



**International School of Service and Hospitality
Dining Room Professional
Hospitality Training Program
Day Three Basic Skills**

8:30am	Introduction
9:00am	Cooking Essentials, Styles, Methods, Temperatures
10:00am	Culinary: Vegetable, Seafood, Meat and Poultry Cuts
10:45am	Break
11:00am	Stocks, Soups and Sauces, Garde Manger
12:30pm	Break Lunch
1:00pm	Wine Essentials: Organization of Wines
2:00pm	Basic Principles of Winemaking
2:45pm	Break
3:00pm	The Main Grapes, Food and Wine Pairing
4:00pm	Review, Certification Information
5:00pm	End

