

# *POUTINE*

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Class: Into to Food/Bev  
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# *AGENDA*

Where Poutine Originated

What's in a poutine?

Smokes Pouterie (Menu  
Included)

Video on poutine

*WHERE  
POUTINE  
ORIGINATED*



# *WHERE POUTINE ORIGINATED*

- Poutine is a Québécois dish originated in (you guessed it) the Quebec Province of Canada. The unique dish hit rural snack bars in Quebec in the 1950's and popularity soared Canada-wide and beyond in the 1990s



*WHAT IS IN  
A POUTINE?*



*POUTINE IS MADE UP OF FRESH FRENCH FRIES, TOPPED WITH CHEESE CURDS AND GRAVY.*

*EVEN THOUGH THAT IS THE TRADITIONAL WAY OF MAKING THIS DISH, YOU CAN ADD ANYTHING ON TOP OF THE FRENCH FRIES.*

**FACT: POUTINE IS QUEBEC SLANG FOR "A MESS"**



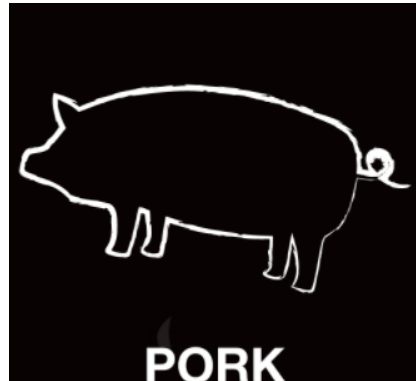


*SMOKE'S  
POUTINERIE*

# SMOKE'S MENU



- Chicken Bacon Ranch
- Chicken Inferno



- Perogy
- Deluxe Pizza



- Philly Cheesesteak
- Prime Beef Deluxe



- Buffalo Cauli-ranch
- Veggie Nacho

They serve traditional poutine, and all poutine can have the fries swapped for tater tots.



*POUTINE VIDEO*

# VIDEO

This video is 4 minutes instead of the required max. 3 minutes. This is because this video shows the thorough process of making a poutine. Shows you step by step and the temperatures and time needed.

## SMOKE'S VIDEO



*THIS  
CONCLUDES  
THE  
PRESENTATION*

