

# OCEAN HOUSE CULINARY BOOT CAMP

## Thursday, October 19th

2:00 p.m. to 4:00 p.m.

Meet at Ocean House. Tour local farms and select local ingredients (*optional*)

## Friday, October 20th

9:00 am to 12:00 p.m.

### **Knife Cuts With the Director of Culinary Education**

- Knife safety and Sharpening
- Learn the terminology and the individual cuts
- Cutting meat, cutting vegetables

12:00 p.m. to 2:00 p.m.

### **Lunch**

Multi Course Chef's Experience at Seasons Chef's Counter with the Chef de Cuisine

2:00 p.m. to 3:00 p.m.

### **Canapés and Hors d'oeuvres with the Executive Chef**

- Cold preparation of finger foods and tea sandwiches
- Hot hors d'oeuvres
- The basics for a cocktail party

3:00 p.m. to 4:00 p.m.

### **Pairing Food and Wine with the Ocean House Sommelier**

## Saturday, October 21st

10:00 a.m. to 12:00 p.m.

### **Seafood with the Sous Chef**

- Catch of the Day! Selecting fresh fish
- Whole fish butchery
- Opening clams and oysters

12:00 p.m. to 1:00 p.m.

### **Light lunch in the CWCA**

Brainstorming with the Chef's about your dish

1:00 p.m. to 3:00 p.m.

### **Prep with the Banquet Chef**

Become a cook! Use all the skills you've learned to execute your own dish

4:00 p.m. to 5:00 p.m.

- Present your creation to the Chefs to be graded
- Reception and Graduation with the Chefs of Ocean House