

Food service style 1 - A la carte (*Fresh cook*)

STARTERS

Caesar salad

Garlic Bread

Bruschetta

MAIN

Porterhouse Steak with chips and panache of vegetables

Chicken parmigiana with chips and red cabbage coleslaw

LAMb Kofta with Greek salad

DESSERTS

Chocolate Mousse

Vanilla Bean Panna Cotta

Violet Crumble Cheesecake

STANDARD RECIPE CARDS

Caesar Salad -1

▯ 1 hour 40 minutes Prep 1 hour 15 minutes Cook 30 Servings



INGREDIENTS

- 10 small crusty sourdough bread rolls, torn into bite-sized pieces
- Olive oil spray
- 20 bacon rashers, rind removed, coarsely chopped
- 5 cos lettuce, leaves separated
- 300g parmesan, finely grated

DRESSING

- 5 egg
- 10 garlic cloves, crushed
- 15 drained anchovy fillets
- 10 tablespoons fresh lemon juice
- 300ml olive oil
- 300ml grape seed oil

METHODS

- Preheat oven to 180°C. Spread bread, in a single layer, on a baking tray and spray with oil.
- Bake for 10-15 minutes or until crisp and golden. Set aside to cool completely.
- Meanwhile, to make the dressing, bring a saucepan of water to the boil over high heat.
- Add the whole unpeeled egg and cook for 2-3 minutes. Use a slotted spoon to remove egg from the water. Crack the egg into a bowl and use a teaspoon to remove egg from the water.
- Place the egg, garlic, anchovies and half the lemon juice in a food processor and process to combine. With the motor running, add the combined oil in a thin, steady stream until the dressing is thick, adding a little of the remaining lemon juice until the dressing is a pourable consistency. Season with pepper.

- Heat a non-stick frying pan over medium heat. Cook the bacon, stirring, for 3-4 minutes or until crisp and browned. Transfer to a plate lined with paper towel.
- Combine the lettuce, croutons, bacon and half the parmesan on a serving platter.
- Drizzle over the dressing and top with the remaining parmesan.

Garlic bread -2

0.40 prep 1 hour Cook 30 serving



INGREDIENTS

- 8 x 35cm baguettes
- 560 g butter, softened

- 15 garlic cloves, crushed
- 8 tablespoons fresh flat-leaf parsley leaves, finely chopped
- 4 tablespoons finely chopped fresh chives

METHODS

- Preheat oven to 220°C. Cut bread into 2.5 cm- thick slices
- Combine butter, garlic, parsley, and chives in a bowl. Season with salt and pepper. Spread over cut sides of bread. Wrap each baguette in foil.
- Bake for 12 – 15 minutes or until butter is melted and bread crisp. Serve

Bruschetta -3

1-hour Prep 1 hour 15 minutes Cook 30 Servings



INGREDIENTS

- 30 vine-ripened tomatoes, finely chopped
- 15 garlic cloves, crushed
- 8 tablespoons finely chopped red onion
- 15 tablespoons finely chopped basil
- 8 long red chili, seeded, finely chopped (optional)
- (450ml) extra virgin olive oil
- 60 x 1cm-thick slices Coles Bakery Pane di Casa bread
- 8 garlic cloves, extra, halved
- Basil leaves, to serve

METHODS

- Place the tomato, crushed garlic, onion, chopped basil, chili and 8 tbsp. of the oil in a bowl.
- Season and toss to combine. Set aside for 15 minutes to marinate.
- Meanwhile, heat a barbeque grill or chargrill on medium-high. Brush both sides of bread with remaining oil.
- Cook on grill for 2-3 minutes each side or until toasted.
- Rub the cut side of the garlic halves over 1 side of the toast. Top with tomato mixture and basil leaves. Serve immediately

Porterhouse Steak with chips and panache of vegetables



INGREDIENTS

- 20 cup extra-virgin olive oil
- 20 tablespoons fresh lemon juice
- 10 tablespoon red wine vinegar
- 10 tablespoon Dijon mustard
- 10 tablespoon chopped oregano
- Salt and freshly ground pepper
- 20 medium zucchini, sliced on the diagonal 1/3 inch thick
- 10 red onion, sliced 1/3 inch thick
- 10 red bell pepper, cored and quartered
- 10 pound shiitake mushrooms, stemmed

- 10 pound asparagus
- 10 bunch scallions, roots trimmed and bottom 6 inches only
- Two 1-inch-thick porterhouse steaks (10 pound each)

METHODS

- Light a charcoal grill. In a small bowl, whisk the olive oil with the lemon juice, red wine vinegar, mustard and oregano and season with salt and pepper.
- Transfer half of the dressing to a large bowl. Add the zucchini, onion, red bell pepper, mushrooms, asparagus and scallions. Season the vegetables with salt and pepper and toss.
- In a perforated grill pan, grill the vegetables over high heat, tossing, until charred in spots, 10 minutes; return to the bowl, add the remaining dressing and toss.
- Season the steaks generously with salt and pepper. Grill the steaks over high heat, turning occasionally, about 11 minutes for medium-rare meat.
- Transfer the steaks to a carving board and let rest for 5 minutes. Slice the meat from the bones and
- Serve with the grilled vegetables.

Chicken parmigiana with chips and red cabbage coleslaw



Ingredients

For the stuffed chicken

- 40 chicken breasts, skin removed
- 230g/4.oz Parmesan, grated
- 10 ball mozzarella, cut into 12 strips
- 40 slices prosciutto or Parma hAM, each cut into 3 strips

- 175g/2.oz plain flour
- 40 free-range eggs
- 170g/2.oz dried breadcrumbs
- 30 tbsp olive oil
- salt and freshly ground black pepper

For the red cabbage and kale salads

- 10 free-range egg yolk
- 20 tsp Dijon mustard
- 20 tsp red wine vinegar or raspberry vinegar
- 20 tbsp vegetable oil
- 10 small red cabbage, root removed, leaves very thinly sliced
- 175g/2.oz kale, stalked removed, leaves thinly sliced
- 10 tsp cumin seeds

Method

- Preheat the oven to 200C/180C Fan/Gas 6.
- Cut a large pouch in each of the chicken breasts, using a small sharp knife.
- Divide 100g/3½oz of the Parmesan and the mozzarella into 4. Pile the Parmesan on top of the mozzarella and wrap each pile with the prosciutto pieces.

- Stuff each chicken breast with the prosciutto-wrapped cheese and press down the edges of the breast so the pouch is sealed (you can use a cocktail stick to help secure it)
- Sprinkle the flour onto a plate and season with salt and pepper. Beat the eggs in a bowl and sprinkle the breadcrumbs and remaining Parmesan on a separate plate
- Dredge each cutlet in the flour, then dip into the eggs and coat in the cheese and breadcrumbs.
- Heat a frying pan until hot, add the olive oil and fry the chicken for 2-3 minutes on each side, or until golden-brown. Transfer to a roasting tray and roast in the oven for 15-20 minutes until cooked through
- Meanwhile for the salads, to make the dressing whisk the egg yolk, Dijon mustard, red wine vinegar and 250ml/9fl oz water together in a bowl until combined.
- Gradually whisk in 1 tablespoon of the vegetable oil, whisking all the time, until emulsified.
- Season with salt and pepper. Place the red cabbage into a large bowl, then pour over 100ml/3½fl oz of the dressing and mix well.
- Place the kale in a large bowl. Heat a small frying pan and add the remaining tablespoon of oil.
- Once hot add the cumin seeds. Once they start to jump remove from the heat and pour over the raw kale.
- Put the chicken on serving plates and place the red cabbage and kale salads alongside.

