



Individual Training

NOW AVAILABLE – 330 Courses

- **CMS Foodservice Core Competencies (56 Courses = 3 Hours)**
 - Handwashing
 - Gloving
 - Team Member Hygiene
 - Food Service Sanitation
 - Food Service Safety
 - The Storage of Food
 - Compliance and Ethics
 - Menus and Nutritional Adequacy

- **Customer Service in Senior Dining (21 Courses = 1 Hour, 19 Minutes)**
 - Being in Service
 - Preparing the Dining Room
 - Sequence of Service

- **Culinary Basics (64 Courses = 3 Hours, 22 Minutes)**
 - Kitchen Basics
 - Knife Cuts
 - Hand Tools and Smallwares
 - Cooking Techniques

- **Advanced Culinary (58 Courses = 3 Hours, 38 Minutes)**
 - Preparing Hot Foods
 - Specialized Cooking Equipment
 - Soups and Sauces
 - Preparing Cold Foods
 - Breakfast Cookery

- **Commercial Kitchen Cleaning (31 Courses = 1 Hour, 46 Minutes)**
 - Introduction to Cleaning
 - Cleaning the Back Lines
 - Kitchen Equipment Cleaning





Individual Training

- **Foodservice Management Development (57 Courses = 3 Hours, 26 Minutes)**
 - Menu Planning
 - Scheduling for Success
 - Dining with Dignity
 - Human Resources – Finding the Right Future Team Member
 - Human Resources – The Onboarding Process
 - Human Resources – Building and Retaining a Great Team
- **Pineapple Purée Program (43 Courses = 2 Hours, 4 Minutes)**
 - Understanding the Basics of a Purée Program
 - How to Purée Meat, Poultry, Fish and Eggs
 - How to Purée Starches, Vegetables and Fruit
 - Best Practices for Purée Plating

COMING SOON

- Understanding Therapeutic Diets
- Foodservice Management Development: Business Ethics
- Introduction to Baking
- Environmental Services for Senior Living
- Environmental Services for Hospitals
- CMS Foodservice Core Competencies – **Spanish Version**
- Patient Services
- Hospital Foodservice Regulatory Compliance

