




Back-to-Basics
How to prepare Mayonnaise

Subject:	Details:
<p>1. What is a Mayonnaise?</p> 	<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>
<p>2. How to make a Mayonnaise?</p>  	<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
<p>3. Derivatives</p>	<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 <ul style="list-style-type: none">- Yourself, the task, what they will learn and how testing is conducted
Demonstrate When To Start and Materials <ul style="list-style-type: none">- Getting prepared immediately when the duty starts- Materials: Bowl, whisk, listed ingredients and equipments
Demonstrate Actions <ul style="list-style-type: none">- 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 <ul style="list-style-type: none">- Tools and equipments should be clean before usage
Practice <ul style="list-style-type: none">- 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 <p>Q. What are the 4 main ingredients? A. Oil, Egg Yolks, Mustard, Lemon (or Vinegar)</p> <p>Q. What is a Tartar Sauce? A. Gherkins, chopped boiled Egg, Onions and Capers added to the Mayonnaise</p>
Follow-up <ul style="list-style-type: none">- 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.

