

### *Slicing*

- Start with the knife at a sharp angle and with the tip of the knife on the cutting board.
- Move the knife forward and down to slice through the product.
- Finish the cut with the knife against the cutting board. For the second slice, raise the knife and pull backward. The tip of the knife should always be on the cutting board.

### *Dicing*

- Cut the product into even slices of the desired thickness.
- Stack the slices and slice across the stack in even pieces.
- Stack the slices again and slice again.
- Chopping with a Chef's Knife
- Start by holding the tip of the knife against the cutting board with the guiding hand.
- Rock the knife rapidly up and down at the same time, while gradually moving the knife sideways across the product on the cutting board. The cuts should pass through all parts of the product.
- After several cuts, redistribute the product and start again.
- Continue until all the product is chopped to the desired fineness.

Knives are necessary tool to be used safely! To learn safety tips and techniques, watch :

#### **Safe Knife Handling Practices**

Training Video at RO.com. See your manager for details.



# Kitchen Staff Training Manual

**Carolyn D. Berdanier**



## **Kitchen Staff Training Manual:**

**Restaurant Training Manual** Jeffrey Schim, Donna L. Schim, 2016-04-02 Whether you are a new restaurant or an existing restaurant the restaurant training manual will be the perfect guide to train your management and staff members This guide covers all aspects of restaurant management and operations This training manual goes into detail on how to provide top notch customer service kitchen and food preparation tracking inventory and sales managing food and labor cost how to be prepared for emergencies and daily restaurant operations Use different sections in this manual to train cooks prep cooks dishwashers servers greeters bartenders and barbacks We recommend using the entire manual to train managers since they need to know all the areas in the restaurant The information in this manual has been used in many successful restaurants The material in this manual was created by individuals who worked in the restaurant industry and know how to create a thriving business with exceptional customer service The manual includes the following management topics Orientation Sexual Harassment Open Door Policy Minor Laws What Makes a Great Manager Manager Job Description Hiring and Termination Procedures Interviewing and Hiring Process Application and Hiring Do's and Don'ts of Hiring Interviewing Process Suspending Terminating Employees The Manager's Walk through and Figure Eights Opening Closing Manager Responsibilities Opening Manager Responsibilities Closing Manager Responsibilities Restaurant Pre Shift Alley Rally Call Outs Communication Skills How to Read Body Language The Customer's Eyes How to Prevent Guest Complaints Guest Recovery Restaurant Safety Flow of Food Food Safety Allergens Time Temperature Food Borne Illness Cash Procedures Bank Deposits Manager Computer Functions Bookkeeping Management Cash Register Audits Management Safe Fund Audits Management Perpetual Inventory Audit Labor and Food Cost Awareness Food Cost Awareness Inventory Food Cost Awareness Theft Food Cost Awareness Preventive Measures Restaurant Prime Cost Restaurant Emergency Procedures Refrigerator Units Freezer Units Procedures Robberies Fires Responsibility of Owner Employer [The Restaurant Training Program](#) Karen E. Drummond, 1992-08-04 This ready to use staff training manual covers three basic areas safety and sanitation food production skills and service ability Discusses standard industry procedures and practices with instructions for customizing to individual restaurant operations Presents 30 training outlines featuring ready to photocopy transparency masters and employee materials such as summaries exercises and quizzes Also includes a variety of suggested training techniques **Restaurant Kitchen Manual** Jeffrey D. Schim, 2017-06-14 In this manual your employees will learn the basics in your restaurant kitchen It is very important that your kitchen staff learn and understand everything outlined in this restaurant kitchen manual In so many cases most cooks don't know time and temperature food safety shelf life dates basic position training and etc During the interview process you may run into an applicant that appears to be awesome The applicant will say what they think you want to hear they talk the talk but can they walk the walk After you conducted a reference check you can decide if the applicant is a good fit for your restaurant The next step is kitchen training Everyone

goes through kitchen training whether they are experienced or inexperienced You truly don't know if that applicant is on the up and up on their experience Typically experienced employees will learn faster than non experienced employees and therefore will require less training days Non experienced employees will require more attention TLC and quite possibly extended training days

**Motivation Training Manual** George Leonard Wenzel,1970

**Clay's Handbook of Environmental Health** Stephen Battersby,2013-03-01 Clay's Handbook of Environmental Health since its first publication in 1933 has provided a definitive guide for the environmental health practitioner or reference for the consultant or student This twentieth edition continues as a first point of reference reviewing the core principles techniques and competencies and then outlining the specialist subjects It has been refocused on the current curriculum of the UK's Chartered Institute of Environmental Health but should also readily suit the generalist or specialist working outside the UK

