**Formulaires** Domaine de qualification „travaux pratique“

**Modèle d’une recette „Mets corbeille de marchandises**“

🗆 **Hors** **d'œuvre froid**  avec 🗆 **Potage** 🗆 **Mets de poisson**

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| Nom du candidat(e) |  | N° d’examen du candidat(e) |  |
| Nom du mets  *(favorisant la vente)* |  | | |
| Méthode(s) de cuisson |  | Quantité |  |

Observez les denrées à utiliser de la corbeille des marchandises

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**Mise en place**

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**Préparation**

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**Remarques** (Technique de dressage)

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**Autocontrôle**

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**Allergènes**

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Signature du candidat ……………………………….……. Date et signature du formateur ………………………………………..…….

***Formulare*** *Qualifikationsbereich „praktische Arbeit“*

***Modell von einem Rezept „Warenkorbgericht“***

🗆***Kalte******Vorspeise*** 🗆***Suppe***🗆***Fischgericht***

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| --- | --- | --- | --- |
| *Name des Kandidaten* |  | *Prüfungsnummer des Kandidaten/In* |  |
| *Gerichtebezeichnung*  *(mit verkaufsfördernder Beschreibung)* |  | | |
| *Garmethode(n)* |  | *Quantität* |  |

*Beachten Sie die Verwendung der Lebensmittel des Warenkorbs*

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| --- | --- | --- | --- | --- | --- | --- |
| *Gewicht* | *Einheit* | *Lebensmittel* |  | *Gewicht* | *Einheit* | *Lebensmittel* |
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***Vorbereitung***

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***Zubereitung***

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***Hinweise*** *(Anrichtetechnik)*

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***Selbstkontrolle***

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***Allergene***

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*Unterschrift Kandidat ……………………………….…….Datum und Unterschrift Ausbildner………………………………..…….*