



DeepL

Subscribe to DeepL Pro to translate larger documents.
Visit www.DeepL.com/pro for more information.



National
Competition of
Young Chefs

2023



A warm welcome to module 1.

We are happy that you are here!

Wir fördern **Dein**





National
Competition of
Young Chefs

2023



EuroSkills Graz 2021
Europameisterschaft der Berufe





National
Competition of
Young Chefs

2023

Your contact persons

Jenny Kretschmer

the good soul from the office

Thorben Grübner

National coach

Michelle Strudthoff

PinSpirit





National
Competition of
Young Chefs

2023

Der Schirmherr Thomas Bühner ***



Wir fördern **Dein** Talenti



National
Competition of
Young Chefs

2023

Speed showcase

Name / State / Favourite food Lisa
Musterfrau (your name here) / Majorca /
Spagetti Carbonara





National
Competition of
Young Chefs

2023

Your way, into the final

Learning by doing





Wir fördern **Dein** Talenti



Procedure & rules of the NcChefs.

- Failure to hand in the homework will lead to direct disqualification.
- each module is included in the evaluation and the eight best make it to the finals



National
Competition of
Young Chefs

2023



Learning module

Speaker: Felix Lestrat



Topic:

- Court development and description
- Work schedule

Wir fördern **Dein** Talenti





What do we need?

- Unknown ingredients, how do I start?
- The rescuer in stress, the work schedule



Wir fördern Dein Talent!



How do courts build up

- What is the main product?
 - This should also be clearly visible
- Seasonality
- Play of colours
- Consistencies
- Taste (Do the flavours harmonise?)





Sequence of the components

- Main component with cooking method
- Sauce
- Vegetables with cooking methods in descending order of value
- Satisfying side dish
- (side salad)



Notation

- No "under", "on", "next to".
- Never "fresh" or is it the only fresh thing?
- Staying in one language, i.e. using the German terms as far as possible
- No duplication of cooking methods





Notation

Example:

Braised veal cheek with port wine sauce, sautéed green asparagus, grilled red onion, celery puree and potato soufflé





Work flow charts

What information needs to go in?

- Time: from when to when is what done?
 - Timeslots between 15 min and 60 min, depending on tasks
 - Do not calculate too tightly, time is your opponent
- Activity: What is done during the time
 - Briefly and concisely state the tasks
 - Consider sensible combinations of tasks
 - Don't forget to clean and put away the goods
 - Think about cooling and cooking times





What else needs to be considered

- Make sketches of the arrangement, so you can test portion sizes and colour play before cooking
 - Do the flavours and textures go together?
- Only do what you feel safe doing.
 - Less is more, look for a common thread in the Court
- Tests the plan
- Write some again and again
- Looks at which tasks can be meaningfully merged
 - Do not start peeling vegetables 3 times





Work schedule

Day 1	Kitchen time: 15:00-18:30		Day 2	Kitchen time: 08:00-13:00
15:00	Disinfect and assemble item		08:00	Disinfect and assemble item
15:15	Store goods according to HACCP		08:15	Degrease funds and sauce mixtures and Bring to the boil, then only simmer
15:30	Cut roasted vegetables, brunoise, boucet garni, halve red onions, Prepare the celery puree		08:30	Wolf chilled, trimmed meat, Prepare bouillon
15:50	Remove the leg of venison, the saddle of pork and the chops, parry the cheek, Put on blanching water		08:45	Make poultry farce, make and cook ballontines
16:15	Chop and roast light bones, blanch dark ones. Prepare stocks and sauces, grill and cook onions.		09:00	Braise leg of veal, blanch brunoise
16:45	Fish facilitation, roast leek, make fish roll, mix celery puree		09:15	Make beef farce, make ravioli

17:15

Make rhubarb compote and
marinated rhubarb, make Krumble
and pasta dough

09:45

Make lemon crème fraîche, make
pickling stock, pickle cucumber



Module 1. task

Create a sustainable dish around
the guinea fowl

(Note: Process as much of the animal as possible)

Shallot | Red pointed cabbage | Gluten
saturated side dish

Upload until 6 February 2023 in the members' area

! Attention time stamp !

The template: can be found in the download area





National
Competition of
Young Chefs

2023

Good luck!



Wir fördern **Dein** Talenti