



Hospitality Basics

Topics:

- Ingredients
- Separating Foods
- Kosher Symbols
- Kosherization
- Kosher Kitchen Practices
- Sabbath

Workers in the hospitality industry will understand how to serve a Kosher customer- from preparing food the Kosher way, to etiquette and maintaining Kosher environments.

This introduction guides servers and kitchen staff working in Kosher restaurants, hotels, cruises, catering or at events. This training supports businesses that are already working with a Kosher Certifying Agency.

Features:



Checks for Understanding



Convenient Access



Online Textbook



Quizzes



Certificate