

# Scratch and Batch Cooking

Knife Cuts

Soup

Salad

Sandwiches



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# SCRATCH AND BATCH COOKERY

- The Idea that all Food Items for the Menu are prepped and portioned from raw ingredients.
- Served immediately or reheated/finished in smaller batches in order to facilitate plating large quantities at once



# BATCH COOKERY BASICS

- One 2" deep, full-size hotel pan holds about 7 quarts of food when filled 85%
  - (filled at capacity could spill over when reheated)

Can be approximately 25-35 portions depending on the item portion size



- Vegetables and Starch
  - 2 oz each
- Protein
  - 4-5 oz
- Cooked Pasta
  - 4-5 oz
- Sauce
  - 1 - 2 oz for protein
  - 4 oz for pasta

# SYSTEMS OF PRODUCTION

- Row and Column system of production count
- Counting trays or hotel pans, not items
- Counting carts, not trays
- Put the same count in each row, each tray, hotel pan, or cart

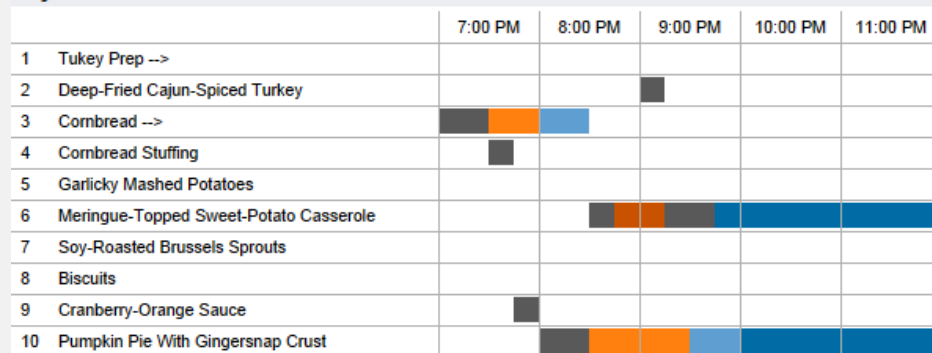


# PRIORITIZATION AND SEQUENCING

- What needs to be cooked and when?
- How well will item hold?
- How long will the item take to produce or reheat?
- Are you going to repurpose the item?

**THANKSGIVING TIMELINE**  
Menu Preparation Sequence

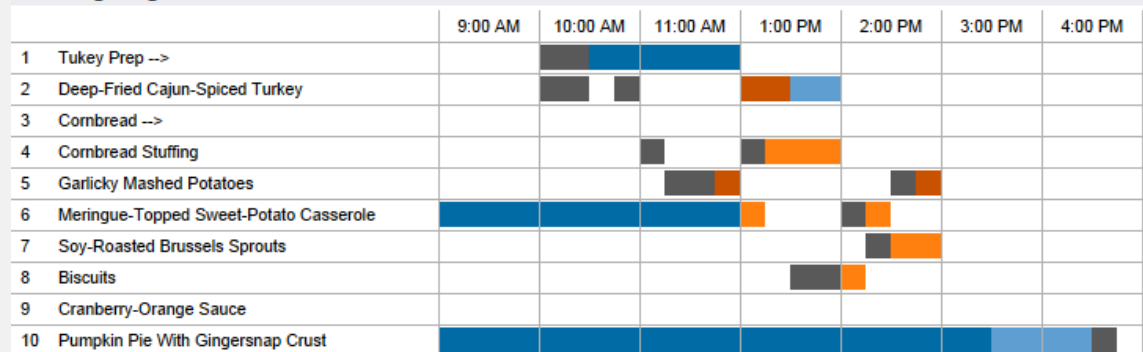
## Day Before



**Steps**

- Bake
- Cook
- Cool
- Make
- Refrigerate

## Thanksgiving



# WHAT ARE THE RAMIFICATIONS OF...?

- Not weighing items properly
- Not scooping items evenly into pans
- Not using the proper size equipment





# ***MISE EN PLACE***

## ***“EVERYTHING IN ITS PLACE”***

Workspace organization is an essential skill for all persons who wish to maximize their efficiency in the kitchen.

