

# Food Service/Galley

## Related Videos

Code	Title	Description	Time
R25	CLEANING AND SANITIZING	Discusses why employees should practice proper sanitation and explains how to clean various types of food service equipment.	25 mins
R26	DEEP FAT FRYING	Basic frying techniques and proper cleaning procedures.	10 mins
R27	FOOD PURCHASING I	Involves all phases of food operation including proper delivery procedures, pricing, and inspections.	10 mins
R28	FOOD PURCHASING II	In depth coverage of purchasing procedures.	10 mins
R29	FOODBORNE DISEASES	Covers all aspects of food borne illnesses and their prevention.	16 mins
P1	ICE - THE FORGOTTEN FOOD	Demonstrates how ice, because it's a food, needs to be protected from contamination so it does not become the cause of illness outbreaks. Describes how ice is made and where the critical control points are in its manufacturing.	14 mins
R4	MAKING HEALTH CHOICES	Importance of fat foods to be aware of. Cholesterol, carbohydrates, reading labels and foods to avoid.	14 mins
R2	MEDLEY OF DANISH	Basics of yeast raised products.	28 mins
R3	MEDLEY OF DANISH II	Advanced yeast raised products.	28 mins
R30	PERSONAL HYGIENE	Outlines the basic techniques for food service workers from proper hand washing and work attire to personal habits. Part iv of a six part video series.	10 mins
M25	PREVENTING MACHINE INJURIES	Various food service equipment care, handling and maintenance.	10 mins
R7	PUFF PASTRY PART 1	Puff pastry production and recipes	15 mins
R8	PUFF PASTRY PART 2	More pastry techniques and recipes	15 mins
R19	RECEIVING AND	Presents models of behavior so	15

	STORAGE	employees may learn specific, basic food protection practices important in every food service environment.	mins
R31	ROASTING	Explains basic roasting techniques. This video discusses dry and moist heat methods for cooking various types of meat.	10 mins
R13	SANDWICH PREP AND PRESENTATION	Basic prep and handling procedures for sandwiches	10 mins
R16	SANITATION AND HYGIENE	Personnel hygiene issues for safe food handling	35 mins
R18	SANITATION AND HYGIENE	Basic pest control and methods of controlling vectors through sanitation and chemical means	10 mins
R17	SANITATION AND HYGIENE IMPORTANCE	Personal hygiene issues important to safe food handling	10 mins
R14	SAUTEING AND PAN FRYING	Pan frying and sautéing methods	10 mins
R15	SERVE SAFE FOOD	Storage and food handling procedures	13 mins
R9	SIMMERING AND POACHING	Procedures for simmering and poaching	
R11	TABLE SETTINGS	Dinner table set up for formal and informal dining	10 mins
R10	THE SANITARY INSPECTION	Sanitary precautions and procedures to keep a safe and healthy work environment.	18 mins
R12	THE SMALL SAUCE	Basics sauces derives from the 'mother sauces'	20 mins
R34	VEGETABLE ART I	Explains proper procedures for cleaning, cutting, and cooking a wide variety of vegetables, as well as garnishing techniques.	10 mins
R35	VEGETABLE ART II	Explains proper procedures for cleaning, cutting, and cooking a wide variety of vegetables, as well as garnishing techniques.	10 mins
R36	VEGETABLE ART III	Explains proper procedures for cleaning, cutting, and cooking a wide variety of vegetables, as well as garnishing techniques.	10 mins
R33	VEGETABLE PREPARATION	Explains proper procedures for cleaning, cutting, and cooking a wide variety of vegetables, as well as garnishing techniques.	10 mins

R22	YOUR HEALTH IN OUR HANDS, OUR HEALTH IN YOURS	Illustrates the does and don'ts of safe food handling	8 mins
<u><a href="#">USCG units click here to order tape by e-mail.</a></u>		Must include Video Code , UIC, Unit Name, Mailing Address, POC Name & Phone Number	