

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 Training Manual Templates

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Kitchen Training Manual Templates:

The Encyclopedia of Restaurant Training Lora Arduser, Douglas Robert Brown, 2005 Book CD ROM Training is an investment for the future the only foundation on which success can be built Training delivers excellence in product and performance elevating a good restaurant into a great one Training will keep the skills of its employees and management sharp But in no other industry is its absence or presence as obvious as it is in the food service industry It is hard to find good qualified employees and even harder to keep them In addition unemployment levels are low and competition for qualified workers is tough What s the answer Training Constant training and re enforcement keeps employees and management sharp and focused and demonstrates the company cares enough to spend time and subsequently money on them And that s precisely what this encyclopaedic book will do for you be your new training manager The first part of the book will teach you how to develop training programs for food service employees and how to train the trainer The book is full of training tips tactics and how to s that will show you proper presentation and how to keep learners motivated both during and after the training The second part of the book details specific job descriptions and detailed job performance skills for every position in a food service operation from the general manager to dishwasher There are study guides and tests for all positions Some of the positions include General Manager Kitchen Manager Server Dishwasher Line Cook Prep Cook Bus Person Host Hostess Bartender Wine Alcohol Service Kitchen Steward Food Safety Employee Safety Hotel Positions etc Specific instructions are provided for using equipment as well *Training Manual for Training Program for Individuals Working with Older American Indians who are Blind Or Visually Impaired* Keith White, 1991 *The Professional Bar & Beverage Manager's Handbook* Amanda Miron, Douglas Robert Brown, 2006 CD ROM contains forms in PDF and a business plan in MS Word [Restaurant Startup & Growth](#) ,2010 *Architectural Record* ,1984 **Good agricultural practices (GAP)** Food and Agriculture Organization of the United Nations, 2024-01-18 Myanmar ranks as the world s third largest pulse producer following Canada and India cultivating crops like black gram pigeon pea chickpea and green gram Green gram constitutes a third of total pulse exports To enhance productivity quality market competitiveness and exports Myanmar can leverage improved crop production technologies and adopt good agricultural practices GAP Small resource poor farmers can readily adopt GAP s production standards aligned with natural agroecosystems and Indigenous knowledge Efficient management of limited resources depends on selecting quality environmentally safe inputs Green gram s success for quality and safe production existing adoption and achievements in the Central Dry Zone CDZ regions In view of increased consumer awareness ensuring food safety quality efficiency and conservation becomes crucial Strengthening farmers through organization and project guided marketing is essential for sustained productivity and resource sustainability Under the Food and Agriculture Organization of the United Nations Global Agriculture and Food Security Climate Friendly Agribusiness Value Chain FAO GAFSP CFAVC Programme GAP dissemination for five crops including green gram involves upgrading existing practices

based on Myanmar's GAP to ASEAN's GAP standards. The upgraded GAP version focuses on food safety, quality, worker health, safety, and environmental management. Implementing GAP enhances food safety and quality while promoting ecological sustainability in rice-legumes-based production systems. Identified gaps in knowledge, access, and efficiency of inputs and services for green gram were addressed through a comprehensive situational analysis involving project collaboration with various stakeholders, including market actors. Validation and contextualization were achieved through data research, stakeholder discussions, and insights from relevant stakeholders. The dissemination of GAP involves capacity building of the farmers and relevant stakeholders, pulse growers' associations, public-private partners, and value chain actors. The framework focuses on pre- and post-harvest practices for safe, quality green gram production tailored to small and medium farmers. Key messages promote easy agronomic management practices. GAP rollout includes farmer organization support, technical assistance, market linkages, and training, supplemented by on-farm demonstrations, farmer field schools, and information and communications technology (ICT) tools. User-friendly integrated pest management (IPM) handbooks and farmer field school (FFS) curriculum complement the framework, aiding farmers' capacity building and supporting existing GAP initiatives.

Mechanix Illustrated, 1948 **Catalog** Food and Nutrition Information Center (U.S.), 1974 **Catalog. Supplement - Food and Nutrition Information and Educational Materials Center** Food and Nutrition Information and Educational Materials Center (U.S.), 1973 Food and Nutrition Information and Educational Materials Center Catalog Food and Nutrition Information Center (U.S.), 1976 **Manufacturers Record**, 1926 **Journal of the American Dietetic Association**, 1980 *Municipal Journal and Public Works Engineer*, 1905 *Subject Guide to Books in Print*, 1996 *The Literary Digest* Edward Jewitt Wheeler, Isaac Kaufman Funk, William Seaver Woods, Arthur Stimson Draper, Wilfred John Funk, 1920 **South Dakota Educator**, 1913 *Engineering News and American Contract Journal*, 1904 Daily Bulletin of the Manufacturers Record, 1907 *Gung-ho*, 1984 *Annual Report* Illinois. Board of Administration, 1905 Vol 2 includes biennial reports of the State Charitable Institutions

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