### 3 types of Mise en Place

- Mental
- Ingredients
- Tools/Equipment

### Benefits of Mise en Place

- Increased speed and efficiency
  - Accountability
  - Sanitary Conditions
  - Professional appearance



# **GATHERING MISE EN PLACE**

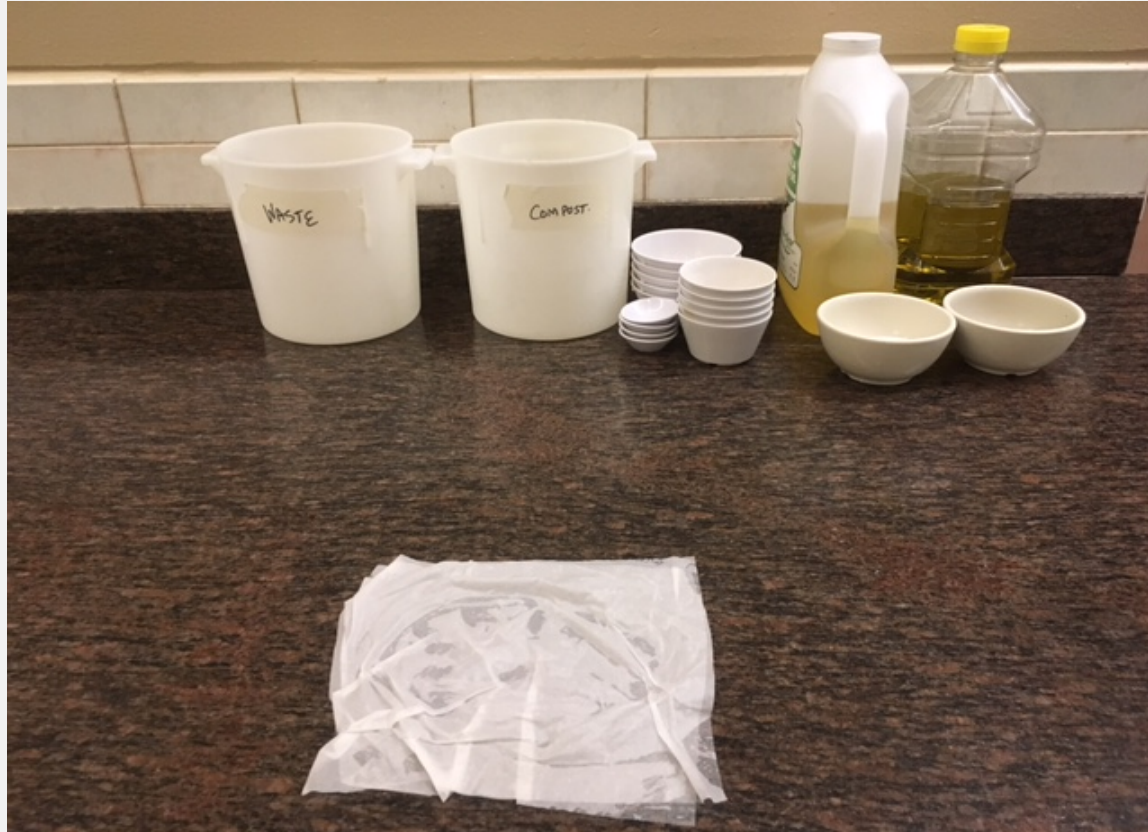
Measure what you need

Prepare everything before you begin cooking





# STATION SET UP



- Place a damp paper towel underneath the cutting board to keep it from slipping

# STATION SET UP

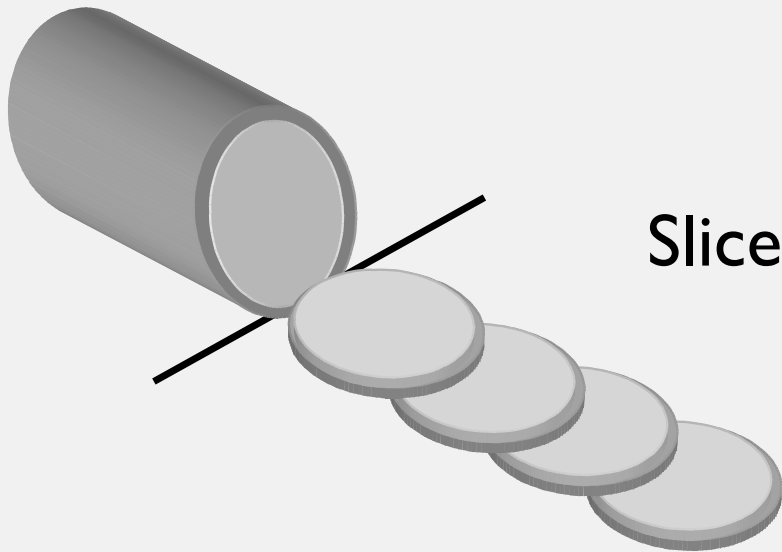


- Place knives, tip end up, cutting edges facing inward, on a clean towel, tray, bain marie or non slip mat next to the board.