Lamb Koftas and Greek Salad



Ingredients

- 50 kg pack of lean lamb mince
- 10 Tablespoon each of cumin, ground coriander, oregano, dried chilli flakes and white pepper.
- 20 garlic cloves, crushed.
- Zest of 10 lemon
- 10 Tablespoon of fresh mint, finely chopped (or use dried)
- 10 beaten egg
- 40 large vine tomatoes, diced
- 10 cucumbers, seeds discarded and diced.
- 10 red onion, finely sliced
- 30 kg feta cheese
- 10 teaspoon oregano
- 10 teaspoon red wine vinegar.
- Olive oil

Method

- Mix the lamb mince with the spices, garlic, lemon zest, mint, egg and grind of salt.
- Scrunch it up with your fingers and shape into large sausages- should make around 6 but make them to any size you like- Can be cooked like this or shaped on to skewers.

- Place into fridge to firm up for around half an hour.
- Chop up the tomato, red onion, cucumber and feta cheese. Mix together with a tablespoon olive oil, the oregano, a pinch of salt and a teaspoon red wine vinegar.
- Heat a frying pan over a medium heat (you don't need oil) and cook the koftas for around 8 minutes, turning until crisp on all sides.
- Serve the koftas on top of the salad and enjoy!

Chocolate Mousse

30 Prep 1 hours Cook 30 servings



INGREDIENTS

- 1kg milk chocolate, or dark chocolate, broken
- 20 eggs, separated
- 5 tablespoon Kahlua, or other liqueur of choice
- 1.5 L carton thickened cream
- Whipped cream, extra, to serve
- Chocolate, grated, to serve

Methods

- Place chocolate in a heat – resistant bowl over a saucepan of gently simmering water. Stir for 2-3 minutes until melted. Remove from heat.
- Blend in combined egg- yolks and Kahlua. Cool slightly.

- In a large bowl, whip cream until soft peaks form. Gently fold cream through chocolate
- In a clean, dry bowl, beat egg-whites until soft peaks form
- Lightly fold egg-whites into chocolate mixture until well combined. Spoon into individual serving dish
- Cover and chill overnight until firm. Serve with extra cream and grated chocolate.

Vanilla Bean Panna Cotta

4:20 Prep **0:20** Cook **30** Servings



INGREDIENTS

- (1.9L) pouring cream
- (1.9L) milk
- 5 vanilla beans
- (575g) caster sugar
- 14 teaspoons gelatin powder
- Sliced strawberries, to serve

Methods

- Place the cream and milk in a saucepan. Use a small sharp knife to split the vanilla bean lengthways, and then scrape the seeds from inside the bean. Add the seeds and bean to the saucepan.
- Slowly bring to the boil over a medium heat. Remove from the heat and set aside for 10 minutes.
- Discard bean from cream mixture. Add sugar and return to a low heat. Cook, stirring for 5 minutes or until sugar dissolves.
- Place 2 tablespoons of boiling water in a small heatproof bowl. Sprinkle over gelatin. Bring a small saucepan of water to boil. Remove from heat. Sit the bowl of gelatin in the water and stir until dissolved. Cool, slightly, and then stir into cream mixture.
- Lightly oil the ramekins. Place on a tray and pour in cream mixture. Refrigerate for 4 hours.

- To serve, break the seal by inserting a small knife between panna cotta and mold.
- Turn onto a serving plate and shake to release. Serve dish with fresh berries.

Violet Crumble Cheesecake

1-hour Prep **0:15** Cook **30** Servings



INGREDIENTS

- 8 teaspoons gelatin powder
- 950g packet cream cheese, at room temperature
- 3 teaspoon vanilla essence

- (290g) caster sugar
- 750ml thickened cream
- 5 x 145g packets Violet Crumble bites, roughly crushed
- 18 frozen waffles, toasted

Methods

- Line the base and sides of rectangular slice pan non-stick baking paper.
- Sprinkle the gelatin over 150 ml of water in a heatproof bowl. Place in a saucepan over simmering water and stir until gelatin has dissolved. Set aside to cool slightly.
- Use an electric beater to beat the cream cheese, vanilla essence and sugar until smooth.
- Use clean electric beaters to beat the cream in a small bowl until soft peaks form.
- Fold the cream into the cream cheese mixture with the gelatin and half the violet crumble.
- Cut the waffles to fit base of the prepared pan. Spoon the cheese mixture into the pan and smooth the surface
- Refrigerate for 2 hours or until set. Scatter with the remaining violet crumble to serve.

WORKFLOW PLAN

(Thursday): 5 days before the booking

- ✓ Order all the ingredient needed for the 8 menus

(Friday) : 4 days before the booking

- ✓ Receiving the orders from the supplier and restocking them accordingly

(Saturday): 3 days before the booking

- ✓ Make the Violet Crumble Cheesecake

(Sunday) 2 days before the booking

- ✓ Do all the prep, such as slicing, cutting, chopping vegetables and bacon, make the dressing for the salads, make the garlic butter for spreading, make the Chocolate Mousse and Vanilla Bean Panna Cotta and refrigerate them separately and accordingly.

(Monday) 1 day before the booking Closed day

(Tuesday) On the booking day

- ✓ Cut the breads and standby them for grilling and toasting
- ✓ Standby all the prep for the salad

- ✓ Make the salad, do all the grilling and toasting and put them in oven to maintain the temperature and to serve hot later, take the desserts from the refrigerator.
- ✓ Just before serving Plate the salad 1st and then remaining items and lastly with the dessert and serve.

MISE EN PLACE;

- Do ordering for all the ingredient needed for the 8 menus from the supplier
- Prepare all the ingredients such as cutting, chopping, and grating.
- Top up the sections which is necessary
- Make sure all the equipment's are clean and functional before starting the service
- Make sure the knives are sharpened before starting the service
- Oven should be preheated if necessary
- Turn on the Cooking surface
- Make sure pans, pots are located in their original place.
- Hand towels, sanitizing, disposable gloves, empty dustbin with plastic and hand wash should be conveniently located and fill up.
- Make sure the bench is clean and check all the refrigerator, cooler room and freezer works in a proper temperature..

PREPARATION LIST;

- Slice sourdough bread roll
- Make Garlic butter spread
- Wash the lettuce
- Cutting, slicing and chopping the vegetables
- Chop the bacon
- Make dressing for Caesar salad
- Make red wine vinegar dressing
- Make the chocolate mousse
- Make the vanilla bean panna cotta
- Slice the fruits for topping
- Make the cheesecake
- Boiling the eggs
- Bake the crusty sourdough breads
- Grill the Pane di Casa bread
- Wiping the cream

FOOD SAFETY PROTOCOLS;

- Receiving food and checking the delivery
- Make sure we can identify all the food that is delivered and we know the supplier's name and address.
- Ask the suppliers to protect food from contamination
- Make sure someone is on site to inspect food as it is delivered
- Check delivered food is properly covered or package
- Check if there is no mold, insects, droppings or foreign objects like glass or metal in the food

- Check the Use by date of items has not passed
- Check if the food is potentially hazardous, check it is delivered at the correct temperature and if it is not satisfy us we can give back to them.

