

Langara College Library
Media Collection
Food Service Management 1113/1213
(A Call Number List by Suzanne Ottewell)

Interviewing and Supervision

HD 31 T233 NO.111 1993

Help wanted: recruitment and selection of employees [videorecording] /

a production of Pasadena, CA : INTELECOM, [Oakville, Ont. : Magic Lantern Communications] ; Vancouver : B.C. Learning Connection [distributor] c1993

DESCRIPTION: 1 videocassette (29 min.) : sd., col. ; 1/2 in. (VHS)

SUMMARY: Following a brief review of the evolution of the human resources function in business, focusses on current trends/techniques in personnel management. Topics include: integration into the strategic planning process, demand for skilled yet flexible employees, recruitment practice including internal (retraining), external & contracting in/out, minority hiring, labour regulation, job descriptions, interviewing, employee compensation/benefits. Case study: Four Seasons Hotels.

BJ 1581.2 B49 1998

Beyond good intentions [videorecording] /

Toronto, Ont. : Ryerson Polytechnic University, School of Social Work, [Mississauga, Ont. : McIntyre Media] ; Vancouver : B.C. Learning Connection [distributor]. [1998]

DESCRIPTION: 1 videocassette (43 min.) : sd., col. ; 1/2 in. (VHS)

SUMMARY: Interviews with supervisors and students examine the ethics within field placement settings. Its focus is agency-based social work but can be applied across the disciplines to facilitate discussion on ethics in supervision and counseling. The following issues are addressed: power and vulnerability, role dynamics and responsibility, transference and symbolic relationship, cultural diversity, managing overlapping relationships, and boundary violations.

HD 31 T62 NO.3 1994

Supervising for quality

Mill Valley, CA : Kantola Productions, c1994.

DESCRIPTION: 1 videocassette (26 min.) : sd., col. ; 1/2 in. (VHS) + 1 study guide (30 p.).

SUMMARY: Examines principles and applications of influence-style management/supervision. Topics include: task and relationship factors, communication vs. intimidation, involvement vs. surveillance, leadership over authority.

Purchasing and Cost Control

TX 353 D42 2002

Deconstructing supper [videorecording] /

MSK Productions, Inc. Vancouver : Moving Images [distributor], c2002.

DESCRIPTION: 1 videocassette (48 min.) : sd., col. ; 1/2 in. (VHS)

SUMMARY: Follows Vancouver restaurateur, John Bishop, as he travels to Saltspring Island,

Bruno (Saskatchewan), England, California and India to investigate how food is grown. Topics include: organic farming; industrial farming and environmental impacts ; genetically modified crops and food product (especially corn and canola); BGH (bovine growth hormone) milk and Monsanto; organic native seed crops in India.

TX 355 F58 1995

Five a day the produce revolution / [videorecording]

: Learning Seed. Mississauga, Ont. : McIntyre Media [distributor], c1995.

DESCRIPTION: 1 videocassette (23 min.) : sd. col. ; 1/2 in. (VHS)

SUMMARY: In a dramatized framework from the year 2090, takes a "virtual" look at the produce in the supermarket of the 1990s. Covers the wide variety of fruits and vegetables available, how to select the best visually, provides an analysis of the nutritional content of each variety, stressing the daily requirements for a healthy diet

TX 820 P76 NO.10 1974

Food purchasing. I, General principles [videorecording]

[Calif.] : National Educational Media, [Mississauga, Ont. : Marlin Motion Pictures] ; Vancouver : B.C. Learning Connection [distributor] 1974 ;

DESCRIPTION: 1 videocassette (12 min.) : sd., col. ; 1/2 in. (VHS).

SERIES: Professional food preparation and service program

SUMMARY: Surveys costs and quality control in food purchasing. Discusses the importance of the menu as a guide to intended use of items, the testing of products, and procedures for purchasing, dealing with purveyors, and placing orders.

