuit, tarte
24 June 2027	25	16:30 - 22:00		Professional Kitchen	Deboning chicken, filleting fish, practice basic techniques and your questions answered
01 July 2027	26	16:30 - 22:00		Practice	Prepare for exams / Summer kickoff
08 July 2027	27		EXAM		
15 July 2027	28		EXAM		