

ADVANCED CULINARY TECHNIQUES

CHEF: _____ SESSION: FALL 2024 LEVEL: MASTER

TECHNIQUE MASTERY	ATTEMPTS	DIFFICULTY	REWARD
Spherification Calcium bath & sodium alginate capture		â—□ â—□ â—□ â—□ â—<	500 XP
Sous-Vide Precision Long- duration thermal immersion		â—□ â—□ â—< â—< â—<	250 XP
Emulsified Espumas Siphon-charged aeration & foams		â—□ â—□ â—□ â—< â— <	350 XP
Sugar Glass Work Isomalt pulling and blowing		â—□ â—□ â—□ â—□ â—□	750 XP
Protease Tenderization Enzymatic structural modification		â—□ â—□ â—□ â—< â— <	300 XP

TOTAL POINTS EARNED
TECHNIQUES VERIFIED
INSTRUCTOR SIGNATURE