TX 820 P76 NO.11 1975

Food purchasing. II, Let the buyer beware [videorecording]

[Calif.] : National Educational Media, [Mississauga, Ont. : Marlin Motion Pictures] ; Vancouver : B.C. Learning Connection [distributor] 1975 ;

DESCRIPTION: 1 videocassette (14 min.) : sd., col. ; 1/2 in. (VHS).

SERIES: Professional food preparation and service program

SUMMARY: Presents examples of food purchasing problems. Discusses the relationship of menu planning to buying patterns, possible mistakes, basic rule for judging meat quality, and techniques for avoiding manipulation by unscrupulous purveyors.

TX 911.3 C65 R42 1996

Recipe costing the bottom line / [videorecording] :

produced by the Learning Resources Center, The Culinary Institute of America. Vancouver : B.C. Learning Connection [distributor], c1996.

DESCRIPTION: 1 videocassette (32 min.) : sd., col. ; 1/2 in. (VHS)

SUMMARY: Instruction for food service workers on recipe costing. Topics include standard recipes and portion sizes, yield tests, costing forms, units of measure, weight vs. volume, cost per unit, edible portion quantity.

Food and Kitchen Safety

TX 537 F66 LEV.2 NO. 7 1994

Clostridium botulinum [videorecording] /

produced for the Telecollege Consortium of British Columbia by Next Century Communications Corp. [Burnaby, B.C. : Open Learning Agency, 1994].

DESCRIPTION: 1 videocassette (ca. 8 min.) : sd., col. ; 1/2 in. (VHS)

SERIES: Foodsafe series. Level 2

SUMMARY: Designed to provide a high level of sanitation training for workers in the food service industry. Level 2 (advanced) provides the instructor with materials for the part of the course intended for chefs, managers and supervisors. This tape recreates a clostridium botulinum food poisoning incident, tracing restaurant kitchen causes and demonstrating prevention measures.

TX 537 F66 LEV.2 NO. 9 1994

E. coli 0157 [videorecording] /

produced for Vancouver Community College by Terry Hoffman. [Burnaby, B.C. : Open Learning Agency], c1994.

DESCRIPTION: 1 videocassette : (ca. 10 min.) : sd., col. ; 1/2 in. (VHS)

SERIES: Foodsafe series. Level 2

SUMMARY: Designed to provide a high level of sanitation training for workers in the food service industry. Level 2 (advanced) provides the instructor with materials for the part of the course intended for chefs, managers and supervisors. This tape recreates an E. coli bacteria food poisoning incident, tracing restaurant kitchen causes and demonstrating prevention measures.

TX 537 F66 LEV.2 NO.11 1994

Foodservice facilities and equipment [videorecording] /

produced by Next Century Communications for the Telecollege Constortium. [Burnaby, B.C. : Open learning Agency], [1994], c1987.

DESCRIPTION: 1 videocassette (ca. 9 min.) : sd., col. ; 1/2 in. (VHS)

SERIES: Foodsafe series. Level 2

SUMMARY: Designed to provide a high level of sanitation training for workers in the food service industry. Level 2 (advanced) provides the instructor with materials for the part of the course intended for chefs, managers and supervisors. This tape deals with foodservice facilities and equipment: design, layout and maintenance.

TX 537 F66 LEV.2 NO.12 1994

Foodservice housekeeping and pest control [videorecording] /

produced by Next Century Communications for the Telecollege Constortium. [Burnaby, B.C. : Open learning Agency], [1994], c1987.

DESCRIPTION: 1 videocassette (ca. 12 min.) : sd., col. ; 1/2 in. (VHS)

SERIES: Foodsafe series. Level 2

SUMMARY: Designed to provide a high level of sanitation training for workers in the food service industry. Level 2 (advanced) provides the instructor with materials for the part of the course intended for chefs, managers and supervisors. This tape deals with foodservice housekeeping and pest control.