Storing

- Clean the shelf before loading the food stock
- Once inspecting the food delivery be sure to store frozen foods in the freezer first, then refrigerated foods and then dry storage items last.
- Make sure frozen food must maintain a maximum internal temperature range of -15°C to -18°C.
- Refrigerated foods must maintain a maximum internal temperature of 5°C or below.
- Dry storage items should be dry and cool to be stored between 10°C to 15°C.
- All food is covered and protected from contamination using air tight container or plastic firm with a label attached to identify the food and the date/time it was placed under refrigeration.
- Potentially hazardous raw food is separated from cooked and ready- to- eat foods to prevent food cross contamination. Never store potentially hazardous raw food above cooked and ready to eat foods as there is the potential for raw blood and raw juice to drip down on to the food below.
- After storing the food items, rotate the existing food stock using first in and first out (FIFO) method to ensure that we are serving items stocked first before items stocked more recently.
- make sure fruit, vegetables, fish and meat properly wrapped.

▯ Preparation

- Always wash hands with warm water and soap before and after handling the food.
- Make sure all the utensils and equipment's are clean before using and after using them.
- Doesn't cross contaminate. Keep raw meat, poultry, fish and their juices away from other food. After cutting raw meats, wash cutting board, utensils and counter tops with hot, soapy water.
- Marinate meat and poultry in a covered dish in the refrigerator.
- The time that food can be safely held is between 5°C and 60°C as referred to the 2hour/4 hour rules.
- Food that has been in the temperature danger zone for less than 2 hours can be returned to the refrigerator to below 5°C or heated to above 60°C and brought out again at a later time. However, the total time in the temperature danger zone must not longer than 4 hours.

□ **Cooking**

- Cook all raw beef, pork, lamb, steaks, chops and roasts to a minimum internal temperature of 73°C, cook all poultry to an internal temperature of 78°C as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least 3 minutes before carving or consuming because consumers may choose to cook meat to higher temperatures.

□ **Serving**

- Hot food should be held at 60°C above and hotter
- Cold food should be held at 5 °C below and colder

- When serving food, keep food hot with chafing dishes, slow cookers and bain-marie to maintain the temperature.
- Keep food colder by nesting dishes in bowls of ice or use small serving trays and replace them often.
- Perishable food should not be left out more than 2 hours at room temperature.
- Always make sure plates are clean before serving and plating should be nice to attract the customer
- Always follow the 2 hours/4 hours rules when managing the foods. 0 to 2 hours 2 to 4 hours More than 4 hours
- Use immediately or keep at 5°C Use immediately Throw away Or below or at 60°C or above

- Discard any food left out at room temperature for more than 2 hours- 1 hour if the temperature was above 60°C.

- Place food in air tight containers and immediately put in the refrigerator or freezer

for rapid cooling.

- Use cooked leftovers within 4 days

SERVICE STYLE 2 SET MENU / TABLE D'HOTE / FUNCTION

Entrée course

▯ Fresh beetroot ricotta ravioli, baby spinach and age salad with an orange

dressing

▯ Cream of cauliflower and stilton soup

▯ Smoked mackerel mousse and melba toast

Main courses

▯ Crispy Atlantic salmon with bok choy, enoki mushrooms and broccolini stir fry
with lemongrass ginger sou vinaigrette

▯ Confit of duck with fondant potatoes, grilled asparagus, sour cherries and citrus dressing

▯ A succulent breast of chicken served with a mushroom and Madeira sauce

Dessert

▯ Caramel cheesecake caramel clusters

▯ Passionfruit panna cotta served with a vanilla macaroon

- Almond and orange warm pudding drizzled with orange poppy seed syrup and thickened cream.

RECIPE CARD

Fresh Beetroot Ricotta Ravioli-1

▯ Prep time: 1 hour 30 minutes Cook time: 30 minutes Serves: 60



INGREDIENTS

- 45 medium beetroots, washed and peeled
- 900g ricotta cheese
- 15 teaspoon lemon zest
- 30 tablespoons fresh dill
- Kosher salt
- Fresh cracked black pepper
- 900 ml cup extra virgin olive oil
- 30 tablespoons lemon juice
- 900g walnuts, chopped
- 900g cilantro leaves, chopped

METHODS

- Beetroots should be sliced as thinly as possible. Combine ricotta, lemon zest, dill, and salt and pepper to taste in a mixing dish.
- We can now assemble two raw beetroots with a dab of ricotta mixture between them. Alternatively, blanch the beet ravioli.
- Bring a medium pot of salted water to a boil, and then reduce to a low heat. Seal two beetroot slices together with a little dab of ricotta paste, using a little water if possible.
- Using a slotted spoon, blanch a few beetroot raviolis at a time for a few seconds only to cook before removing to paper towels.
- Repeat for the rest of the ravioli. If the beetroot slices aren't holding together well, we should blanch them separately and then assemble with the ricotta.
- Serve ravioli with beets. Drizzle olive oil, lemon juice, salt, and pepper over the top. Serve directly with walnuts and cilantro on top.

Baby spinach and age salad with an orange dressing-2

20 minutes prep 10 minutes cook 6 servings



INGREDIENTS

- 60 slices prosciutto
- 20 oranges, zested
- 2 small oranges, juiced or 1 large orange, juiced
- 2 tablespoons balsamic vinegar
- 2 tablespoons honey
- 1 clove garlic, peeled
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon freshly ground black pepper
- $\frac{3}{4}$ cup extra virgin olive oil
- 340 g pre-washed spinach

METHODS

- Preheat oven to 350 degrees.

- Place the prosciutto slices on a baking sheet and bake for 10 minutes, or until just crisp. Allow to cool. Refrigerate the prosciutto slices after crumbling them into a container.
- Blend the orange zest, orange juice, balsamic vinegar, honey, garlic, salt, and pepper together in a blender. Blend until fully smooth. When the blender is going, drizzle in the olive oil in a constant stream until it is fully mixed. Refrigerate until transferring to a container.
- Place the spinach in a bowl to eat. Toss the spinach with just enough vinaigrette to coat it.
- Toss in the crisp prosciutto crumbles, toss once more, and serve.

Cream of Cauliflower and Stilton Soup-3

1 hour cooking 6 servings



INGREDIENTS

- 1 head cauliflower, chopped
- 1 tablespoon vegetable oil

- 1 yellow onion, chopped
- 2 cloves garlic, chopped
- 1 leek, chopped
- 3 stalks celery, chopped
- 1 baking potato, thinly sliced
- 2 cups chicken broth
- ¼ cup dry sherry
- 1 teaspoon white pepper
- 1 teaspoon black pepper
- ½ cup milk
- 1 teaspoon salt
- ½ cup heavy cream
- 3 ounces Stilton cheese
- ¼ cup chopped fresh parsley

METHOD

- ¾ of the cauliflower florets should be separated and placed in a pan of boiling water. Boil for 2–3 minutes, then cool and set aside for garnish.
- In a big saucepan, heat the oil over medium heat. Combine the onion, garlic, leek, and celery in a large mixing bowl. Cook, stirring occasionally, until the vegetables are tender, around 5 minutes. Potatoes, chicken broth, cauliflower that hasn't been baked, and sherry. Bring to a boil, then reduce to a low heat and cook until the potatoes and cauliflower are tender, about 20 minutes. Remove the pan from stove.
- Using a food processor or blender, puree the cauliflower mixture in batches and switch to a soup pot over medium-low heat. It's smooth but also has little bits in it, which I appreciate. Season with garlic, white

pepper, and black pepper. Stir in the milk and cream, and then add the Stilton cheese crumbles.

