

TO BE COMPLETED BY CHALET CHEFS AND COOKS

Name:

Practical cooking experience (friends, dinner parties etc.)

Cookery course (if applicable)

Type of course:

Diploma achieved:



Menus

Please list below seven three course dinner party menus, which you know you can cook. You should avoid the use of raw, exotic materials such as lobster and caviar but assume you have a free range of produce from which you select. You need not worry too much about keeping to a tight budget. We want you to display your culinary capabilities to the full ! The menus should be daily, in the order to be presented to the guests, and repetition should therefore be avoided. Please include two vegetables and potatoes.

Day 1

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Day 2

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Day 3

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Day 4

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Day 5

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Day 6

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Day 7

Tea Cake or biscuits

Dinner Starter

Vegetarian Option

Main course

Vegetables

Dessert

Applications should be returned to:

Dionne Heasman at Alpine Action Ltd

alpineaction

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