

CASH-WA DISTRIBUTING'S TRAINING LIBRARY

CWD Library Rules

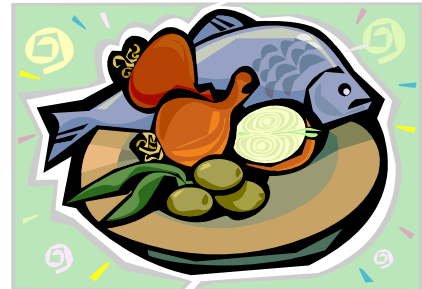
*All items are loaned free of charge. We only ask that you return them promptly so others can use them. Please request items three or four weeks before you need them to insure that they aren't loaned out to someone already. **Items must be returned within three weeks** (unless approval has been given to extend the loan period) or a \$50.00 fee (or the cost of the video if greater than \$50) will be charged to the customer's account.*

Items from the resource library may be requested by calling Heidi at 308-237-3151 Ext. 7123

VIDEO TAPES

Subject: Center of the Plate

- Beef Basics (Cooking Video CD) (*9 short segments including: Beef for the Holidays; Build a Better Burger; Don't Stew Over Time; Heat & Eat Beef; Marinades & Rubs; Perfect Pot Roast; Steak on a Stick; Steakhouse Steak @ Home; and Stir Fry*)
- Beef II – More Answers to Real Questions (National Livestock & Meat Board)
 - Chuck and Round Cuts*
 - Rib and Loin Cuts*
- Chef & Foodservice Operators Guide to Beef (VHS – National Livestock & Meat Board)
 - Beef Basics – From the Packer to the Patron (19:17)*
 - Beef Foodservice Cuts – Loin, Rib, Chuck, and Round (18:14)*
- Draining and Rinsing Ground Beef (VHS) (6 minutes – National Livestock & Meat Board)
- Everything You've Always Wanted to Know About Beef but Didn't Know Who to Ask (VHS - National Livestock & Meat Board)
 - *Cuts to Cooking*
 - *Cooking To Cash*
- Guide to Ground Beef (VHS – 17 minutes)
- Iceland Seafood Training (VHS) (22 minutes – Issues in Seafood Safety) – Includes Handling, Preparation, Menuing, and Merchandising
- Roasting a Turkey – Safe, Simple and Succulent (VHS) (11:30 minutes- NE Department of Agriculture)
- Slade Gorton Interactive Seafood Guide (CD Rom) (A comprehensive interactive guide to seafood)
- "You Are The Difference" The Art of Filleting Salmon (VHS) (4:09 minutes – from the Alaska Seafood Marketing Institute)
- Cooking Today's Beef (VHS)



Subject: Cleaning and Maintenance

- Clorox Professional System: Sanitizing for Safety. Food Borne Illness, How You Can Prevent It (VHS and/or DVD)
- Floor Cleaning; Pot & Pan Washing; Hard Surface Cleaning (VHS) – Proctor & Gamble's Professional Line

Subject: Food Preparation

- Culinary Fundamentals (UniPro)
 - Asian Cuisine (VHS)
 - Italian Cuisine (VHS)
 - Mexican Cuisine (VHS)
- Knife Skills: Vegetable Cuts (VHS – 33 minutes)
- Cooks for Kids (DVD- a series of nine 30-minute training programs showcasing the fact that children should have access to healthy food choices. Sessions demonstrate tested techniques of preparing & serving healthful, appealing foods) (National Food Service Management Institute)
- Cooks for Kids – Healthy Cooking Across America (DVD – Series of nine 30-minute training programs. Sessions showcase recipes, techniques, and practical solutions that schools are using to prepare healthier and tastier meals.) (National Food Service Management Institute)



Subject: Food Safety

- Be Food Safe (CD) – New Food Safety Education Tools for Public Health Professionals – (FDA Center for Food Safety & Applied Nutrition, USDA Food Safety & Inspection Service, Partnership for Food Safety Education)
- Chicken Handle with Care (VHS- 19 minutes)
- Egg Handling and Safety (VHS-11 minutes – American Egg Board)
- “Eggs Games” Foodservice Egg Handling and Safety (American Egg Board – VHS -18 minutes)
- Employees are the First Line of Food Defense (DVD) – (FDA, CDC, & USDA) - Training in both English & Spanish
- Safe Hands Safe Foods (DVD) – FoodHandler Video Series
 - Why Glove
 - When to Glove
 - How to Glove
- Seafood Quality Program (presented by the Alaskan Seafood Marketing Institute – VHS - 6:51 minutes)
- Tyson Food Safety (CD – requires QuickTime)
- CD: Dr. Carl Winter – Stayin’ Alive (Food Safety Song Parodies)
- CD: Dr Carl Winter – Sanitized For Your Consumption (Food Safety Song Parodies)



