

Branch: Delicatessen maker



Code: DELMAK

Option: Delicatessen maker

Level : CAP

Prerequisites : First cycle study certificate

Opportunities:

As far as job opportunities are concerned, the sector is open: pork butchers are highly sought after and have a future. Jobs are also available in the food industry and in the specialist departments of supermarkets. There are places available with caterers who organise receptions.

Description

The pork butcher makes various food preparations from pork and sells them. He prepares pork (debones and cuts it up) and cooks it. He carries out the salting and smoking (use of salt and smoke). He makes cooked products (pâtés, sausages, hams) and raw products (sausages, smoked belly). The catering activity is very important. The delicatessen chef makes cooked dishes and meals, from starters to dessert; he can also organise buffets and receptions. He prepares hors d'oeuvres, hot or cold starters; he makes poultry, fish and vegetable terrines as well as simple savoury and sweet pastries. The delicatessen chef presents and decorates prepared dishes and ensures their preservation by various methods: freezing, sterilisation. He/she is in contact with the clientele and has a commercial activity: sale of the products made, advice. He/she uses

various equipment: knife, slicing machine, food processor, mixer, etc. He/she cleans and maintains the equipment and the premises.

The training includes learning how to cut and prepare meat for sale, but also how to prepare raw or cooked products, poultry, vegetables and fish. Part of the vocational training relates to pastry making (knowledge of shortcrust pastry, puff pastry, etc.) and the shaping of preparations (how to decorate a tray, glaze ballottines or terrines, etc.). This knowledge enables him to work as a caterer for the preparation of various prepared dishes.

Quality and competences :

A delicatessen chef must first of all master his products perfectly, i.e. know the culinary preparations and above all master the rules of hygiene, quality and conservation.