



# THE DIFFERENCE BETWEEN STAGE 2 AND 3

In stage three you will have to show a part of the assignments you have worked on in stage two. These two stages are closely related to each other. We'll show you the relation through the image below.

STAGE 2	STAGE 3
<ol style="list-style-type: none"><li>1) Watch 10 instruction videos</li><li>2) Practise your skills</li><li>3) Prepare your first dishes</li><li>4) Master the basic techniques and receive your certificate!</li></ol>	<ol style="list-style-type: none"><li>1) Record the assignments</li><li>2) Edit your videos into one</li><li>3) Upload your video</li><li>4) Share the link with us</li><li>5) Receive your feedback.</li></ol>

We recommend you to record yourself while you are working on your assignments of stage **two**, so you can edit these recordings to submit them in stage **three**. You do not have to record sound, you can add comments or extra information in your submission form.

## What do I need to show in the video's?

Make sure you show the following techniques and skills in your edited video that you will submit in stage three:

Title	What you have to show
1 Cutting techniques	Cutting brunoises
2 Prepare a mayonnaise	Prepare mayonnaise, show only the highlights
3 Soup and sauce	Prepare a roux
4 Egg preparations	Prepare and present an omelette, show only the highlights
5 Blanching and glazing	Blanche and glaze some carrots
6 Potatoes	Show the piping of the pommes duchesse
7 Prepare a Waldorf salad	Present a Walldorf salad
8 Preparing a fruit bavarois	Show the whipping of the cream, at the end hold the bowl upside down to show the thickness
9 Preparing a lemon parfait	Show that you temperate the pâté a bombe
10 Preparing a brownie	Show The colouring of the hazelnuts and present the brownie

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