

Back-to-Basics

How to prepare Mayonnaise

Subject:	Details:
1. What is a Mayonnaise? 	<p>This Sauce is a thick condiment made primarily from Vegetable Oil and Egg Yolks. Whitish-yellow in color, it is a stable emulsion formed from the Oil and the Egg Yolks and is generally flavored with a bit Mustard, Vinegar (or Lemon) and Salt.</p>
2. How to make a Mayonnaise?  	<ul style="list-style-type: none"> Whisk the egg yolks inside the bowl Add mustard, acidity and other seasonings Slowly incorporate the oil into the egg yolks Keep whisking while you pour in the oil Due to the emulsion the mixture thickens up to a smooth sauce
3. Derivatives	<p>A lot of other Sauces can be created from this Sauce by adding additional seasonings. Here are the most common derivatives:</p> <ul style="list-style-type: none"> <i>Remoulade</i>: Parsley, Chives, Capers, Anchovies and Gherkins added <i>Tartar</i>: Gherkins, chopped boiled Egg, Onions and Capers added <i>Cocktail</i>: Ketchup or Tomato Paste added



Training Notes:

Introduce

- Yourself, the task, what they will learn and how testing is conducted

Demonstrate When To Start and Materials

- Getting prepared immediately when the duty starts
- Materials: Bowl, whisk, listed ingredients and equipments

Demonstrate Actions

- Use job rehearsal to demonstrate steps
- Explain why each step is performed in a certain way.
- Explain what team members should notice when doing each step and any safety precautions

Demonstrate the Result and Task Standards

- Tools and equipments should be clean before usage

Practice

- Trainee explains each step of task during practice. Check for errors and remind Trainee to correct them immediately, Task performed independently of trainer and to standard

Test for knowledge

Q. What are the 4 main ingredients?

A. Oil, Egg Yolks, Mustard, Lemon (or Vinegar)

Q. What is a Tartar Sauce?

A. Gherkins, chopped boiled Egg, Onions and Capers added to the Mayonnaise

Follow-up

- Task performed to standard in actual job conditions; observed by manager of dept.
- Dept. Quiz completed to 100% accuracy

To ensure every guest feels cared for, valued and respected.