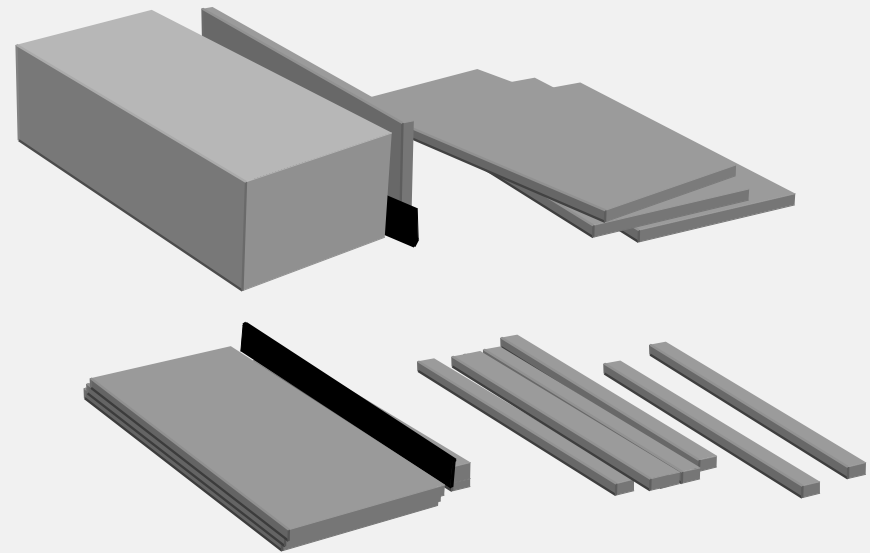
# MISE EN PLACE PLANNING

1. Read recipe and method through then write recipe in short form
2. Discuss group workload as a team, divide workload accordingly (except individual dishes)
3. Preheat cooking equipment.
4. Gather ALL equipment, tools, service gear, setup station.
5. Gather ALL food and store appropriately.

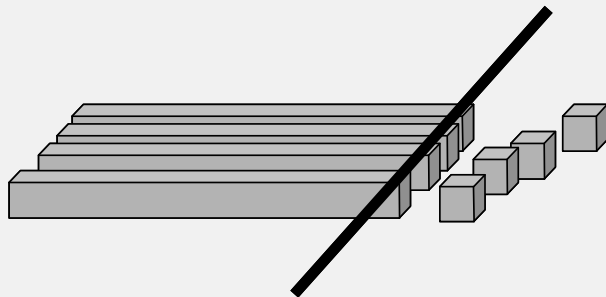
# Commonly Used Knife Cuts



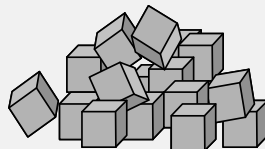
Slice



Julienne



Dice





# Commonly Used Knife Cuts

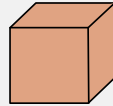
**Brunoise**  $1/8'' \times 1/8'' \times 1/8''$



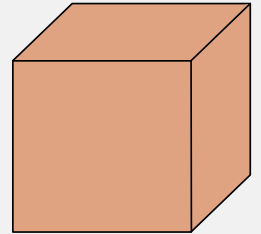
**Small Dice**  $1/4'' \times 1/4'' \times 1/4''$



**Medium Dice**  $1/2'' \times 1/2'' \times 1/2''$



**Large Dice**  $3/4'' \times 3/4'' \times 3/4''$



**Fine Julienne** -  $1/16'' \times 1/16'' \times 1''-2''$



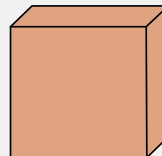
**Julienne** -  $1/8'' \times 1/8'' \times 1''-2''$



**Batonnet** -  $1/4'' \times 1/4'' \times 2''$



**Paysanne** -  $1/2'' \times 1/2'' \times 1/8''$



# PRODUCTION CUTS VS. PRECISION CUTS

- Knife cuts are an essential part of the kitchen
- **Production cuts** are for when the vegetables will be strained out, pureed, or otherwise used in a manner where the look does not matter. Don't waste time!
- **Precision cuts** are to make food look beautiful and for even cooking. Be precise!
- Pay attention to the recipe to decide which are necessary