TX 537 F66 LEV.2 NO.13 1997

Introduction to HACCP Hazard Analysis Critical Control Points /

[videorecording] : Produced by Creative Change for the Province of British Columbia, Ministry of Education, Skills and Training and the Centre for Curriculum Transfer and Technology.

Vancouver : Ministry of Education, Skills and Training, c1997.

DESCRIPTION: 1 videocassette (18 min.) : sd., col. ; 1/2 in. (VHS)

SERIES: Foodsafe series. Level 2

SUMMARY: Designed to provide a high level of sanitation training for workers in the food service industry. Identifies the hazards in food handling, corrective and control measures and the keeping of records.

TX 911.3 S24 K57 NO. 2 1989

Kitchen safety preventing burns / [videorecording] :

Advanced American Communications, Inc.; National Educational Media, Inc. [Mississauga, Ont. : Marlin Motion Pictures], Vancouver : B.C. Learning Connection [distributor] c1989 ;

DESCRIPTION: 1 videocassette (13 min.) : sd., col. ; 1/2 in. (VHS) + 1 study guide (4 p. : 28 cm.)

SERIES: The kitchen safety & sanitation series ; 2

SUMMARY: Shows various burn hazards found in commercial kitchens. Offers common sense precautions to ensure the safety of food service workers.

TX 911.3 S24 K57 NO. 1 1989

Kitchen safety preventing cuts / [videorecording] :

Advanced American Communications, Inc.; National Educational Media, Inc. [Mississauga, Ont. : Marlin Motion Pictures], Vancouver : B.C. Learning Connection [distributor] c1989 ;

DESCRIPTION: 1 videocassette (15 min.) : sd., col. ; 1/2 in. (VHS) + 1 study guide (4 p. : 28 cm.)

SERIES: The kitchen safety & sanitation series ; 1

SUMMARY: Shows how proper tool selection, use, sharpening procedures and storage can prevent injury to food service workers from knives and other cutting/slicing equipment in a commercial kitchen setting. Includes basic first aid for cuts.

TX 911.3 S24 K57 NO. 4 1989

Kitchen safety preventing falls /

[videorecording] : Advanced American Communications, Inc.; National Educational Media, Inc. [Mississauga, Ont. : Marlin Motion Pictures], Vancouver : B.C. Learning Connection [distributor] c1989 ;

DESCRIPTION: 1 videocassette (11 min.) : sd., col. ; 1/2 in. (VHS) + 1 study guide (4 p. : 28 cm.)

SERIES: The kitchen safety & sanitation series ; 4

SUMMARY: Shows food service workers how to prevent falls in a commercial kitchen setting. Proper footwear, immediate clean up of spills, etc., and safe use of stairways and ladders are emphasized.

TX 911.3 S24 K57 NO. 3 1989

Kitchen safety preventing fires / [videorecording]

: Advanced American Communications, Inc.; National Educational Media, Inc. [Mississauga, Ont. : Marlin Motion Pictures], Vancouver : B.C. Learning Connection [distributor] c1989 ;
DESCRIPTION: 1 videocassette (11 min.) : sd., col. ; 1/2 in. (VHS) + 1 study guide (4 p. : 28 cm.)

SERIES: The kitchen safety & sanitation series ; 3

SUMMARY: Shows food service workers how to spot and correct fire hazards in a commercial kitchen as well as use of fire extinguishers and some other common extinguishing agents.

TX 911.3 S24 K57 NO. 5 1989

Kitchen safety preventing machine injuries / [videorecording]

: Advanced American Communications, Inc.; National Educational Media, Inc. [Mississauga, Ont. : Marlin Motion Pictures], Vancouver : B.C. Learning Connection [distributor] c1989 ;
DESCRIPTION: 1 videocassette (11 min.) : sd., col. ; 1/2 in. (VHS) + 1 study guide (4 p. : 28 cm.)

