

COMPETENCY: 4

CREAMS & FILLINGS

CODE:909338

CREDITS:8

PROGRAM:5797

**PERSONAL EVALUATION TOOL:** THIS TOOL IS TO HELP GUIDE YOU WHILE YOU DO THE RECIPES (CHECK OFF AS YOU GO)

Items & Descriptions: Crème Brulée and Chocolate Whipped Cream

Student Name:

Date:

La Planification	Check-list		
<b>CHEF WILL DISCUSS CSST PREVENTATIVE ACTIONS</b>			
★ Clean uniform, shoes, apron, hairnet, and hat. No jewelry, no polish, etc... Wash hands	yes	no	
★ Hygiene & Safety (Sinks filled, rags, green pads, bucket sanitizer, tables sanitized etc...)	yes	no	
★ Unlock mixer, collect tools you will need on table, bowls, containers, scale etc...	yes	no	
<b>La Réalisation - Crème Fondante au Chocolat (Part A)</b>			
→ Mise en Place: Measure ingredients for Crème Brulée and wait for DÉMO	yes	no	
→ Cream weighed in kitchen aid bowl----whipped to soft, med. peaks	yes	no	
→ Melt chocolate in a bowl with a little cream over a <u>Bain Marie</u> on low (Do not let the water boil)	yes	no	
→ Start folding cream into chocolate (chocolate is not hot, it's warm)	yes	no	
→ Fill (pipe) chocolate mousse in 5 oz. plastic cups-- <b>Chef Démo</b> --	yes	no	
→ Add labels and refrigerate ( count & tell chef how many you made)	yes	no	
→ Cleanup your station	yes	no	
<b>L évaluation - Crème fondante au Chocolat (Part B)</b>			
<input type="checkbox"/> Was my cream overbeaten?	1	3	5
<input type="checkbox"/> Was my chocolate still warm prior to folding?	1	3	5
<input type="checkbox"/> Were the temperatures of my ingredients accurate according to what I learned?	1	3	5
<input type="checkbox"/> Did I fold my mixtures gently and properly?	1	3	5
<input type="checkbox"/> Did I follow the correct sequence for folding?	1	3	5

<input type="checkbox"/> Is the texture of my chocolate mousse delicate and smooth?						1	3	5
<input type="checkbox"/> Is the appearance of my chocolate mousse homogenous and creamy?						1	3	5
<input type="checkbox"/> Is the color of my chocolate mousse a perfect natural brown with no streaks of cream?						1	3	5
<input type="checkbox"/> Taste your product and evaluate the flavor!						1	3	5
<b>How did your mousse taste? Circle appropriate answers (as many as you wish)</b>								
Sweet	Bitter	Velvety	Dense	Solid	Thick			
Rich	Smooth	Rubbery	Firm	Grainy	Creamy			
<b>La Réalisation - CRÉME BRULÉE (Part A)</b>								
→ Measure ingredients for CRÉME BRULÉE						yes	no	
→ Gather tools needed (whisk, bowl, aluminum containers, 2 cake pans for bain-marie)						yes	no	
→ <b>Chef Démo</b>						yes	no	
→ Infuse Vanilla into hot cream for 15 minutes						yes	no	
→ Beat eggs, yolks and sugar in a bowl until thick and pale						yes	no	
→ Temper the eggs and sugar with the hot cream						yes	no	
→ Strain and put in ramequins in bain-marie						yes	no	
→ Bake at 300F for 30 to 45 minutes (Chef will explain)						yes	no	
→ <b>Remove from water being careful and cool in fridge</b>						yes	no	
<b>L'évaluation - CRÉME BRULÉE (Part B)</b>						1	3	5
<input type="checkbox"/> Did I follow proper instructions in preparing the Crème Brulée?						1	3	5
<input type="checkbox"/> Was I careful in and around the oven area?						1	3	5
<input type="checkbox"/> Was I careful in pouring the hot water?						1	3	5
<input type="checkbox"/> Did I bake my Crème Brulée properly for the right amount of time?						1	3	5
<input type="checkbox"/> Did I caramelize the tops of the crème brulée properly?						1	3	5

☐ Taste your product and evaluate the flavor!				1	3	5
What did your creme brulee taste like? Circle your answers (as many as you wish)						
Rich tasting	Smooth	Undercooked	Vanilla flavor			
Burnt	Silky	Creamy	Overcooked			
Teachers Feedback:						
Your Questions and comments:						
➤ Are you happy with your finished products?				1	3	5
➤ Thank you for doing your best! You should be proud of your first mousse and first crème brulée!				1	3	5
➤ Remember practice, practice, practice makes perfect!						