# STOCKS

**Flavorful liquids prepared by simmering meat, poultry, or seafood and/or vegetables in water until the flavors, color are extracted.**

**They are used for soups, sauces and other culinary preparations. They are a BASE**

**A stock is only as good as the quality of ingredients used and the care it is given during cooking.**





# BONES:



- The smaller the bones, the better extraction
- Remove excess fat, blood, and glands, if present.
- Wash or blanch bones to remove excess blood
- Fish: choose white fish bones and remove heads and tails for clarity

# LIQUIDS FOR STOCKS



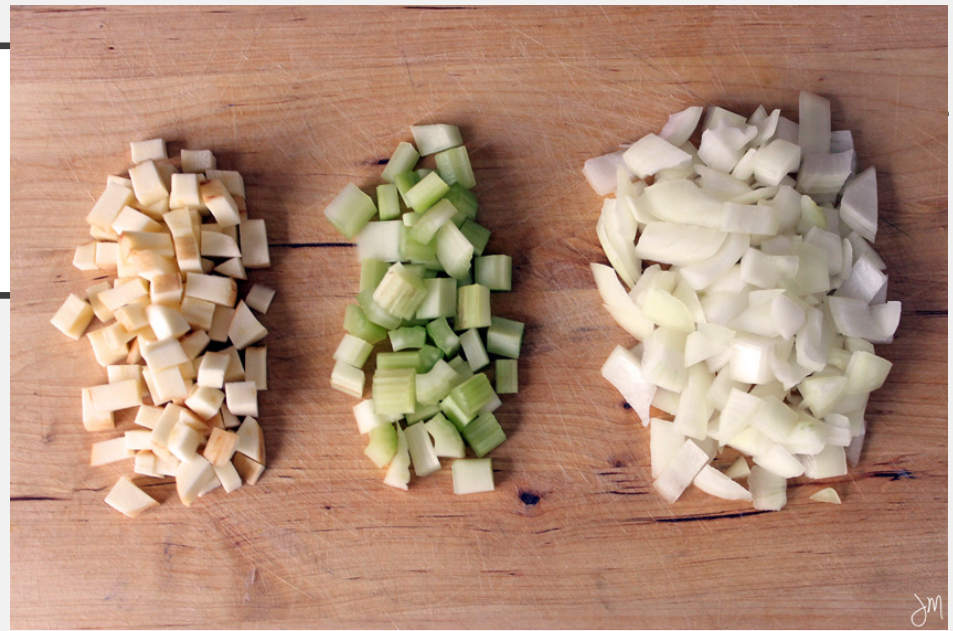
- **Water:** The principal ingredient. Cold water is used to facilitate extraction of cold-water soluble proteins, and give maximum flavor and clarity.
- **Wine:** Wine and Vermouth are commonly used for fish fumets in addition to water.
- **Remouillage:** Sometimes the liquid from a “second boiling” is used to start a stock.

# OTHER STOCK INGREDIENTS

- **Bouquet Garni:** thyme, parsley stems, bay and celery, tied in a leek with string.
- **Sachet d'épices:** thyme, parsley stems, bay and peppercorns, tied in cheesecloth. Ingredients may vary depending on use.



# MIREPOIX



- A mixture of vegetables used to provide supporting flavors in stocks.
- **Standard:** 2 parts onion, 1 part celery, 1 part carrots
- **White:** 1 part onion, 1 part celery, 1 part leek, 1 part parsnip



# BASIC RATIO FOR MEAT STOCKS

8 lbs bones, cut up

5 - 6 qt water

1 lb mirepoix

1 ea sachet

5 quart for short smaller bones

6 quarts for denser bones

(needs to cook longer)



# BROTHS



**Broth/Bouillon** -  
Made by simmering  
meat *AND* bones in  
stock or water with  
vegetables and  
aromatics.

**\*\*The meat and  
vegetables used is often  
used as the garnish of  
final broth served.\*\***

# SOUPS ARE DIVIDED INTO TWO MAIN CATEGORIES:

- Thick



- Clear





# SOUP CONSISTENCIES:



- **Clear Soups:** Thin like water with a small amount of body from ingredients.

- Broth
- Consomme
- Hearty broths



- **Thick Soups:** A similar consistency as liquid cream. Should coat the back of a spoon.

