

Principles of Classical Knife Skills 1 and 2

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Hospitality Education Foundation of Georgia

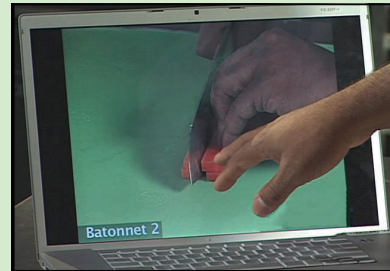
Principles of Classical Knife Skills Highlights



Knife Skills 1: Close up explanation of how to hold, use and care for your knives.



Knife Skills 2: An international award winning competitive Chef and Judge.



Knife Skills 2: A critique designed to teach how to improve your technique.

How to decide between Knife Skills 1 or 2

Knife Skills 1

Basics — how to stand, hold a knife, sharpen a knife, and **10 basic cuts**.

This identifies the names of the knives and how to care for them.

Knife Skills 2

Building your knowledge — identifies usable and unusable waste, how to correct problems, sanitation techniques, how to improve results, and **15 knife cuts**.

This identifies knives and explains their uses.

Teacher Resources: Detailed transcripts, hand-outs, Chef tips, over 28 new upscale recipes, teacher notes and more.

Prices for High Schools ONLY:

Knife Skills 1 - \$35;

Pick the one that is right for you

Knife Skills 2 - \$50;

Knife Skills 1 & 2 - \$80

Are you ready to **improve** your students knife skills and their supporting techniques?

Mail checks: **HEFG: 762 Vedado Way, NE Atlanta, GA 30308** Fax - 678-303-3412

Quantity ____ Knife Skills 1 \$35

____ VISA

Quantity ____ Knife Skills 2 \$50

____ MasterCard

Quantity ____ Knife Skills 1&2 \$80

____ American Express

Total Qty _____ Total Amount \$ _____ ***Shipping & Handling \$8 per 2**

Name on Credit Card: _____

Billing Zip Code for Credit Card (Required) : _____ CVV code (3 or 4 digit code) : _____

Card #: _____ Ex. Date: _____

Ship to: _____ Street: _____

City/State/Zip _____