

Curriculum

Marriott Breakfast Chef Training – Digital

Eggs and egg dishes

- Introduction
- Fundamentals of eggs and egg products
- Soft-boiled eggs
- Fried eggs
- Scrambled eggs

Assignments:

- Soft-boiled eggs
- Fried eggs
- Scrambled eggs

Vegetables and cooking methods

- Fundamentals of vegetables
- Steamed vegetables
- Sauteed vegetables
- Grilled vegetables
- Fundamentals of cooking methods

Breakfast guidance and food allergens

-  • EMEA breakfast guidance
- Food allergens and intolerances
- Omelet
- Spanish omelet

Assignments:

- Omelet
- Spanish omelet

Sauces and herbs

- Fundamentals of sauces
- Fundamentals of herbs, spices and seasonings
- Eggs Benedict
- Eggs Florentine

Assignments:

- Eggs Benedict
- Eggs Florentine

Buffet and sustainability

-  • Fundamentals of breakfast buffet service
- Hygiene and preservation of value
-  • Fundamentals of sustainable sourcing
- Onsen Eggs
- Eggs in cocottes

Assignments:

- Onsen eggs
- Eggs in cocottes

Dairy and fruit

- Fundamentals of milk and dairy products
- Fundamentals of fruit and fruit products
- Cheese tart with pears
- Conclusion