

# Breakfast Unit

CULINARY 2	techniques	Tools
Thin Pancakes & Smoothies	beat	griddle
	melt	blender
	level	Pancake turner
	Fry	Metal spatula
	hull	
	puree	
Streusel filled Coffee Cake	Cut-in	mixer
<b>OTHER:</b> streusel	Liquid displacement	sifter
Omelet	grate	skillet
<b>OTHER:</b> mis en place	fry	grater
Eggs Benedict	poach	mixer
<b>OTHER:</b> Hollandaise sauce	simmer	sifter
Donuts/ Beignets	Deep fry	Slotted spoon
	Activate yeast	thermometer
<b>OTHER:</b> Café Du Monde	glaze	
Hash Browns	destarch	Chef's knife
	clarify butter	Utility knife
	drain	
Quiche	sprinkle	pastry blender
	crumble	pie tin
	bake	rolling pin

