

# FOOD AND BEVERAGE

Hilton

## OPERATION: OPPORTUNITY

**OUR MISSION IS YOUR SUCCESS**

Like our Hilton culinary Team Members, military culinary professionals are formally trained and experienced in culinary arts. They serve on every ship and military installation, providing food service to the thousands of servicemen and women every day. Military Culinary Professionals can also be found on independent duty within commercial kitchens at the White House or in our nation's embassies around the world. .

### **CLASSROOM & LAB TRAINING:**

Initial culinary training is conducted in a formal classroom environment, kitchen labs and includes these core competencies:

- Cooking techniques, proper temperatures
- Knife techniques
- Garnishing
- Salads and salad dressings
- Eggs, cereal and breakfast products
- Soups, sauces, gravy and dressings
- Vegetables, potato and pasta products
- Beef, poultry and seafood
- Preparing pastries, yeast, dough products

### **ADVANCED FORMAL TRAINING:**

- Operating a full-service dining facility
- Administration and kitchen operations
- Kitchen equipment maintenance
- Menu development
- Advanced baking techniques
- Buffet platter production/presentation
- Production of 3, 5, 7 course meals
- Effective purchasing techniques
- Advanced dessert preparation
- Food Service operations management
- Sanitation, food safety and nutrition