SERIES: The kitchen safety & sanitation series ; 5

SUMMARY: Shows food service workers safety measures for the operation of processing equipment (mixers, slicers, etc.) in a commercial kitchen. Proper clothing, removal of jewelry, etc. and thorough operational training are emphasized.

TX 652 K58 NO. 1 1995

Knife care selection, sharpening, sanitation and safety. [videorecording]

: Hyde Park, N.Y. : Culinary Institute of America, Vancouver : B.C. Learning Connection [distributor], c1995 ; [1998]

DESCRIPTION: 1 videocassette (30 min.) : sd., col. ; 1/2 in. (VHS).

SERIES: Knife skills series ; [no. 1]

SUMMARY: A primer on the selection and care of chef's knives. Topics include: types and uses, components, quality factors, maintenance, storage and safety tips.

TX 652 K58 NO. 2 1997

TKnife skills vegetable cuts / [videorecording] :

produced by The Food & Beverage Institute. Hyde Park, N.Y. : Food & Beverage Institute, Vancouver : B.C. Learning Connection [distributor] c1997 ;

DESCRIPTION: 1 videocassette (23 min.) : sd., col. ; 1/2 in. (VHS).

SERIES: Knife skills series ; [no. 2]

SUMMARY: Demonstrates vegetable cutting types and techniques on a wide variety of produce. Topics include: knife selection & maintenance; safety and sanitation; slicing, chopping, mincing, julienne and other styles of cut.

TX 911.3 S3 T49 1985

Think clean food safety in health care institutions. -- [videorecording]

: [Toronto] : Ministry of Health, Ontario, [1985].

DESCRIPTION: 1 videocassette (VHS) (42 min.) : sd., col. ; 1/2 in..

SUMMARY: The 6 segments in this program deal with areas of safe food preparation and delivery and answer such questions as why foods become contaminated, why sanitary practices are vital, and why personal hygiene is important. CONTENTS: 1. It's up to you--2. The unseen enemy--3. The danger zone--4. Good habits--5. Delivering the goods--6. Think clean.

Food Service Cooking and Production Methods

TX 681 C66 NO. 3 1989

Deep fat frying and pan frying [videorecording] /

produced by Culinary Learning Resources, Culinary Institute of America. Vancouver : B.C. Learning Connection, c1989.

DESCRIPTION: 1 videocassette (24 min.) : sd., col. ; 1/2 in. (VHS).

SERIES: Cooking methods series ; [no. 3]

SUMMARY: Demonstrates deep fat and pan frying methods of cooking. Topics include: typical foods, use of breading or batter, seasoning, utensils and equipment, preparation sequences and techniques.

TX 820 F68 1986

Food service pre-preparation getting ready ahead of time / [videorecording]

: Universal Production Services, Inc. Mt. Kisco, NY : Vocational Media Associates ; Rexdale, Ont. : McIntyre Media Ltd., c1986.

DESCRIPTION: 1 videocassette (ca. 63 min.) : sd., col. ; 1/2 in. (VHS) + print material (reproducible masters of review materials & glossaries, quick reference guide).

SERIES: The chef's kitchen educational series

SUMMARY: Shows how to plan ahead to ensure a smooth and prompt food service operation. Professional food service workers demonstrate how to work back from the menu to be sure all is ready for the "rush."

TX 681 C66 NO. 4 1989

Poaching and steaming [videorecording] /

produced by Culinary Learning Resources, Culinary Institute of America. Vancouver : B.C. Learning Connection [distributor], c1989.

DESCRIPTION: 1 videocassette (15 min.) : sd., col. ; 1/2 in. (VHS).

SERIES: Cooking methods series ; [no. 4]

SUMMARY: Demonstrates the moist heat cooking methods of poaching and steaming using fish and chicken as examples. Topics include: medium, aromatics, sauces, utensils/equipment, preparation sequences and techniques. CONTENTS: Poaching -- Steaming