Załącznik nr 5

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| |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | | **Program / Harmonogram szkolenia** | | | | | | | | | Tytuł projektu: | | | **„Krok naprzód”** | | | | | | Nazwa szkolenia: | | | **„Kucharz”** | | | | | | Miejsce organizacji szkolenia (dokładny adres) | | | TEORIA: 97-300 Piotrków Tryb., ul. Pawlikowskiego 5  PRAKTYKA: 97-300 Piotrków Tryb., ul. Pawlikowskiego 5 | | | | | | Termin szkolenia | | | Od 06.03.2019r. | | Do 29.03.2019r. | | | |  | | | | | | | | | Lp. | Data zajęć | Temat zajęć | | Godzina rozpoczęcia i zakończenia zajęć \* | Liczba godzin dydaktycznych zajęć | | Osoby prowadzące zajęcia | | Teoria | Praktyka | | 1 | 06.03.2019r. | Struktura organizacyjna zakładu gastronomicznego. BHP na stanowisku pracy. | | 9.00-15.15 | 8 | - | Katarzyna Tuchowska | | 2 | 07.03.2019r. | Wymogi systemu HACCP w gastronomii. | | 9.00-15.15 | 8 | - | Katarzyna Tuchowska | | 3 | 11.03.2019r. | Terminologia stosowana w gastronomii. | | 9.00-15.15 | 8 | - | Katarzyna Tuchowska | | 4 | 12.03.2019r | Procesy technologiczne stosowane w produkcji żywności. | | 9.00-15.15 | 8 | - | Katarzyna Tuchowska | | 5 | 13.03.2019r | Technika sporządzania dań podstawowych. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 6 | 14.03.2019r | Technika sporządzania dań podstawowych. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 7 | 18.03.2019r | Sporządzanie potraw z wykorzystaniem warzyw i owoców. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 8 | 19.03.2019r | Sporządzanie dań gorących z wykorzystaniem mięsa zwierząt rzeźnych i drobiu. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 9 | 20.03.2019r | Sporządzanie dań gorących z wykorzystaniem mięsa zwierząt rzeźnych i drobiu. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 10 | 21.03.2019r | Sporządzanie zup i sosów. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 11 | 25.03.2019r | Sporządzanie potraw z jaj. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 12 | 26.03.2019r | Sporządzanie potraw z wykorzystaniem maki i kasz. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 13 | 27.03.2019r | Sporządzanie potraw z ciasta ziemniaczanego. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 14 | 28.03.2019r | Sporządzanie zakąsek. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | | 15 | 29.03.2019r | Sporządzanie deserów. | | 9.00-15.15 | - | 8 | Katarzyna Tuchowska | |

**\*** godzina dydaktyczna kursu - liczy 45 minut