



Week 2

Roasted Chicken- See demo, 1 per team, (partner)

French Onion Soup- (Pg. 278), 1/4x, (partner)

(Garlic) Mashed Potatoes- (Pg. 664- modified), 1/4x, (partner)

Seasonal Vegetable- See demo, 1/2# per team, (partner)

	<b>Roasted Chicken</b>	<b>F.O. Soup</b>	<b>Mashed</b>	<b>Veg</b>
	375°	broiler		400°
Baguette		1 inch		
Brandy		2 oz		
Broccoli				8 oz
Butter		2 oz	2 oz	
Carrots	2 oz			
Celery	2 oz			
Cheese, sliced Swiss		2 slices		
Chicken, WOG	1 ea.			
Cream, heavy			1 oz	
Garlic			5 cloves	
Milk, whole			2 oz	
Oil, veg	As needed			As needed
Onions, white or yellow	4 oz	2.5 #		
Potatoes, Idaho			2#	
Spices	As needed			As needed
Stock, chicken		1 qt		
Stock, veal		1 qt		
Thyme, dried		pinch		

- Sani bucket/ compost bucket
- Trash Can
- Gloves
- Salt, pepper
- Tasting utensils
- 2 Lined half-sheet pans (tools/ product)
- Chef's knife
- Paring knife
- Serrated knife
- Steel/ diamond steel
- Bench/ bowl scraper
- Peeler
- String
- Scissors

- Salt/ pepper
- 4" half hotel pans
- 2- two-quart pots
- Wood spoon
- Red cutting board
- Green cutting board.
- Oven-proof bowl for soup
- Strainer
- Food mill
- Pot for cream/ milk
- 1/2 sheet pan lined for veggies
- Bowl for tossing veggies.
- Serving plate(s) for chicken