- Serve in bowls of cauliflower bits and sliced new parsley on top.

Smoked Mackerel Mousse and Melba toast-4

Hour 30 minutes cooking 60 servings



INGREDIENTS

- 30 fillets of smoked mackerel, peeled off the skin
- 15 lemon, zest and juice
- 300 g fresh horseradish, grated
- 30 tablespoon cream cheese
- 15 tablespoon crème fraîche
- Salt and pepper

Melba toast- 60 pieces of white bread

METHODS

- In a mixer, mix the mackerel, lemon zest and juice, grated horseradish, cream cheese, and crème fraiche. Stop as soon as the materials are combined so that the texture is preserved.
- Transfer to a bowl, taste and season with salt and pepper
- Preheat the grill to medium-high for the Melba toast. Remove the crusts from the bread and barbecue on both sides until golden. Place the slices on a chopping board and use a serrated knife to cut through the bread with a serrated knife to create the thin slices. Return each slice of bread to the grill, cut in half to create triangles, with the uncooked side facing up. The triangles will turn golden and curl at the edges. Use to scoop up the mousse.

Crispy Atlantic salmon with Bok Choy-5

1-hour cooking 60 serving



INGREDIENTS

- 45 tablespoons lower – sodium soy sauce
- 30 tablespoons honey
- 30 teaspoons dark sesame oil
- 8 teaspoon garlic powder
- 6.8 kg bok choy
- 60 salmon fillets
- 600 g diagonally cut green onions

METHODS

- Preheat the oven to broil.
- In a mixing cup, whisk together the first five ingredients.
- Chop the bok choy leaves coarsely and position them on one end of a jelly-roll tray. Bok Choy stems can be coarsely chopped and arranged in a single layer on the opposite end of the jelly-roll pan. Place salmon in a single layer on top of leafy greens, skin side down.

- Pour half of the soy sauce mixture over the salmon and the other half over the bok choy leaves. 5 minutes under the broiler; stir stems Broil for another 4 minutes, or before desired doneness is reached. Place 1/3 of the bok choy on each dish. 1 slice of fillet and 1 tablespoon green onions on top of each serving.

Enoki Mushroom and Broccolini stir fry-6

30 minutes Prep 1 hour Cook 60 Servings



INGREDIENTS

- 15 tablespoon rice bran oil
- 15 red onion, thinly sliced
- 15 tablespoon ginger, finely grated
- 15 garlic gloves, crushed
- 3kg enoki mushroom
- 15 bunch broccolini, cut into 5 cm pieces

- 30 tablespoons oyster sauce
- 30 tablespoons sweet chili sauce

METHOD

- In a wok or big frying pan, heat the oil over high heat. Cook for 2 minutes, or until the onion softens slightly, with the ginger and garlic.
- Cook for 3 minutes, or until the mushroom and broccolini are only tender.
- Stir in the oyster sauce and hot chili sauce until well cooked

Lemongrass Ginger Sou Vinaigrette-7

1.30 minutes prep 20 minutes cook 60 servings

INGREDIENTS

- 3.5 L vegetable oil
- 120 tablespoon rice vinegar
- 120 teaspoon lime juice
- 120 teaspoon honey
- 60 garlic cloves, smashed but kept whole
- 120 teaspoons lemongrass paste
- 15 teaspoon ground ginger
- 15 teaspoon sambal oelek
- 15 teaspoon kosher salt

METHOD

- To make the lemongrass dressing, whisk together the oil, rice vinegar, honey, garlic clove, lemongrass, ginger, sambal oelek and salt. Set aside

Confit of duck with fondant potatoes-8

1-hour prep 1 hour and 30 minutes cooking 60 serving



INGREDIENTS

For the fondant potatoes

- 60 large white potatoes
- 15 tablespoon unsalted butter
- 15 tablespoon olive oil
- 15 sprigs of thyme
- 15 large garlic cloves, crushed
- 1L & 750 ml chicken stock

For the Confit of duck

- 60 duck legs
- 60 garlic cloves, unpeeled and crushed
- 60 sprigs of thyme

METHODS

- Preheat the oven to 200 degrees Celsius. Peel the potatoes and use a metal cutter to cut out two tubes from each one (you'll need four total). use a plating ring or a rounded cookie cutter. With a knife, flatten the top and bottom until they are level.
- Melt the butter with the oil in an ovenproof frying pan. Using silicon tongs, add the potatoes and colour them on both sides. Toss in the thyme, garlic, and stock. Switch to the oven with a circle of greaseproof paper that covers the whole pan (called a 'cartouche').
- Cook until the potatoes are tender and cooked through, about 40-45 minutes. Baste the potatoes with the stock halfway through cooking to keep the tops from drying out, then substitute with a fresh cartouche. When the potatoes are baking, prepare the rest of the dish so that it comes together hot at the end.
- Without cutting into the meat, score the skin on the duck leg. Season the legs with salt and pepper. Place the skin-side down in a cold nonstick frying pan (this will slowly make the fat). Cook for 4-5 minutes on high heat, or until the skin has a nice color and is crisp. Turn the legs over and add the garlic cloves and thyme. Reduce the heat to medium and continue to cook for a further 4-5 minutes.
- Cook for another 3 minutes on the other side, then change and cook for another 2 minutes on the skin side. When you prepare the jus, remove the duck leg from the pan and set it aside to rest for 5-7 minutes. To eat, sprinkle salt on the duck and arrange on the plate in between the fondant potatoes at the end of each swipe.

Grilled asparagus sour cherries and citrus dressing-9

20 minutes prep 1 hour cook 60 serving



INGREDIENTS

- 20 bunches asparagus, trimmed
- 3 kg tomato cherry
- 10 tablespoon extra-virgin olive oil
- Salt as needed
- Freshly ground pepper, to taste
- 10 tablespoon fresh lemon juice
- 10 tablespoon fresh orange juice
- 10 tablespoon honey
- 5 teaspoon Dijon mustard
- 20 tablespoons finely chopped fresh dill

METHODS

- Preheat the oven to 350°F. In a big mixing cup, position the asparagus. Toss in the cherry tomato and oil to coat. Spoon the tomatoes between and on top of the asparagus in a heavy grilling tray. Season with salt and freshly ground black pepper. Grill for 15 minutes, or until the asparagus is crisp and the tomatoes are warmed and gently crinkled. Remove from the oven and set aside until ready to eat.
- In a mixing cup, combine the lemon juice, orange juice, sugar, mustard, and salt.
- Arrange the grilled asparagus on the plate and finish with the tomatoes. Drizzle the remaining dressing over the asparagus and tomatoes, then dill on top.

A succulent breast of chicken serves with a mushroom and Madeira

sauce -10

30 minutes prep 1 hour cook 60 serving



INGREDIENTS

- 15 tablespoon olive oil
- 60 chicken breast, skinless and boneless
- 15 onion, sliced
- 30 garlic cloves, peeled and kept whole
- 2 L & 700 ml white wine
- 120 tablespoon madeira
- 4 L & 500 ml cream
- 375 g butter
- 90 Swiss brown mushrooms, sliced

METHODS

- In a frying pan, heat the oil before adding the chicken, onion slices, and garlic cloves. Cook for 5 minutes over medium heat, then flip the chicken and cook for another 5 minutes, stirring regularly.

