

SKILLS THEATRE - TUESDAY 3rd MARCH			
Time	Class	Duration	Sponsored by
8.00 - 08.30	ST2 - Chicken for saute - Heat 1	30 mins	Worshipful company of cooks
08.40 - 09.10	ST2 - Chicken for saute - Heat 2	30 mins	
09.15 - 10.00	ST1 - Best end of lamb	45 mins	Swiss Education Group
09.15 - 09.45	ST8 - Amuse Bouche - Heat 1	30 mins	
10.10 - 10.40	ST8 - Amuse Bouche - Heat 2	30 mins	Worshipful company of cooks
10.50 - 11.20	ST3 - Lemon sole filleting Heat 1	30 mins	
11.30 - 12.00	ST3 - Lemon sole filleting Heat 2	30 mins	
12.10 - 12.40	ST3 - Lemon sole filleting Heat 3	30 mins	
12.10 - 12.40	ST11 - Flan Decoration	30 mins	Swiss Education Group
12.40 - 13.00	BREAK		
13.00 - 13.20	ST13 - Table Laying	20 mins	World Skills UK
13.00 - 13.30	ST12 - Flambe Work	30 mins	
13.40 - 14.00	ST14 - Cocktail Mixology 5 confirmed (poss extra 2)	20 mins	Worshipful company of cooks
14.10 - 14.40	ST4 - Seabass/Trout Preparation	30 mins	
14.50 - 15.20	ST4 - Seabass/Trout Preparation	30 mins	
14.50 - 15.10	ST5 - Knife Skills	20 mins	Swiss Education Group
15.20 - 15.50	ST6 - Avocado Starter	30 mins	Reach Foodservice
15.20 - 15.50	ST7 - Shrimp Starter	30 mins	

SKILLS THEATRE - WEDS 4th MARCH			
Time	Class	Duration	Sponsored by
9.30 - 9.50	ST10 - Roll Shaping Heat 1	20 mins	Swiss Education Group
10.00 - 10.20	ST10 - Roll Shaping Heat 2	20 mins	
10.00 - 10.30	ST9 - Tea Pastries Decoration	30 mins	
10.40 - 11.00	ST5 Knife Skills	20 mins	
11.10 - 11.40	ST2 - Chicken for saute - Heat 1	30 mins	Worshipful company of cooks
11.50 - 12.20	ST2 - Chicken for saute - Heat 2	30 mins	
12.30 - 13.00	ST2 - Chicken for saute - Heat 3	30 mins	
13.00 - 13.45	BREAK		
13.45 - 14.30	ST1 - Best end of Lamb	45 mins	Worshipful company of cooks
13.45 - 14.30	ST4 - Seabass/Trout Preparation	30 mins	
14.45 - 15.15	ST3 - Lemon Sole Filleting	30 mins	Swiss Education Group
15.30 - 16.00	ST6 - Avocado Starter	30 mins	
15.30 - 16.00	ST8 - Amuse Bouche	30 mins	
15.30 - 16.00	ST7 - Shrimp Starter	30 mins	Reach Foodservice

SKILLS THEATRE - THURS 5th MARCH			
Time	Class	Duration	Sponsored by
8.30 - 9.00	ST4 - Seabass/Trout Preparation	30 mins	Worshipful company of cooks
9.10 - 9.30	ST5 - Knife Skills	20 mins	Swiss Education Group
9.10 - 9.40	ST6 - Avocado Starter	30 mins	
9.10 - 9.40	ST8 - Amuse Bouche	30 mins	
10.00 - 10.45	ST1 - Best end of Lamb	45 mins	Worshipful company of cooks
11.00 - 11.30	ST2 - Chicken for saute	30 mins	
11.45 - 12.15	ST3 - Lemon Sole Filleting Heat 1	30 mins	
12.30 - 13.00	ST3 - Lemon Sole Filleting Heat 2	30 mins	

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