

Chapter 14
Lesson Plan

SUBJECT: Pâtés, Terrines, and Mousselines

TIME:

TOPICS: History of Charcuterie
New Age Revolution of Pâtés and Terrines
Equipment
Elements of Production
Seasonings
Pastry and Dough
Panadas
Stocks, Glazes, and Gelatins
Forcemeats

OBJECTIVES: Upon completion of this segment the student will be able to do the following:

1. Explain the historical nature of charcuterie, from early development to modern trends.
2. Identify equipment used to make charcuterie products.
3. List the basic elements of charcuterie production.
4. Explain the differences in cooking methods.
5. Discuss techniques used to make various pâtés, terrines and mousseline recipes.

PROCEDURES:

1. Assign students to make oral presentations on the history of charcuterie.
2. Lecture: modern development of charcuterie.
3. Add definitions to “Key Terms”; discuss definitions.

MATERIALS:

Resource Books:

- 1.
- 2.

Handouts:

- 1.
- 2.

Audio-Visuals:

- 1.
- 2.

Demonstrations:

1. Display equipment used for making pâtés, terrines, and mousselines. Explain their use.
2. How to make a panada.
3. How to make a pâté.
4. How to make dough for en croûte.
5. How to make a terrine.
6. How to make a mousseline.

Student Practicum:

1. Prepare a pâté en croûte.
2. Prepare a terrine.
3. Prepare a mousseline.

EVALUATION:

1. Paper/pencil test using test items from the test bank.
2. Use Laboratory Evaluation Score Sheet to grade student preparations.