- Pour in the white wine and reduce it by half. Stir in the Madeira and cook for a few minutes. Add the cream and continue to cook for a few minutes more, until cooked through and slightly thickened. Remove from the stove and set aside to cool for a few minutes.
- In a small pan, melt the butter and cook the mushrooms for 2 minutes.
- Remove the chicken from the pan and dice it.
- Remove the garlic cloves from the sauce and reheat it before spooning it onto warm dishes. On top, arrange the chicken and mushrooms. Serve with greens and potatoes.

Caramel cheesecake caramel clusters -11

0.30 minutes prep 1 hour and 10 minutes cook 60 serving



INGREDIENTS

- Melted butter, to grease
- 250 g packet butternut snap biscuits
- 125 g butter, melted
- 3 x 250 g packet cream cheese at room temperature
- 1 x 300 ml carton sour cream
- 100 g caster sugar
- 3 eggs
- 380 g nestle caramel top 'n' fill

METHODS

- To gently grease a 24cm (base measurement) spring type tray, brush it with melted butter. Process the biscuits until finely compressed in the bucket of a food processor. Process before the butter is completely incorporated. Place in the prepared pan and press down tightly on the bottom and sides. Refrigerate for 30 minutes after wrapping it in plastic wrap.

- Preheat the oven to 160 degrees Celsius. In the bowl of a food processor, combine the cream cheese, sour cream, and sugar and process until smooth. Add the eggs and continue to process until it is well mixed.
- Half of the cream cheese mixture should be poured onto the biscuit base. Finish with a drizzle of caramel. Pour the leftover cream cheese mixture over the top. Preheat oven to 350°F and bake for 1 hour and 10 minutes, or until set. Switch off the cooker. Enable the cheesecake to cool for 2 hours in the oven with the door ajar. Chill for 4 hours or overnight in the refrigerator. Cut into wedges and serve.

Caramel cluster -12

30 minutes prep 5 minutes cook 60 servings



INGREDIENTS

- 400g wrapped caramels
- 3 tablespoons butter
- 2 tablespoons water
- 450 g dark chocolate broken into small pieces

METHODS

- In a microwave-safe bowl, combine the caramels, butter, and water. Microwave on high for 3 minutes, stirring every 30 seconds until smooth.
- Drop spoonful of caramel mixture onto parchment paper. Freeze for 15 to 20 minutes.
- Microwave chocolate in a microwave-safe dish on high for 1 to 2 minutes, stirring every 15 seconds until melted and smooth. Using a fondue fork, coat each caramel cluster in chocolate and set on parchment paper to dry. If necessary, chill until firm.

Passion fruit panna cotta served with a vanilla macaroon-13

4 hours and 30 minutes prep 15 minutes cook 60 serving



INGREDIENTS

- 4 L & 500ml thick cream
- 2 Kg caster sugar
- 15 vanilla beans, split, seeds scraped
- 53 teaspoons powdered gelatin
- 4 L & 500 ml thick Greek yogurt
- 3 L passion fruit juice, strained

METHODS

- In a pan, combine the cream, sugar, and vanilla pod and seeds. Cook, stirring constantly, until the sugar has dissolved. Place 1/2 cup of the mixture in a small dish, cover with 1 1/2 teaspoons gelatin, and set aside in a saucepan of boiling water. Stir until the gelatin is completely dissolved. Return to the creamed mixture. Allow to cool slightly before whisking in the yoghurt and straining.
- Refrigerate for 2 hours after pouring into 60 glass tumblers, allowing room at the top. In a saucepan, combine the passion fruit juice and the

remaining sugar, then sprinkle the remaining gelatin on top. Heat over low heat, stirring constantly, until the gelatin has dissolved. Allow it cool before straining over the panna cotta (it's ok if a few seeds slip into the jelly). Refrigerate for another 2 hours, or until completely firm.

Vanilla Macaroon-

2 hours and 15 minutes prep 35 minutes cook 12 servings



INGREDIENTS

- 600 g almond meal
- 1kg & 80 g pure icing sugar
- 15 egg white
- 10 tablespoons caster sugar

- 5 vanilla beans, split, seeds scraped
- 800 g white chocolate
- 300 ml thickened cream

METHODS

- Baking trays should be lined with baking paper.
- In a food processor, combine the almond meal and icing sugar and pulse until finely crushed.
- In a clean, dry bowl, whip the egg whites with an electric mixer until soft peaks form. Beat in the caster sugar and vanilla seeds until the sugar is completely dissolved. Place the egg mixture in a large mixing dish. In two batches, sift the almond meal mixture over, folding thoroughly after each addition.
- Fill a piping bag with the macaroon mixture and a 2cm plain nozzle. Pipe 4cm discs onto the trays that have been prepared. Smooth the tops with a wet finger. Allow 30-60 minutes, or until the tops are dry and firm to the touch.
- Preheat the oven to 120 degrees Celsius. Bake for 30-35 minutes, or until firm to the touch. Set trays aside to cool.
- In a medium glass microwave-safe dish, mix white chocolate and cream.
- Microwave in 30 second increments on high until chocolate is melted and mixture is smooth. Refrigerate for 1 hour or until the sauce has thickened. Fill a piping bag with the mixture and a 5mm plain nozzle.
- Use a palette or butter knife to remove macaroons from baking paper. Pipe white chocolate mixture onto half the macaroons. Sandwich with remaining macaroons.

Almond and orange warm pudding drizzled with orange poppy seed

syrup and thickened cream -15

30 minutes prep 1 hour cook 60 serving



INGREDIENTS

- 200g cup poppy seeds
- 400 ml cup milk
- 875 g butter, softened
- 5 tablespoon finely grated orange rind
- 1 kg & 250 g caster sugar
- 15 eggs
- 1kg & 650 g self- rising flour, shifted
- 850g plain flour, sifted
- 950 g almond meal
- 850 ml orange juice
- Orange syrup

METHODS

- o Preheat the oven to 180 degrees Celsius/160 degrees Celsius fan-forced. Using butter, grease a circular cake pan. Baking paper should be used to line the bottom and sides of the pan.
- o In a small dish, combine the poppy seeds and milk. Allow 15 minutes to pass.
- o Lightly whip butter, orange rind, and sugar with an electric mixer until light and fluffy. Add the eggs one at a time, mixing well after each addition.
- o Combine flours, almond meal, orange juice, and poppy seed mixture in a mixing bowl until thoroughly blended. Pour the mixture into the pan that has been prepared.
- o Bake for 50 minutes, or until a skewer inserted in the center comes out clean (if over-browning occurs during baking, lightly cover cake with foil). Allow 5 minutes for the cake to cool in the pan.
- o Make the orange syrup in the meantime. In a saucepan over medium-high heat, combine the sugar, orange juice, and 1/4 cup cold water. Cook, stirring constantly, until the sugar has dissolved. Bring the water to a boil.
- o Reduce the heat to a low setting.
- o Add orange slices to the mix. Cook for 5 minutes, or until sauce is somewhat thickened.
- o Place the cake on a wire rack, top-side up. Place half of the orange slices and half of the syrup on top of the cake.
- o Serve the cake with the remaining syrup and thickened cream.

WORKFLOW PLAN

NAME OF EVENT: BIRTHDAY FUNCTION

EVENT DATE / DAY: 8 DECEMBER / FRIDAY EVENING

CONFIRMED GUEST: 60 PAX

**COOKING METHOD: BULK COOKING/COOK-CHILL FOR FIVE DAY
SHELF LIFE**

Monday (5 days before the function):

- ✓ Make the order list for all the ingredients needed for the menu function and order them.

