



COOKING FOR YOUR RESIDENTS WITH FLARE! LIVE COOKING DEMONSTRATION WITH CHEF BARNES

PRESENTERS: BILL LUTZ, CHEF RICKY BARNES

PRESENTATION DESCRIPTION:

Most foods associated with residential healthcare dining facilities are bland, overcooked, and of lower quality than you would prepare at home for your family, much less would enjoy at your favorite restaurant. Follow Chef Barnes as he demonstrates a meal in the traditional “institutional” style then prepares the same meal in front of your very eyes using proper culinary methods. He will also demonstrate garnishing, and ideas on plating pureed food with flare. He you to enjoy as a finale!

LEARNING OBJECTIVES:

- 1) How to assess the quality of food preparation in your dietary department.
- 2) How to convert to using restaurant methods and style of preparation and execution.
- 3) How to prepare and present pureed foods to maximize customer satisfaction.
- 4) How using proper food preparation techniques can result in savings in both food and labor costs.