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THREE of the READY stage and is where the group of new employees, as a group, begin to receive their training and should last no longer than 4 days.

INDUCTION (part I).

CHEF MARS' KITCHEN MANUAL
Training for a Line Cook. A professional

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kitchen operates like an assembly line. Each cook has a station, performing a distinct set of duties and providing his part to each dish. The end result is a collaborative, delicious eat. The role of the line cook, often referred to as a station cook, may vary depending on what ...

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supplies. Prepares food items by cutting, chopping, mixing, and preparing sauces. Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.

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The hectic, sad, ever so funny, you have to be kidding me life of a waiter and the day-to-day life of survival in the restaurant

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industry. Learn how to eat free and truly understand what the wait staff is thinking as they approach your table. Wait staff are a lot like first responders. We have to be at the tables no matter what is happening in our lives or even on the planet due to, as I like to call it, the "You're kidding me, right?" factor. Even in the midst of a

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global cataclysm, I do not even bother calling work to see if I need to go in today, as I know the answer is always going to be yes. It can be raining bricks and fireballs, deadly hoards of the living dead can be running the streets, killing at will. A nuclear holocaust of biblical proportions can be imminently poised to strike my city,

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and still I need to show up, uniform and all. Why, you ask me? Because some wicked stupid idiot and his family will show at the tables up to eat.

A directory for up-and-coming jobs in the near-future employment market includes recommendations for finding or advancing

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a career and draws on statistics from the U.S. Department of Labor, in a guide that includes coverage of more than 250 occupations. Original.

This practical handbook, with emphasis on the day-to-day running of an operation, is filled with operational material that has

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been tried and used successfully. Its purpose is to discuss labour management and training systems to enable supervisors to select the team that best fits their operation. This book introduces the operator to the best training methods available. It works with what is best for the operator, then implements a long term

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solution to the difficult problems faced by
employee and employer.

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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

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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

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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

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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

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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

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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

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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 *

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Restaurant Emergency Procedures *
Refrigerator Units / Freezer Units
Procedures * Robberies * Fires *
Responsibility of Owner / Employer

Effective Online Teaching: Training

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Manual Designed to accompany the book Effective Online Teaching, the Training Manual offers instructors a handy resource that follows the main text and includes overviews, readings, discussion questions, hypothetical scenarios, activities, assignments, and scripts that can be used in face-to-face training or plugged into an

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online course management system. The companion CD contains plug-and-play narrated presentations for each chapter of Effective Online Teaching, as well as handouts, templates, and PowerPoint slides. "Tina Stavredes has done something sorely needed in the online teaching world —she has successfully

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combined solid theory and research with the practical application of instructor training. Both the book and the training manual are a 'must' for any online education organization. Bravo!" —Dr. Darcy W. Hardy, assistant vice provost for Technology Education Initiatives, University of Texas at San Antonio, and

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unpretentious explanations of the learning theories that are essential knowledge for every online teacher, together with equally uncluttered and easy-to-follow guidance about how to apply this knowledge to achieve excellent teaching." —Michael Grahame Moore, Distinguished Professor of Education, The Pennsylvania State

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