

## I. EMPLOYING WORKERS IN GASTRONOMY

1. Writing a CV and an application letter.
2. A job interview.

## II. A WAITER

1. Waiter's outfit and equipment of a waiter.
2. Duties of a waiter
3. Laying a table- preparation phase
4. Metal cutlery.
5. Glass tableware.
6. Setting a table.
7. Stages of serving guests.
8. Serving a customer.
9. Basic serving.
10. Serving at celebrations.
11. Kinds of a menu and guidelines of a sequencing menu.
12. Division of a menu
13. Wedding menu.
14. Anniversary menu.
15. Hygienic and safety rules.

## III. A COOK

1. Cook's outfit and qualities of a good cook.
2. Kitchen utensils.
3. Baking utensils.
4. Basic techniques in gastronomy production: cooking.
5. Basic techniques in gastronomy production: cutting.
6. Vegetables in cooking.
7. Fruit and smoothies.

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15. Preparing desserts.
16. Types of cakes.
17. Sponge cake.
18. Shortcake.
19. Puff and yeast pastry.
20. Ginger and choux pastry.
21. Cakes and desserts
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24. Vegetable and animals milk.
25. Milk in cooking.
26. Recipe with milk - pancakes.

## IV. BEVERAGES

1. Hot and cold beverages.
2. Mixed drinks
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