Tuesday(4 days before the function):

- ✓ Receiving the orders from the supplier and restocking them accordingly.
- ✓ Do all the prep, such as slicing, chopping, cutting vegetables, cleaning and cutting the chicken breast, duck confit, mackerel and salmon.
- ✓ Make the citrus dressing, orange dressing for the salad, lemongrass ginger sou vinaigrette madeira sauce and fridge them.

Wednesday:

- ✓ Bake the caramel cheesecake, make the caramel cluster and bake the vanilla macaroon and fridge them.

Thursday:

- ✓ Make the cream of cauliflower and stilton soup
- ✓ Make the orange poppy seed syrup and fridge them.
- ✓ Bake prosciutto slices and crumble the slice and refrigerate it.

Friday:

- ✓ Make the almond and orange warm pudding and fridge them.

- ✓ Marinate the duck leg with herbs and spices

Saturday morning (On the function day):

- ✓ Cook the smoked mackerel mousse
- ✓ Bake the fondant potatoes

Saturday afternoon:

- ✓ Takeout all the prepared items from the fridge such as cheesecake, caramel cluster, vanilla macaroon, pudding, dressings, sauce, syrup, the marinated items.
- ✓ Toast the melba in grill Cook the chicken breast with mushroom.
- ✓ Cook the crispy Atlantic salmon
- ✓ Stir fry the enoki mushroom and broccolini
- ✓ Warm up the cream of cauliflower and stilton soup.
- ✓ Grill the asparagus.
- ✓ Cook the duck of leg in frying pan until crisp and tender
- ✓ Lastly make the salad.

MISE EN PLACE;

- o Do ordering for all the ingredient needed for the Entrée course, main course and dessert from the supplier
- o Prepare all the ingredients such as cutting, chopping, slicing and grating.
- o Top up the sections which is necessary

- o Make sure all the equipment's are clean and functional before starting the service
- o Make sure the knives are sharpened before starting the service
- o Oven should be preheated if necessary
- o Grill should be preheated
- o Preheat the broiler
- o Heat the cooking wok
- o Turn on the Cooking surface
- o Make sure pans, pots are located in their original place.
- o Hand towels, sanitizing, disposable gloves, empty dustbin with plastic and hand wash should be conveniently located and fill up.
- o Make sure the bench is clean and check all the refrigerator, cooler room and freezer works in a proper temperature

PREPARATION LIST;

- o Slice and cut the edges of the Melba toast
- o Make the orange dressing
- o Wash the spinach and salad
- o Cutting, slicing, and chopping the vegetables
- o Blanch beetroot ravioli
- o Bake prosciutto slices and crumble the slices
- o Puree the cauliflower mixture to make the cream
- o Blend the mackerel with the ingredients
- o Grill the melba toast
- o Broil the salmon fillet

- o Make lemongrass dressing
- o Marinate duck leg with herbs and spices
- o Bake the fondant potatoes
- o Grill asparagus and sour cherries
- o Make the citrus dressing
- o Make the madeira sauce
- o Bake the caramel cheesecake
- o Bake the caramel cluster
- o Make passion fruit panna cotta
- o Bake the vanilla macaroon
- o Make almond and orange pudding
- o Make the orange poppy seed syrup

SECTION RESPONSIBILITY - LARDER SECTION, PAN SECTION AND GRILL SECTION

LARDER SECTION

- ▯ Baby spinach and age salad with an orange dressing
- ▯ Smoked mackerel mousse and melba toast
- ▯ Lemongrass ginger sou vinaigrette
- ▯ Citrus dressing
- ▯ Caramel cheesecake caramel cluster
- ▯ Passion fruit panna cotta served with a vanilla macaroon

▯ Almond and orange warm pudding drizzled with orange poppy seed syrup and thickened cream

PAN SECTION

▯ Fresh beetroot ricotta ravioli

▯ Cream of cauliflower and Stilton soup

▯ Enoki mushroom and broccolini stir fry

▯ Mushroom and Madeira sauce

GRILL SECTION

▯ Crispy Atlantic salmon with bak choy

▯ Confit of duck with fondant potatoes

▯ Grilled asparagus sour cherries

▯ A succulent breast of chicken

FOOD SAFETY PROTOCOLS;

- o Receiving food and checking the delivery
- o Make sure we can identify all the food that is delivered and we know the supplier's name and address.
- o Ask the suppliers to protect food from contamination
 - o Make sure someone is on site to inspect food as it is delivered
 - o Check delivered food is properly covered or packaged

- o Check if there is no mold, insects, droppings or foreign objects like glass or metal in the food
- o Check the Use by date of items has not passed
- o Check if the food is potentially hazardous, check it is delivered at the correct temperature and if it is not satisfying us, we can give back to them.

▮ **Storing**

- Clean the shelf before loading the food stock
- Once inspecting the food delivery be sure to store frozen foods in the freezer first, then refrigerated foods and then dry storage items last.
- Make sure frozen food must maintain a maximum internal temperature range of 15°C to -18°C.
- Refrigerated foods must maintain a maximum internal temperature of 5°C or below.
- Dry storage items should be dry and cool to be stored between 10°C to 15°C. All food is covered and protected from contamination using air tight container or plastic film with a label attached to identify the food and the date/time it was placed under refrigeration.
- Potentially hazardous raw food is separated from cooked and ready-to-eat foods to prevent food cross contamination. Never store potentially hazardous raw food above cooked and ready to eat foods as there is the potential for raw blood and raw juice to drip down on to the food below.

- After storing the food items, rotate the existing food stock using first in and first out (FIFO) method to ensure that we are serving items stocked first before items stocked more recently.
- make sure fruit, vegetables, fish and meat properly wrapped.

▮ Preparation

- Always wash hands with warm water and soap before and after handling the food.
- Make sure all the utensils and equipment's are clean before using and after using them.
- Doesn't cross contaminate. Keep raw meat, poultry, fish and their juices away from other food. After cutting raw meats, wash cutting board, utensils and countertops with hot, soapy water.
- Marinate meat and poultry in a covered dish in the refrigerator.
- The time that food can be safely held is between 5°C and 60°C as referred to the 2 hours/4-hour rules.
- Food that has been in the temperature danger zone for less than 2 hours can be returned to the refrigerator to below 5°C or heated to above 60°C and brought out again at a later time. However, the total time in the temperature danger zone must not longer than 4 hours.

▮ Cooking

- Cook all raw beef, pork, lamb, steaks, chops and roasts to a minimum internal temperature of 73°C, cook all poultry to an internal temperature of 78°C as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least 3 minutes before carving or consuming because consumers may choose to cook meat to higher temperatures.

▮ Serving

- Hot food should be held at 60°C above and hotter
- Cold food should be held at 5 °C below and colder
- When serving food, keep food hot with chafing dishes, slow cookers and bain-marieto maintain the temperature.
- Keep food colder by nesting dishes in bowls of ice or use small serving trays and replace them often.
- Perishable food should not be left out more than 2 hours at room temperature.
- Always make sure plates are clean before serving and plating should be nice to attract the customer
- Always follow the 2 hours/4 hours rules when managing the foods. 0 to 2 hours 2 to 4 hours More than 4 hours
- Use immediately or keep at 5°C Use immediately Throw away Or below or at 60°C or above
- Discard any food left out at room temperature for more than 2 hours- 1 hours if the temperature was above 60°C.
- Place food in air tight containers and immediately put in the refrigerator or freezer for rapid cooling.

