

F.A.C.S. Bootcamp
Monday, June 3 & 4 , 2019
8a.m. - 4p.m

7:30 – 8:00 Arrival and Check in, light breakfast
After check in participants will be divided into two groups

8:00 – 11:30 Morning session Group A in Saveur, Group B in Bakeshop 4001

Group A	
8:00 - 8:30	Introduction to course and kitchen tour
8:30 - 9:30	Discuss Thai cuisine, flavors, dishes and class production of Pad Thai and Fiery Beef Salad
9:30 - 10:30	Discuss Chinese, flavors, dishes and class production of General Tso’s Chicken, Potstickers and dipping sauce
10:30 - 11:30	Discuss techniques of sushi, sushi rice and production of various rolls and sushi items.
Group B	
8:00 - 8:30	Introduction to course and kitchen tour
8:30 - 9:30	Cream Puffs – Pate a Choux and Pastry Cream
9:30 - 10:30	Sandwich Cookie – Chocolate Whoopie Pie and Filling
10:30 - 11:30	White Chocolate Truffles

11:30 – 12:30 Working Lunch – Meal prepare from morning sessions. Chefs to critique work from morning sessions and open discussion of Asian cuisine and all things chocolate.

12:30 - 4:00 Afternoon session Group A in Bakeshop 4001, Group B in Saveur

Group A	
12:30 – 1:00	Introduction to course and kitchen tour
1:00 – 2:00	Discuss Thai cuisine, flavors, dishes and class production of Pad Thai and Fiery Beef Salad
2:00 – 3:00	Discuss Chinese, flavors, dishes and class production of General Tso’s Chicken, Potstickers and dipping sauce
3:00 – 4:00	Discuss techniques of sushi, sushi rice and production of various rolls and sushi items.
Group B	
12:30 – 1:00	Introduction to course and kitchen tour
1:00 – 2:00	Cream Puffs – Pate a Choux and Pastry Cream
2:00 – 3:00	Sandwich Cookie – Chocolate Whoopie Pie and Filling
3:00 – 4:00	White Chocolate Truffles