

Day 1	<u>Chef Instructor:</u> Vincent Fazi – Symrise
8:00	Welcome, introductions and kitchen tour
8:20	Demo Ciabatta dough & prepare yeast doughs – French bread, start beignets and lemon doughnuts for afternoon.
9:30	Demo - cut steaks and prime rib roast from primal rib roll <u>GROUP PHOTO</u>
10:00	Morning Lecture – Chapters 29, 30, 31, & 34 - Baking, Quick Breads, Yeast Breads, – Production Review
11:00	<u>PRODUCTION</u> - Quick Breads – muffins, scones with clotted cream, cauliflower/potato gratin, prime rib, Ciabatta rolls and French bread with Avocado Tuna Salad
1:30	LUNCH & Recap
2:15	Crème Brûlée for Tuesday, pastry cream for Wednesday, prepare and fry beignets and bake doughnuts, mis en place for Biscuits and cure salmon for Gravlax.
4:00	CLEAN-UP & ADJOURN
Day 2	<u>Chef Instructor:</u> Jonathan Heeter, Griffith Foods
7:30	Breakfast Prep – Biscuits, Sausage & Sausage Gravy – Prep pizza dough Demo – Corned Beef
9:00	Morning Lecture - Chapters 33 and 34 – Cakes & Frostings / Custards – Production Review
9:45	<u>PRODUCTION</u> – Cakes – Lemon Bliss cake, Carrot cake with cream cheese frosting, Génoise cake with French Buttercream frosting, German Chocolate Cake with Coconut Pecan Frosting
12:00	Each person prepares one pizza
1:00	LUNCH & Recap – Pizzas, Salad and Crème Brûlée
1:45	Bake Quiche Lorraine and Crab and Shrimp Quiche for Wednesday Prepare cookie recipes – million dollar cookies and lemon curd squares
4:00	CLEAN-UP & ADJOURN
Day 3	<u>Chef Instructor:</u> Mark Wenke, Pepper Source
7:30	Breakfast – Quiches – Three breads and one cake; Marbled Rye, Hamburger Buns, Gluten Free Pain de Mie and, Gluten-free Caribbean Rum Cake
8:30	Morning Lecture – Chapters 32 Pies, Pastries and Cookies – Gluten Free Baking – Production Review
9:30	<u>PRODUCTION</u> GF Pain de Mie bread, fresh fruit/berry tart plus pastry cream for Éclairs for Thursday Reuben w/ rye bread, and Grilled cheese on GF Pain de Mie Bread, Welsh Rarebit Smashburger Colcannon and Thyme Leaf Soup & Southern Soaked Salad
12:30	LUNCH & Recap
1:15	Laminated Dough & bases for canapés. Develop toppings for canapés and concepts for small dishes or hors d’oeuvres for Thursday, Graham Crackers & Marshmallows for Thursday
4:00	CLEAN-UP & ADJOURN
Day 4	<u>Chef Instructor:</u> Susan Beard, Slim Chickens Restaurants
7:30	Breakfast Prep –Buttermilk pancakes and fresh chicken sausage & eggs,
9:00	Morning Lecture – Chapter 28 Hors d ‘Oeuvre and Canapés
9:45	<u>PRODUCTION</u> - Chocolate Éclairs English Muffins for Friday Prepare platters with canapés or hors d’oeuvres
1:00	LUNCH & Recap
1:45	Salted Caramels , Chocolate Mousse for Friday
3:30	Make S’mores, prep Arkansas Breakfast Soufflé
4:00	CLEAN-UP & ADJOURN
Day 5	<u>Chef Instructor:</u> Abby Milam, Newly Weds Foods
7:30	Breakfast - Arkansas Breakfast Soufflé
8:30	Morning Lecture – Chapter 29 Chocolate – Production Review
9:15	Peanut Brittle, English Toffee, Chocolate Truffles, Tres Leches Cake, Chicken & Dumplings
12:30	LUNCH - Chicken and Dumplings, Tres Leches Cake and Chocolate Mousse
2:00	Course Evaluations, Certificates & Conclude