

Foundations 2nd Edition Teachers Resource Materials

Media Library – Level 1

L1 Videos Ch01

No videos for this chapter

L1 Videos Ch02

Entry-Level Jobs

Skills Needed for a Successful Career

L1 Videos Ch03

The Professional Image

Feedback

L1 Videos Ch04

The Communication Process

Effective Listening

L1 Videos Ch05

Preparing for the Job Interview

The Interview

L1 Videos Ch06

TDZ and TCS Food

L1 Videos Ch07

How to Correctly Wash Hands

How to Clean and Sanitize a Surface

How to Use a Three-Compartment Sink

L1 Videos Ch08

How to Calibrate a Bimetallic Stemmed Thermometer

L1 Videos Ch09

Safety Audit

Preventing Harassment

L1 Videos Ch10

Preventing Slips, Trips and Falls

Steps for Lifting and Carrying

First Aid for Minor Injuries

L1 Videos Ch11

No videos for this chapter

L1 Videos Ch12

Basic Knife Grips

How to Julienne

L1 Videos Ch13

Clarifying Butter

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Media Library – Level 1

How to Peel and Dice an Onion

Demonstrating *Mise en Place*

L1 Videos Ch14

Standardized Recipes

How to Measure Dry Ingredients

How to Measure Liquids

L1 Videos Ch15

How to Make a Vinaigrette Dressing

L1 Videos Ch16

How to Make a Basic Sandwich

How to Make Pizza

L1 Videos Ch17

How to Prepare Stock

How to Make a Roux

L1 Videos Ch18

How to Roast Meat

How to Braise Meat

L1 Videos Ch19

How to Make Biscuits

L1 Videos Ch20

Giving Good First Impressions

Resolving Guest Complaints

L1 Videos Ch21

Service Staff Responsibilities

Left, Right, Left

Reservations and Requests

Taking a Table Side Order

L1 Videos Ch22

Problem Solving

Leadership Skills

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