



Culinary Institute
of America

NMU – Day 3 Global Street Foods

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May 11, 2023



Kitchen Responsibilities

- Set up your team's station, work neat and organized
- Keep stations clean
- Properly handle and store all food
 - When handling "ready-to-eat" food items...if you don't cook it, glove it!
 - Wash hands, cutting boards, knives, etc. when switching between meats and vegetables
- Clean as you go – this will help with cleaning at the end
- At end of class, kitchens need to be left clean!

Family Meal

- We will prepare, present, and eat our own food
- Each team will need to attractively plate and present your groups food
 - Each group will talk about the food they prepared
- The food will be presented family style either on platters or in chafing dishes.
- Be prepared to talk about your teams production after production
 - Did you learn a new trick today
 - Were there any challenges?
 - Would you be able to utilize any of this in your units?

Things to Remember

- Work Smarter not harder
- Mise en Place – gather everything you need
- Read the recipes completely before beginning
- Develop a plan as a Team and work towards the goal or service time
- Please leave all common pantry items on the common pantry
- Properly store any unused food product, we will be setting up trays for the next day after Family meal for the next day

Global Street Foods

- Hand-held items
 - Sandwiches
 - Finger Foods
- Items in a bowl
- Food on a stick
- Casual, less pretentious
- Portable

Styles and Cultural

- Foods are usual more casual
- Served in a way that makes it easy to consume
 - In a bowl
 - On a stick
 - Held in your hand
- Portable
- Many things in many places

Hand-held Items

- Sandwiches
- Wraps
- Items served on lettuce leaves, wraps
- Empanadas
- Tamales
- Sushi
- Any others?

Items in a Bowl

- Ramen
- Pad Thai
- Phở
- Poke
- Chirashi
- Salads???

Food on a stick

- Yakitori
- Satay
- Brochettes
- Souvlaki
- Kibbe
- Does it have to be a wooden stick?

Goal for today

- Present food that is interactive for the customer
- Make it easy to finish but displayed in a way that allows flow on a station or buffet
- Thinks about and discuss with Chef a way that makes this presentable for the interaction of the customer, requiring minimum maintenance
- Properly displayed to allow proper build
 - Bread or vessel first, items in a sensible order for the guest to understand assembly.
 - Best placement for condiments



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Any question?...let's
cook!