Subject: Fruits and Vegetables

- Best of the Northwest 2 – Recipes, Photos, & Information about Pacific NW Canned Pears
- California Peaches – The Industry Gold Standard (CD)
- From Mystery to Mastery – Fresh Mushroom Foodservice Training (presented by the Mushroom Council – VHS - 9:19 minutes)
- Good News About Washington Apples – Sales & Merchandising Ideas (VHS - 15 minutes – Washington Apple Commission)
- Hass Avocados from Chile (CD) – Avocado facts, how to prepare, nutrition facts, recipes, and more
- National Watermelon Promotion Board Tools – CD-ROM – includes photography, recipes, health information, etc.
- National Watermelon Promotion Board – Teacher’s Tool Kit (CD-ROM)

- Pears Without Peer (presented by Pacific Northwest Canned Pear Service – VHS - 6 minutes)
- The Case of the Well-Handled Tomato (VHS – Florida Tomato Commission)
 - Handling & Display of Tomatoes in the Supermarket (6:40 minutes)
- The Case of the Well Served Tomato (VHS – Florida Tomato Commission)
 - Restaurant Handling/Serving (7:30 minutes)
- The Power of California Strawberries (VHS – 11:45 minutes – California Strawberry Advisory Board)
- Variety + Versatility = Good Taste (presented by the Canned Fruit Promotion Service - VHS – 10:20 minutes)
- Foodservice For Artichokes (VHS – 18 minutes – California Artichoke Advisory Board)
- Pacific Northwest Canned Pears (CD) – menu planning CD
- Pick of the Pears (CD) – Pacific Northwest Canned Pears – recipes & graphics
- Portrait of a Partnership – The Tanimura & Antle Family (VHS)
- Potatoes – Vital Facts For Foodservice Distributors (VHS – Idaho Potato Commission)
- Simplot Culinary Video Series – Roastworks – Roasted Made Easy (DVD)
- Wada Farms
 - Consumer Tips for Storage and Cooking Fresh Potatoes (VHS – 30 minutes)
 - Fresh Potatoes on the Menu – Foodservice Storage & Cooking Fresh Idaho Potatoes (VHS)
- Watch Your Onion Profits Bloom (VHS- 12 minutes – Idaho-Eastern Oregon Onion Committee)
- Watermelon Tools (CD ROM – National Watermelon Promotion Board)



Subject: Health Care and Therapeutic Diets

- Dysphagia (Menu Magic – 11:52 minutes)
- Malnutrition – Risks & Interventions (VHS – 9:49 minutes – Novartis)
- Management of Dysphasia: Using Food Thickeners Effectively (Hormel Health Labs - VHS)
- Thick & Easy Instant Food Thickener (Hormel Health Labs) (17:15 minutes - VHS)
- Thick & Easy – The Complete Puree' Diet Program (Hormel Health Labs - 16:15 minutes - VHS)

Subject: Management

- Goals: Zig Ziglar (77 minutes - VHS)
- Power Talking – How to Say What You Mean & Get What You Want (VHS – 48 minutes – George R Walther Seminar)
- WorkTeams & The Wizzard of Oz (Speaker: Ken Blanchard – VHS) (Teambuilding in an organization compared to Dorothy's team)

Subject: Product Tapes

- Beans- The Vegetable with More (Bush's Best Beans)
- The Exceptional Egg (The Special of the Day) – DVD Approx. 10 minutes. (American Egg Board). Both English & Spanish versions. Topics covered include receiving & storage, egg handling & safety, and egg preparation & safety.
- California Almonds (VHS series) (Almond Board of California)
 - For the DSR (show an operator how to use CA almonds to increase check average)
 - For the Food Technologists (harvesting, processing controls, & quality & sanitation standards)
 - Great Nutrition in a Nutshell (history, cultivation, and nutritional benefits)
- Cheese In Foodservice – Study Course by Wisconsin Cheesecyclopedia (VHS – 3 units)
 - Unit I (15:14 minutes)
 - Unit II (43:21 minutes)
 - Unit III (10:68 minutes)
- Dairy – Tools You Can Use – Dairy Nutrition Education & Research Materials (National Dairy Council)
- Discover the Power of Protein in the Land of Lean Beef – Beef Checkoff
- Dry Beans - Dry Bean Advisory Board (VHS)
- Foodhandler – The Brand That Makes The Difference (VHS – 4:05 minutes)
- General Mills Season's Mix Recipes (CD Rom)
- General Mills – Bake, Ice, Profit (CD Rom)



