



CERTIFIED MASTER CHEF

NAME	Contemporary Buffet – Garde Manger + Pastry
PRE-REQUISITE FOR	Certified Master Chef Designation
PERIODS/WEEKS	Practical Examination – 1½ days (15.5 total hours)
PREPARED/REVIEWED BY	CMC Committee
APPROVED BY	CCI Chair

Overview

The candidate will write and prepare an exclusive balanced contemporary buffet menu, for twelve (12) persons.

Criteria

- Chefs may use any ingredients they wish from the supplied requisition as well as any food items that the college is unable to supply. In such case, the Chefs are responsible to supply the item(s) at their cost.
- A written menu must be presented with the accompanying detailed requisition no later than 2 weeks prior to the exam date.
- The Apprentice cannot be 24 years old or older on the exam days, pre-validation of Apprentice resume and copy of photo identification are required.
- Buffet table is 5' by 8' foot rectangle.
- Hot entree serving table is 4' by 2.5' foot rectangle.
- Tables are covered with a plain white table cloth.
- Holland College provides – induction burners, heat lamp, cutting board, service tools, plates for guests, table décor and signage.
- Chefs are responsible for risers, platters, (serving vessels: bowls, etc.), portioned soup, plated portions, etc.
- The menu must;
 - be challenging demonstrating craftsmanship, precision and finesse,
 - be balanced (composition and nutrition) with appropriate and harmonious portion sizes,

- be seasonal,
- show variation of ingredients including textures and shape,
- show a variation in techniques,
- accentuate the main course,
- present a creative dessert using a high level of skill and precision
- A variety of preparation and cooking methods must be utilized throughout the menu.
- The candidate will have fifteen and a half (15.5) hours, from start to finish to prepare and to serve the menu.

Requirements

- Twelve (12) portions must be prepared
- Five (5) plates are for the Evaluators, one (1) plate is reserved for viewing, four (4) plates are for partners and/or invited guests and two (2) plates are for the Candidates' invited guests
- Cold Finger Food, one (1) type, (15g - 25g), set on buffet
- Hot Finger Food, one (1) type, (15g - 25g), kitchen to guest
- Soup - chilled and pre-portioned
- Bread – three (3) different skills - yeast, flat, cracker, scone, etc.
- Two (2) compound butters and/or flavoured oil
- One (1) platter of marinated and/or cured fish (12 portions, hot or cold cure), served cold and may contain a maximum of 20% seafood as a component. Must include one (1) vegetable garnish and one (1) accompanying sauce
- One (1) poultry terrine (12 slices + show piece). Slices must be top-coated with glaze, jelly or oil to preserve and enhance flavor but not to over-power. Must include one (1) vegetable garnish and one (1) accompanying sauce.
- Two (2) composed salads: ex. one suitable for the fish platter and one for poultry terrine. One (1) of the salads must be vegan.
- Side plate - hot entree: meat or game plated by the Chef. One (1) sauce and two (2) garnishes; vegetables, starch, compote and/or crisp.
- Plated Dessert: 2 components (equal and key elements) that complement each other. Minimum of one (1) garnish and one (1) sauce.
- One (1) Gateau - a rich cake, typically one containing layers of cream or fruit, plus one (1) sauce, compote or coulis and garnish (chocolate, crumble, etc.)

Day 1 – Preparation

The candidate will present a work plan to the lead examiner upon arrival and be assigned an Apprentice, if required.

08:00 – 10:00 Chefs and their Apprentice are permitted to move into their assigned kitchen spaces to organize/set up their work space, check their food order and prepare basic mise en place (see below)

Basic Mise en Place

- Salads – cleaned, washed, not mixed or cut
- Vegetables – cleaned, peeled, washed, not cut, must be raw. Tomatoes may be blanched and peeled and broad beans may be shelled. Vegetable purées must be done on day 1 in the afternoon session and day 2 during the exam
- Fish – gutted, scaled not filleted
- Shells – cleaned, raw in their shells
- Crustaceans - raw or boiled, but not peeled
- Meat/Poultry – deboned, not portioned, meat not trimmed, minced or ground. No sausage allowed (including chorizo style). Raw liver and sweetbreads can be soaked in milk or cream beforehand but not seasoned.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Bones for stock can be cut into small pieces. All stocks will be sampled on day 2 before using.
- Pastry sponge, biscuit, – can be made and/or brought in, but not cut and not finished
- Bread starter can be brought in
- Basic pastry recipes can be brought in weighed out but no further processing
- Fruit pulps – fruit purees may be brought in but not as a finished sauce
- Décor must be done 100% in the kitchen

10:00 – 10:30	Break/Snack/Lunch
10:30 – 17:30	Prepare, cook and bake, organize and store
17:30 – 18:30	Clean down

Day 2 – Final Preparations and Presentation

Candidates will be given thirty (30) minutes to retrieve their food from the storeroom and set their stations. At this time, all stocks and fruit purées prepared on day 1 will be tasted – chefs must provide samples (hot and cold) with the appropriate tasting spoons.

Textbooks/resources are not permitted, however, dessert recipes will be allowed.

10:00	Retrieval of food stuffs
10:30	Start
17:30	Assemble buffet for presentation
17:55	Introduce the buffet, describe the theme
18:00	Start Buffet Service, hot finger food delivered to the evaluators/guests
18:40	Chef to serve the hot side plate
19:00	Buffet evaluations
19:15	Clean down

Practical Information

- The candidate may bring their own Apprentice (at their cost) or can request one from Holland College to assist in any preparations the chef deems appropriate.
- The candidate will be supplied with pots, pans, baking sheets, bowls, small utensils, etc. The candidate may bring any specialty equipment required but is encouraged to reach out to the college to determine if equipment (smoker, vacuum package machine, circulator, ice cream freezer, etc.) is available and can be borrowed.
- The candidate may bring their own china or utilize china supplied by Holland College.
- A panel of CMC examiners will be present to evaluate the complete preparation and presentation.
- The evaluations will focus on the following competencies: menu writing/composition, mise en place, hygiene, working skills/techniques, kitchen organization, presentation, service and taste.
- Feedback and the final grade will be given to each candidate individually at the end of day 2.
- Passing grade is 70%.