

JASON Goertz



CULA 116 - Practical Final

Ingredient List:

- 4 carrots
- 2 potatoes
- 1 onion
- 3 mushrooms
- ~~1 tomato~~
- 1 chicken
- 1 1/2 cups flour
- 1 pound butter
- 3 eggs

Competency checklist

Properly trussed chicken	5 points	_____
Proper roast tie technique	5 points	_____
✓ Use towel to demonstrate		_____
1 quart of chicken stock	5 points	_____
1 cup of white roux	5 points	_____
Large dice carrot (10 each)	5 points	_____
Batonnet carrot (10 each)	5 points	_____
Julienne potato (10 each)	5 points	_____
Medium dice potato (10 each)	5 points	_____
Small dice onion (1/2 onion)	5 points	_____
Brunoise carrot (2 tbsp)	5 points	_____
Fluted mushroom (1)	5 points	_____
Tourne potato (1)	5 points	_____
8 way cut chicken		
Boneless breast (2)	5 points	_____
Wings - Tip removed (2)	5 points	_____
Drumstick (2)	5 points	_____
Thighs - Boneless (2)	5 points	_____
Vinaigrette of choice (1/4 cup)	10 points	_____
Hollandaise sauce (1 egg)	10 points	_____
Mayonnaise (1 egg)	10 points	_____
Over-easy egg (1 egg)	10 points	_____

Final Plate 50 points \_\_\_\_\_

- ✓ Seared chicken breast with veloute sauce
- ✓ Mashed potatoes
- ✓ Sauteed mushrooms
- ✓ Potato salad (1/2 cup)
- ✓ Garnish

Timeline 10 points \_\_\_\_\_

- ✓ All tasks organized
- ✓ Approximate timetable

Sanitation and cleanliness 10 points \_\_\_\_\_

- ✓ Proper sanitation procedures
- ✓ Clean as you go
- ✓ No excess waste

Teamwork 10 points \_\_\_\_\_

- ✓ Consideration of other students
- ✓ Accommodation when necessary