- Honey Culinary Library 2009 (CD) – National Honey Board – photos, recipes, information, etc.
- Lyons Toppings & Purees (CD – Requires Adobe)
- McCormick – Creating a Health-Friendly Destination (Recipes, Ideas, & Trends (CD)
- National Chicken Council; US Poultry & Egg Association – Client/Patient Handouts (CD)
- Pasta – The Inside Story (VHS - 15 minutes – Pasta Manufacturing, Nutrition, Cooking)
- Pasta: A Food for All Reasons (VHS - 27 minutes) Includes The Language of Pasta, How Pasta is Produced, A Near Perfect Food & Sales Tools (Produced by Gooch Foods)
- Puff Pastry Dough (VHS - Pennant) (How to put puff pastry

- dough to profitable new uses)
- Rice – The Right Way (VHS - USA Rice Council)
- Rich's Della Supreme Pizza Recipes (CD Rom)



- Rotella's– The Art of Baking (CD) (Company History, Plant Tour)
- Simplot 2005 Recipes (CD Rom)
- School Menu Planner 2003 (CD Rom– Tyson, Schwan's, & Kelloggs)
- Southern Pride Catfish (VHS)
- Spice Up Your Menu with Tones Spices (VHS-39:25) (2 sections—overview of spices & cooking with spices to decrease salt and fat)
- The Art of Cheesemaking (17 minutes—VHS) (Wisconsin Milk Marketing Board)
- The Choice is Chicken for Good Nutrition (National Chicken Council & US Poultry & Egg Association)
- Top Ten Reasons to Use Honey (VHS—National Honey Board)
- Wisconsin Cheesecyclopedia (VHS - Wisconsin Milk Marketing Board) (Short segments on different types of cheeses – 93 minutes total)



Subject: Wellness

- Back to the Table (DVD – Indiana Dairy Farm Families) – includes recipes, meal planners, patient guides, virtual grocery store tour & more).
- Body Culture: Sports Nutrition Guide for High School Athletes (National Livestock & Meat Board – VHS - 6:44 minutes)
- Easy Steps for Good Nutrition – A Matter of Balance (10 minutes - VHS)
- Eat For Life – Healthy Heart Video Series (American Heart Association – VHS – 9:01 minutes)
- Fit For A King – The Smart Kid's Guide To Food & Fun (VHS – 9 minutes)
- Foods that Heal (15 minutes - VHS)
- Soybeans: Good for Good Health (30 minutes - Nebraska Soybean Board - VHS)
- Surviving High Cholesterol (22 minutes- VHS)
- The Heart Program – Dietary Management of Cholesterol
- Walk Away the Pounds Express – Super Challenge with Leslie Sansone (4 miles - VHS)



INSERVICE TRAINING MODULES

(These inservices are planned for 30 minutes of focused instruction on a designated topic. Each module includes objectives, trainer's clipboard, content review, handout, and competency check. Most require 20-40 minutes of pre-planning.)

Note: Each topic under the main heading is a separate module.

MANAGEMENT

- Receiving Procedures
- Proper Storage Procedures
- Inventory Control
- Standardized Recipes
- Evaluating Food Quality
- Portion Control
- Egg Handling
- Cold Food Preparation
- Deep Fat Frying
- Grill Procedures
- Microwave Use
- Soup Preparation



FOOD SAFETY

- Beyond Inspection to Prevention
- Flow of Food
- Identifying Hazards
- Potentially Hazardous Foods
- Setting Standards For Food Safety
- Record Keeping & Monitoring for Food Safety
- Taking Corrective Actions
- Employees Make A Difference

NUTRITION

- Diabetic Diets
- Liberalizing Diets for Quality of Life & Care
- Tray Line Efficiency
- Menu Substitutions
- Sodium Restricted Diets
- Waitstaff Training
- Diet Orders
- Buffet Service
- Charting in the Medical Record
- Dysphagia Diets
- Banquet Set-Up
- Lab Values