



# Meeting the Needs of Diverse Consumers with Food Preparation Training

## Solution

Many diners choose to abstain from certain foods for various personal health and fitness goals. For others, however, dietary restrictions are not a choice; they are a commandment. In the Jewish religion, Kosher foods are those that are acceptable to eat in accordance with Jewish dietary laws. With implementation of **Kosher eStart™**, your food handling and preparation staff will learn the guidelines and protocols necessary to provide Kosher food to your customers.

## Advantages

Contrary to popular misconception, rabbis or other religious officials do not “bless” food to make it Kosher and Kosher is not a style of cooking. The laws of Kosher are precise- and so to effectively serve Kosher food, specific attention must be paid not only to ingredients and preparation, but to cooking, utensils and serving areas. Providing instruction in this content area allows for your operation to meet a specific and important need for your Kosher diners.

## Investment

**Kosher eStart™** is available for \$199.00 per location for 1 year. For this purchase price, a location will receive access to the course for 30 employees as well as the benefits of the Learning Management System for record management and data storage of the operation's training statistics.

## Kosher eStart™

*Understanding the Concepts and Protocols of Kosher*

## Key Takeaways:

- **What Foods are Kosher?**
- **Preparation of Kosher Foods**
- **Cross Contamination**
- **Presentation & Storage**
- **Other Foods & Alcohol**

Get started today. Visit:  
<https://foodservicetrainingportal.com/kosher>  
for more information.