

# Poster listing

Each comes with

- pre test
- post test
- lecture outline

1. A Cooking Techniques
1. B Cooking Techniques – Tips from Chef Wizdom
  
2. A The Skills of a Great Dining Experience
2. B Dining Room Skills – Listening and Manners
2. C Dining Room Skills – Your Responsibilities
  
3. A Menu of Food Safety
4. Food Storage
5. The Art of Garnishing
6. Chef Wizdom Knife Safety
7. How to Wash Your Hands
  
8. A Liquids Clear and Full explained
8. B Information on Substitutions
  
9. Mechanical Soft Diets
10. Portion Control
  
11. A Recipe Cheat Sheet 1
11. B Recipe Cheat Sheet 2
  
12. A Working with Produce 1
12. B Working with Produce 2
  
13. Right and Wrong
14. Surviving a Survey
  
15. A Sculpere Tips to Success 1
15. B Sculpere Tips to Success 2
  
16. A Seasonings Also a Guide to Herbs & Spices 1
16. B Seasonings Also a Guide to Herbs & Spices 2
  
17. All About Soups & Sauces
18. Starchy Situations
19. Temperature Retention