- Puree of...
- Cream of....
- Bisque

# Specialty

Regional/Country  
specific



Chowder  
Ramen  
Gazpacho  
Minestrone  
Tortilla



# SALAD GREENS

- Mild Greens
  - Heading
  - Butterhead
  - Romaine
  - Loosleaf
- Spicy Greens
- Bitter Greens or Chicories
- Prepared Mixes of greens
- Herbs & Flowers
- Micro Greens





## PREPARED SALAD MIX

- Prewashed and Cut baby lettuce leaves.... Great for High Volume but costly
- Mesclun and BMX-Baby Mix
  - A mixture of baby lettuce leaves, herbs
- OMX – Oriental Mix
  - A mixture of Asian varieties of lettuce and cabbage greens



# CUT OR TEAR?

- Cut with a stainless steel knife.
- Remove excess oxygen
- Tearing has more natural look
- Leaves will tear along natural plant structure



# COMPOSED SALAD

## 4 MAIN COMPONENTS

- **Main Item** – featured item of the dish, variety of cooking method
- **Salad greens**, vegetables, or legumes
- **Dressing** – balance, proportion, dressed as close to service as possible
- **Garnish** – any item added. Flavor, finesse, variety, texture, color



# VINAIGRETTE

- 3:1 ratio Oil:Acid
- Can be used for salad greens, vegetables, marinade, cold sauce...



- Basic Vinaigrette:
  - Oil and acid
    - Vinegar
    - Lemon juice, etc...
- Stabilized Vinaigrette:
  - Addition of prepared mustard or other stabilizer

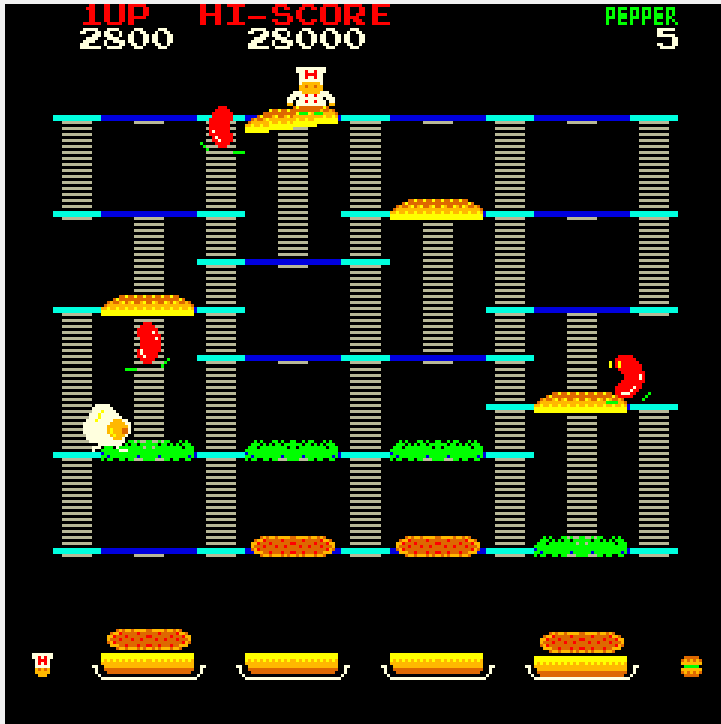


# SANDWICHES

- Menu Importance
  - Comfort food
  - Grab-n-go; convenience food
  - Every meal time
  - Regional/ethnic diversity
- Cost effective
  - Can use components from other menus



# SANDWICH COMPONENTS



- Bread
- Spread
- Main Item
- Garnish

# BREAD

- Foundation on which the sandwich is built
- Varies by country of origin



# SPREADS



Condiments that are spread on bread for binding ingredients together.

Provide :

- flavor and balance

- tangy, sweet, nutty, salty, smokey...

- richness

- sense of moisture

Occasionally the spreads used as the main item

- Peanut butter and Jelly

Can protect the bread from becoming soggy

- some sandwiches use vinaigrette



# MAIN ITEM

- The “featured” item of the sandwich.
- All other components are built around the main item and work in harmony with it.
- Sometimes all components are equally important
- Sometimes the main item is the spread



# GARNISHES

Components added to the items in order to embellish the main item.

The quality and presentation of the garnish is as important as any other aspect

can be internal or served on the side

Should be appropriate to flavor profile as a whole.



## SEQUENCE OF THE DAY

- Chef Demo
  - Knife cuts
  - Production
- Stocks on to cook overnight
  - Clean up
  - Dinner
- Reset stations for next day