- Use cooked leftovers within 4 days
- Reheat leftovers food to 75*

SERVICE STYLE 3 – BULK

COOKING / COOK FREEZE

MENU;

☐Mushroom stuff Arancini ball (100 PCS)

☐Mozzarella stuff Arancini ball (100 PCS)

☐Chicken satay skewers (gluten free- 100PCS)

STANDARD RECIPE CARDS

Mushroom stuffed Arancini balls -1

1.55 Prep 0.45 cook Makes 100 balls



INGREDIENTS

- 3 L and 750 ml Messel chicken style liquid stock
- 10 tablespoons olive oil
- 5 onion, finely diced
- 5 clove garlic, crushed
- 1 kg Swiss brown mushrooms or Portobello mushrooms, diced
- 1 kg and 500 g Arborio rice
- 290 g grated parmesan cheese
- 325 g plain flour
- 15 eggs, beaten
- 625 g breadcrumbs
- Oil for shallow frying
- Salt to season

METHODS

- Preheat the oven to 150 degrees Celsius. In a medium saucepan, heat the chicken stock. Bring to a boil, then lower to a low heat, cover, and keep warm.
- In a large pan over medium heat, heat the oil, and then add the onion and garlic and sauté for 1-2 minutes or until softened.
- Cook for another 2-3 minutes, or until the mushrooms have softened.
- Reduce the heat to low and mix in the rice for 3-4 minutes, or until it is uniformly coated with oil. Stir in the heated stock for 15 to 20 minutes, or until the rice is al dente. If the rice is sticking, add extra stock or water, but the combination should be somewhat dryer than traditional risotto. Add the parmesan and season with salt and pepper to taste. Allow to cool fully.
- Shake off excess flour before rolling heaping teaspoons of risotto into balls. After dipping in the beaten egg, coat with breadcrumbs. Rep with the rest of the ingredients.
- In a frying pan over medium low heat, heat the remaining oil and shallow fry the risotto balls for 2- 3 minutes, or until brown. Drain on absorbent paper and keep heated in the oven.
- Continue with the remaining balls. Serve the food.

Mozzarella stuffed Arancini balls-2

1 hour and 30 minutes Prep 1-hour Cook Makes 100 balls



INGREDIENTS

- 3L and 600 ml Messel chicken style liquid stock
- 4 tablespoon olive oil
- 4 brown onion, finely chopped
- 7 garlic cloves, crushed
- 1kg and 180g Arborio rice
- 140 g shredded parmesan
- 14 eggs
- 650 g dried breadcrumbs
- 550 g plain flour
- 360 g mozzarella cut into 1.5 cm pieces
- Vegetable oil, to deep fry

METHODS

- In a medium saucepan over high heat, bring the stock just to a boil. Reduce the heat to low and cover. Maintain a low simmer.
- Meanwhile, in a large saucepan over medium heat, heat the oil. Combine the onion and garlic in a large mixing bowl.
- Cook, covered, for 5 minutes or until the onion is tender, stirring occasionally.
- Cook the rice in the onion mixture, turning occasionally, until the grains are somewhat glassy.
- Stir in a ladleful of the simmering stock to the rice mixture with a wooden spoon until the liquid is entirely absorbed. Continue to add the stock, 1 ladleful at a time, stirring frequently and allowing the liquid to soak before adding the next ladleful, for another 20 minutes or until the liquid is completely absorbed.
- On a big platter, spread out the breadcrumbs. In a mixing dish, combine the flour and salt. In a separate dish, crack the remaining eggs and whisk softly with a fork. 2 teaspoons risotto mixture, shaped into a ball with moistened hands To form an imprint, press your thumbs into the middle of the ball. In the indent, place a slice of mozzarella, then mold the risotto mixture around it to encapsulate it.
- Shake off any excess flour after rolling the risotto balls in it. Dip in the egg, then press into the breadcrumbs to coat. Place the mixture on a big platter. Chill for 30 minutes in the refrigerator.
- In a big saucepan, pour enough oil to cover the bottom by 5cm. Preheat the oven to 190°C on medium-high (when the oil is ready a cube of bread

will turn golden in 10 seconds). Cook, rotating periodically, for 4-5 minutes or until golden, 7 risotto balls in the oil. Transfer to a paper towel-lined plate with a slotted spoon. Repeat with the leftover risotto balls in three more batches

Chicken satay skewer-3

1-hour Prep 45 minutes Cook Makes 100 skewers



INGREDIENTS

- 1kg and 70 g smooth peanut butter
- 1 L and 500g Messel chicken style liquid stock
- 13 tablespoon soy sauce
- 6kg and 250 g chicken stir-fry strips
- 25 tablespoons roughly chopped roasted unsalted peanuts

METHODS

- To begin, you'll need 100 bamboo skewers that have been pre-soaked.
- Preheat the oven to 180 degrees Celsius/160 degrees Celsius fan-forced. Using baking paper, line a large baking pan.
- In a mixing bowl, combine the peanut butter, stock, soy sauce, and lime juice. Whisk until the mixture is completely smooth.
- Using skewers, thread the chicken onto the skewers. Place on prepared tray in a single layer. Half of the peanut mixture should be spooned on top. Coat on the other side. Preheat oven to 350°F and bake for 25 minutes, or until chicken is cooked through.
- In a small saucepan over high heat, combine the remaining peanut butter mixture. Cook for another 2 minutes, or until the sauce has thickened. Place in a small bowl.
- On a big platter, arrange the skewers. Add chopped peanuts as a finishing touch. Serve with a side of sauce.

WORKFLOW PLAN

Wednesday (morning)

- ✓ List down the ingredients needed for finger food and order them.

Wednesday (evening)

- ✓ Received the stock from the supplier.
- ✓ Pre- soak the bamboo skewer

Thursday

- ✓ Doing all the prep needed to make the finger food
- ✓ Make the Arancini balls both stuffing including mushroom and mozzarella without cooking and freeze them
- ✓ Make the chicken skewer
- ✓ Marinate the chicken satay (treading the chicken in the bamboo skewer) without cooking and freeze them

Friday

- ✓ Cook the peanut sauce for chicken satay dipping and freeze them

1 day before the function

- ✓ Take out the finger food and sauce from the freezer

On the day of function

- ✓ Fry the both Arancini balls and grill Chicken satay skewer
- ✓ Preheat the peanut sauce

Before serving

- ✓ Plate all the Arancini balls and Chicken satay skewer in a big tray arranged neatly
- ✓ Place the peanut sauce in a big bowl
- ✓ Set up napkins, small plates, small bowls for the peanut sauce and cutlery.

MISE EN PLACE ;

- Do ordering for all the ingredient needed for the finger foods from the Supplier
- Prepare all the ingredients such as cutting, chopping, and grating.
- Top up the sections which is necessary
- Make sure all the equipment's are clean and functional before starting the service
- Make sure the knives are sharpened before starting the service
- Oven should be preheated if necessary
- Turn on the Cooking surface
- Make sure pans, pots are located in their original place.
- Hand towels, sanitizing, disposable gloves, empty dustbin with plastic and hand wash should be conveniently located and fill up.
- Make sure the bench is clean and check all the refrigerate, cooler room and freezer works in a proper temperature.