**The Korean Taste Business in Europe : volume 1** Stanley Ho, The Korean Taste Business in Europe A Realistic Guide to Opening a Korean Restaurant Abroad A few years ago I took a leap of faith and opened a Korean restaurant in Europe I had no background in the food industry no professional cooking experience no restaurant management skills What I did have was a love for Korean food a belief in its potential and a willingness to embrace the unknown This book is the guide I wish I had when I first started If you're considering opening a Korean restaurant in Europe you might be filled with excitement but also uncertainty How do you choose the right location What legal and licensing hurdles will you face How do you create a menu that appeals to both local customers and Korean food lovers And most importantly how do you survive the everyday challenges of running a restaurant in a foreign country In The Korean Taste Business in Europe I share my real unfiltered experiences the successes the mistakes and the lessons learned the hard way This book is not just about the dream of running a restaurant but the reality of what it takes to make it work What You'll Learn How to choose the right location and market your restaurant effectively The legal and administrative requirements for opening a business in different European countries Practical insights on hiring managing and training staff in a multicultural environment Creating a menu that balances authenticity with local preferences Marketing strategies that leverage the rising popularity of Korean cuisine The financial side of restaurant management cost control pricing strategies and tax considerations The mental and physical challenges of running a restaurant and how to stay motivated If you're looking for an inspirational success story this isn't it This is a survival guide But if you're ready to take the next step to learn from real experiences and to approach this business with your eyes wide open this book is for you For aspiring restaurateurs entrepreneurs and anyone curious about the reality of running a Korean restaurant abroad Your dream is possible But success starts with knowing what you're up against Let's get started

**The Art of Hosting** Gerard A. Pollion,2002-08 Whether you're new to the business or you've been a server for years The Art of Hosting will give you the tools you need to walk talk and act like a seasoned pro Filled with insider tips and info this book will show you in clear concise and easy to understand terms how to be an outstanding server in even the finest restaurants and

get the biggest tips Includes sections on Table Set up Taking Guest Orders Serving Drinks and Wine Increasing Your Tips and more      **Handbook of Nutrition and Food** Carolyn D. Berdanier,2001-10-30 With a clear and concise format Handbook of Nutrition and Food presents the quantitative and qualitative data and information needed by nutritionists dieticians and health care professionals It proceeds from human development to body systems and disease to micro macro nutrients and concludes with nutrition counseling and community nutrition See      *Nutrition Advisor Diploma - City of London College of Economics - 12 months - 100% online / self-paced* City of London College of Economics, Overview Whatever you wanted to know about nutrition in this diploma course you will find it And upon completion you can advise people as nutrition advisor Content What Is a Healthful Diet Ten Well Okay Twelve Superstar Foods Ten Easy Ways to Cut Calories Better Eating through Chemistry Carbohydrates A Complex Story Powerful Protein The Lowdown on Fat and Cholesterol Food and Mood Mighty Minerals Vigorous Vitamins Alcohol Another Form of Grape and Grain Ten Nutrition Web Sites etc Duration 12 months Assessment The assessment will take place on the basis of one assignment at the end of the course Tell us when you feel ready to take the exam and we ll send you the assignment questions Study material The study material will be provided in separate files by email download link      **Cloud Kitchens Unveiled** Raj Dev Acharya,2024-07-19 Cloud Kitchens Unveiled A Comprehensive Guide to Launching and Scaling Your Culinary Empire is a detailed book that provides valuable insights and strategies for individuals looking to venture into the world of cloud kitchens From setting up your kitchen to expanding your culinary empire this book covers everything you need to know about running a successful food business in the digital age Explore innovative techniques marketing tips and operational best practices to help you thrive in the competitive food industry Dive into this book and unlock the secrets to building a successful cloud kitchen empire      **Franchise Opportunities Handbook** ,1991 This is a directory of companies that grant franchises with detailed information for each listed franchise      *Franchise Opportunities Handbook* United States. Domestic and International Business Administration,1988 This is a directory of companies that grant franchises with detailed information for each listed franchise      **Hospitality Retail Management** Conrad Lashley,2009-11-03 Hospitality Retail Management provides students and managers with a practical guide to managing units in hospitality retail organizations Customers rely on a particular chain of hotels restaurants or pubs to provide the same level of service and environment across the board This standardised service provides the customer with the security of knowing what to expect from that particular organisation However this standardisation allows little room for creativity for individual managers to respond to the particular needs of their local market There is a growing realisation that there is greater profitability if the chain can offer both standardised services across all its retail operations while at the same time allowing local managers the freedom to interpret the needs of its local market as they see fit Hospitality Retail Management shows managers and students how competitive advantage can be gained by adopting management techniques which are both tight and loose and demonstrates how you can manage

businesses with well defined objectives while also allowing local managers to interpret their local market as they see fit Conrad Lashley has done extensive consultancy with companies such as McDonalds and uses case studies from these companies to reiterate key issues throughout the text     *Waiter & Waitress Training* Lora Arduser,2003 These step by step guides on a specific management subject range from finding a great site for your new restaurant to how to train your wait staff and literally everything in between They are easy and fast to read easy to understand and will take the mystery out of the subject The information is boiled down to the essence They are filled to the brim with up to date and pertinent information     **Food Service Management** Marcy Schveibinz,1992     **Special Reference Briefs** ,1983     Franchise Opportunities Handbook United States. International Trade Administration,1988     **Catalog. Supplement** Food and Nutrition Information Center (U.S.),1973 Includes bibliography and indexes subject personal author corporate author title and media index     **Food and Nutrition Information and Educational Materials Center catalog** Food and Nutrition Information Center (U.S.),1976     Food and Nutrition Information and Educational Materials Center Catalog Food and Nutrition Information and Educational Materials Center (U.S.),1973

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