

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.



Sample Restaurant Training Manual

Robert A. McManus, Sean M. O'Toole



Sample Restaurant Training Manual:

The Locksley Nightclub, Bar, and Restaurant Security Handbook Robert A. McManus, Sean M. O'Toole, 1995 The Nightclub Bar and Restaurant Security Handbook is the most comprehensive publication of its kind This book is a must for anyone who owns or operates a nightclub bar restaurant hotel casino or any venue where alcohol is served **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 **Restaurant Training Manual** Jeffrey Schim, Donna L. Schim, 2016-04-02 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 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 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 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 and Don ts of Hiring Interviewing Process Suspending Terminating Employees The Manager s Walk through and Figure Eights Opening

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Complete Restaurant Management Guide Robert T. Gordon, Mark H. Brezinski, 1998-12-31 This text offers tips about
 restaurant management It includes samples of menus with special promotions as well as techniques for controlling food
 production and costs Franchising catering changes in meat grading labour management accounting and seating are also
 covered *Advanced Caregiving Training Manual* Barb J. Garrod, 2020-07-09 *Advanced Caregiving Manual A Compact*
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 who care for others this book contains many sections to make you to the best possible caregiver There are ready reference
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 chronic conditions and overall tips she s gathered along her career path She enjoyed providing seniors with the best possible
 care and this book allows her to educate others *Distributive Education from AIM, 1967-1971* United States. Office of
 Education, 1972 *Personnel Training Manual for the Hospitality Industry* Jack E. Miller, Mary Walk, 1991 This practical
 handbook with emphasis on the day to day running of an operation is filled with operational material that has 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 solution to the difficult problems faced by employee and employer
 Distributive Education Instructional Materials Ohio State University. Center for Vocational and Technical Education, 1972
Restaurants and Catering Jeremiah J. Wanderstock, 1970 Motivation Training Manual George Leonard
 Wenzel, 1970 **Traffic Safety Digest** , 2002 **Resources in Education** , 1994 *Restaurant Management* , 1941
Annotated Catalog of Bilingual Vocational Training Materials , 1986 ChatGPT Millionaire Money-Making Guide
 Robert Cooper, 2024-04-09 Unleash the Power of AI Transform Your Business Today Are you struggling to find innovative
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