PREPARATION LIST ;

- Pre- soaked the bamboo skewer
- Cook the rice for both the Arancini balls
- Cutting, slicing and chopping the vegetables
- Cutting the mozzarella cheese into 1.5 cm
- Chopping the mushroom
- Marinate the chicken satay

- Threading the chicken into the bamboo skewer
- Make the peanut sauce
- Deep fry the Arancini balls
- Grill the chicken skewer

SECTION RESPONSIBILITY - FRYER SECTION AND GRILL SECTION

FOOD SAFETY PROTOCOLS;

- Receiving food and checking the delivery
 - Make sure we can identify all the food that is delivered and we know the

supplier's name and address.

- Ask the suppliers to protect food from contamination
- Make sure someone is on site to inspect food as it is delivered
- Check delivered food is properly covered or packaged
- Check if there is no mold, insects, droppings or foreign objects like glass or metal in the food
- Check the Use by date of items has not passed
- Check if the food is potentially hazardous, check it is delivered at the correct temperature and if it is not satisfying us, we can give back to them.

□ Storing

- Clean the shelf before loading the food stock

- Once inspecting the food delivery be sure to store frozen foods in the freezer first, then refrigerated foods and then dry storage items last.
- Make sure frozen food must maintain a maximum internal temperature range of -15°C to -18°C.
- Dry storage items should be dry and cool to be stored between 10°C to 15°C.
- All food is covered and protected from contamination using air tight container or plastic film with a label attached to identify the food and the date/time it was placed under refrigeration.
- Refrigerated foods must maintain a maximum internal temperature of 5°C or below
- Potentially hazardous raw food is separated from cooked and ready- to- eat foods to prevent food cross contamination. Never store potentially hazardous raw food above cooked and ready to eat foods as there is the potential for raw blood and raw juice to drip down on to the food below.
- After storing the food items, rotate the existing food stock using first in and first out (FIFO) method to ensure that we are serving items stocked first before items stocked more recently.
- make sure fruit, vegetables, fish and meat properly **wrapped.**

▯ Preparation

- Always wash hands with warm water and soap before and after handling the food.
- Make sure all the utensils and equipment's are clean before using and after using them.
- Doesn't cross contaminate? Keep raw meat, poultry, fish and their juices away from other food. After cutting raw meats, wash cutting board, utensils and countertops with hot, soapy water.
- Marinate meat and poultry in a covered dish in the refrigerator.
- The time that food can be safely held is between 5°C and 60°C as referred to the 2 hours/4-hour rules.
- Food that has been in the temperature danger zone for less than 2 hours can be returned to the refrigerator to below 5°C or heated to above 60°C and brought out again at a later time. However, the total time in the temperature danger zone must not longer than 4 hours.

□ **Cooking**

- o Cook all raw beef, pork, lamb, steaks, chops and roasts to a minimum internal temperature of 73°C, cook all poultry to an internal temperature of 78°C as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least 3 minutes before carving or consuming because consumers may choose to cook meat to higher temperatures.

▯ **Serving**

- Hot food should be held at 60°C above and hotter
- Cold food should be held at 5 °C below and colder
- When serving food, keep food hot with chafing dishes, slow cookers and bainmarie to maintain the temperature.
- Keep food colder by nesting dishes in bowls of ice or use small serving trays and replace them often.
- Perishable food should not be left out more than 2 hours at room temperature.
- Always make sure plates are clean before serving and plating should be nice to attract the customer
- Always follow the 2 hours/4 hours rules when managing the foods. 0 to 2 hours 2 to 4 hours More than 4 hours
- Use immediately or keep at 5°C Use immediately Throw away Or below or at 60°C or above
- Discard any food left out at room temperature for more than 2 hours- 1 hours if the temperature was above 60°C.
- Place food in air tight containers and immediately put in the refrigerator or freezer for rapid cooling.
- Use cooked leftovers within 4 days
- Reheat leftovers food to 75°C

**Food service style No 4 Festival/Event –
(*bulk cooking/fresh
cook*)**

Bacon and egg sandwiches



Ingredients

- ▯ 2 slices white bread
- ▯ 3 slices crisp bacon
- ▯ 1 fried egg
- ▯ sliced tomatoes
- ▯ Miracle Whip

Method

- ▯ Spread 1 slice of bread with Miracle Whip.
- ▯ Add the fried egg.
- ▯ (While the egg is cooking, I flatten it with a metal spatula to break the yolk-it fits the bread better.) Spread the egg thinly with Miracle Whip.
- ▯ Add crisp bacon in a single layer.
- ▯ Next, a layer of tomato slices.
- ▯ Cover with other slice of bread spread with Miracle Whip.

Orange Juice



Ingredients

▯ 500 oranges

▯ salt

□ sugar

Method

□ Lightly smack each orange on the counter. Cut each one in half. Squeeze into a glass.

You may also use a citrus reamer to do this. If you want less pulp, use a hand juicer with

a strainer.

□ A. Bulk cooking swap

□ People choose recipes (keeping dietary restrictions in mind) and then bring stacks of cooked meals on the day itself (possibly already frozen).

□ Swap 1:1, to increase variety and try different tastes.

□ B. Bulk cooking together

□ People choose recipes, keeping dietary restrictions and cooking methods in mind. Ex: one large skillet, one or two large pot meals, one quick oven recipe (~20 minutes), one long oven recipe (~ 60 minutes or more)

□ Bring extra knives and chopping boards, or prepared

ingredients.

- C. One big recipe with lots and lots of appetizers

- Bulgogi is great for this: one or two people in charge of cooking all the meat, and then lots and lots of people making little appetizers. Try to marinate the meat overnight. Ex: seaweed, soy potatoes, shiitake mushrooms, anchovies, green onion pancakes, meatballs, noodles... May require coordination.

- Ideal bulk cooking party space:

- plenty of counter space for lots of people preparing ingredients while chatting

- multiple sets of knives, measuring cups, liquid measures, and chopping boards

- food processor

- one or two large pots

- a couple of 9×12 pans (foil is probably okay too) or other oven things

- dishwasher, so it's not such a chore afterwards

- snacks

□ mixing bowls and lots of regular bowls for prep (we use rice bowls, cereal bowls, and soup bowls)

Bulk cooking is fun and a great time/sanity-saver. We use this to make work lunches frugal and hassle-free. Since W- and I enjoy cooking, we often make dinners from scratch, but it's nice to know that lunch is in the freezer.

Dry store:

□ 1Kg bag of black pepper

□ 3Kg of salt

□ 1 bag of 5 kg onions

□ 3 * 3.5 Kg tomato puree

□ 10 Kg OF White granulated sugar

□ 2 Kg of cocoa powder

□ 1 kg of mixed dry herbs

□ 2 kg of biscuit crumbs

Cool room:

□ 2 * 5Litre x thickened cream

□ 1 Litre of milk

□ 10 Kg block of butter

- 5 Kg lamb mince

- 5 Kg of chicken breast

Freezer:

- 1 Kg OF portioned 220 g porter house steak

Calculate your requirements and deduct the current stock on hand to ensure you do not over order.

Submit your order item descriptions and quantities.

This task requires you to supervise the cooking operations (as opposed to cooking the food yourself). You will oversee a team of cooks, and it will be your role to ensure the expected kitchen outputs are met. This will require you to:

- Monitor all aspects of the food production

- Ensure nothing leaves the kitchen sub-standard

- Ensure work processes are productive

- Maintain a smooth work flow within the kitchen

- Deal with problems or issues as they arise

- Provide sound leadership within the kitchen

- Supervise the clean-up and storage of food as required

T