

Tuesday 16th March 2010

HOT LIVE CLASSES

07:30	THSD	SCALLOP DISH	
08:30	THST	STARTERS	WorldSkills UK - Cooking
12:00	THPA	PASTA	
13:00	CATL	The Caterer, Licensee & Hotelier	STUDENT CHEF OF THE YEAR
14:00	THPK	PORK DISH	WorldSkills UK - Cooking
15:30	THNC	NESTLÉ PROFESSIONAL [®] 'CHEF [®] at Salon'	
16:30	THCF	COASTLINE BOURNEMOUTH & POOLE COLLEGE CHEFS FORUM	

COLD LIVE CLASSES

07:30	TCEM	EMULSION & MAKE-OVER	WorldSkills UK - Cooking
09:30	TCVC	VEGETABLE CUTS	
10:30	TCPS	PÂTISSERIE SKILLS	WorldSkills UK - Confectioner/Pastry Chef
12:00	TCPD	POTATO CUTS	WorldSkills UK - Cooking
13:00	TCBS	BAKERY SKILLS	
14:00	TCMM	MARZIPAN MODELLING	WorldSkills UK - Confectioner/Pastry Chef
15:30	TCCP	COLD CHICKEN PREP	WorldSkills UK - Cooking
16:30	TCFF	FISH FILLET	

RESTAURANT CLASSES

09:30	TRCK	COCKTAILS & COFFEE	WorldSkills UK - Restaurant Service
11:00	TRNF	NAPKIN FOLDING	WorldSkills UK - Restaurant Service
12:30	TRFD	FLAMBE DISH	WorldSkills UK - Restaurant Service
14:00	TRTL	TABLE LAY UP	WorldSkills UK - Restaurant Service

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HOT LIVE CLASSES

08:00	WHGB	GOURMET BREAKFAST	
08:30	WHPD	HOT PLATED DESSERT	
09:00	WHFD	FISH DISH	
10:00	WHLD	LAMB DISH	
11:15	WHPA	PASTA DISH	
12:00	WHSD	SCALLOP DISH	
13:00	BREND	Brend Hotels Chef of the Year	
14:00	WHNC	NESTLÉ PROFESSIONAL [®] 'CHEF [®] at Salon'	

COLD LIVE CLASSES

09:00	WCPS	PRAWN STARTER	
09:30	WCAS	AVOCADO STARTER	
10:00	WCCD	COLD DESSERT	
10:30	WCCC	CHEFS CHALLENGE	
11:30	WCMS	MAIN COURSE SALAD	
12:30	WCSU	SUSHI	
13:30	WCSF	SUGAR CRAFT FLOWERS	
14:00	WCSP	SUGAR CRAFT DECORATIVE PLAQUE	
14:30	WCMM	MARZIPAN MODELLING	

RESTAURANT CLASSES

10:00	WRCK	COCKTAILS & COFFEE	
11:00	WRNF	NAPKIN FOLDING	
12:00	WRFD	FLAMBE DISH	
13:00	WRTL	TABLE LAY UP	

Please note times are correct at time of going to print – check at Registration Desk for any time changes.