

HSAED – HOSPITALITY / FOOD SERVICES / PRODUCTION / SAFETY

HSHP001 FOOD SERVICE – CAREER OPPORTUNITY R900.00

Presents an overview of careers across the food service industry. Includes cooks, chefs, wait staff, counter attendants, short-order cooks, dishwashers, hostesses, bookkeepers, and others. The program also provides information on education, training, preparation and benefits. (14 min)

HSHP002 FOOD SERVICE – EMPLOYEE SKILLS R900.00

Instructs students how to prepare for a job interview with a potential employer. Basic food service job skills are discussed along with appropriate work behaviour, professional appearance and suitable attitude. Viewers will be able to apply practical ideas to the job search as well as in the workplace. They will also see what employers want in an applicant and use that knowledge to get a good job in the food service industry. (9 min)

HSHP003 FOOD SERVICE – FOOD PREPARATION R900.00

Includes an overview of preparation techniques for all areas of food service including entrees, salads and bakery. Also included is information on all forms of food service presentation: tableside, buffet, cafeteria and catering. (18 min)

HSHP004 FOOD SERVICE – MANAGEMENT SKILLS R900.00

This video includes the planning, organisation and controlling factors required in Food Service Administration. Candidates must have good math skills, be able to adapt, be organised and have the ability to manage people. Administrative duties may include waste management, portion control, vendor costs, seasonal variables and profits. Record keeping and computer skills are also covered. (9 min)

HSHP005 SELECTING AND STORING MEATS R900.00

In order to prevent bacteria and food-borne illnesses in the kitchen, now is the time to introduce young consumers to the basics of properly selecting and storing seafood, poultry and meats. We simply cannot live without healthy, yet diverse diet proteins. After the initial precautions are taken, this value-priced series explains a variety of practical recipes and cooking procedures for different types of seafood, poultry, beef and pork. (8 min)

HSHP006 SELECTING AND STORING FRUITS AND VEGETABLES R900.00

How do you tell if a banana is ripe? Is it OK to buy apples and cut out the bruises? Will a tomato or pear continue to ripen? Can anyone really pick a ripe watermelon? Should grapes be washed? Different fruits and vegetables need different kinds of selection guidelines and storage procedures. Viewers of this video will learn how to properly select many types of fruits and vegetables: how to determine quality and ripeness; what is and is not acceptable in appearance; and how to store fresh items. (12min)

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From: Paula van Rensburg Tel: 011 616 8415 / 076 063 4320 Fax: 011 615 5384

HSHSP007 SELECTING, STORING AND PREPARING POULTRY R900.00
 In order to prevent bacteria and food-borne illnesses in the kitchen, now is the time to introduce young consumers to the basics of properly selecting and storing seafood, poultry and meats. We simply cannot live without healthy, yet diverse diet proteins. After the initial precautions are taken, this value-priced series explains a variety of practical recipes and cooking procedures for different types of seafood, poultry, beef and pork. (12 min)

HSHSP008 PREPARING MEATS R900.00
 In order to prevent bacteria and food-borne illnesses in the kitchen, now is the time to introduce young consumers to the basics of properly selecting and storing seafood, poultry and meats. We simply cannot live without healthy, yet diverse diet proteins. After the initial precautions are taken, this value-priced series explains a variety of practical recipes and cooking procedures for different types of seafood, poultry, beef and pork. (11 min)

HSHSP009 PREPARING SEAFOOD R900.00
 In order to prevent bacteria and food-borne illnesses in the kitchen, now is the time to introduce young consumers to the basics of properly selecting and storing seafood, poultry and meats. We simply cannot live without healthy, yet diverse diet proteins. After the initial precautions are taken, this value-priced series explains a variety of practical recipes and cooking procedures for different types of seafood, poultry, beef and pork. (12 min)

HSHSP010 PREPARING VEGETABLES R900.00
 In order to prevent bacteria and food-borne illnesses in the kitchen, now is the time to introduce young consumers to the basics of properly selecting and storing seafood, poultry and meats. We simply cannot live without healthy, yet diverse diet proteins. After the initial precautions are taken, this value-priced series explains a variety of practical recipes and cooking procedures for different types of seafood, poultry, beef and pork. (12 min)

HSHSP011 NUTRITION R900.00

HSHSP012 VEGETARIANISM R900.00

HSHSP013 EATING HEALTHY: WHAT IS A SERVING R900.00

HSHSO014 SUBSTITUTING INGREDIENTS R900.00

HSHSP015 TIMING/ORGANISATION IN FOOD PREPARATION R900.00

HSHSP016 WISE FOOD SHOPPING R900.00

HSHSP017 COOKING WITH CONVENIENCE FOODS R900.00

HSHSP018 SETTING THE TABLES R900.00

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HSHP019 OVERVIEW OF CUISINE	R900.00
HSHP020 FOOD AND BEVERAGE: QUALITY SERVICE SKILLS	R900.00
HSHP021 FOOD SAFETY: RECEIVING AND STORAGE	R900.00
HSHP022 FOOD SAFETY: WARE WASHING	R900.00
HSHP023 TURNING UP THE HEAT: BASIC DRY COOKING METHODS	R900.00
HSHP024 MICROWAVE COOKING	R900.00
HSHP025 KITCHEN SAFETY	R800.00
HSHP026 CATERING FOR AN EVENT	R800.00
HSHP027 KITCHEN AND FOOD PRODUCTION	R800.00
HSHP028 FOOD SAFETY'S IN YOUR HANDS	R800.00
HSHP029 FOOD POISONING	R800.00
HSHP030 FOOD AND BEVERAGE SUGGESTIVE SELLING	R800.00
HSHP031 BRINGING IT TO THE BOIL: BASIC MOIST COOKING METHODS	R800.00

The World of Cooking Series – Complete Series of 11 Programmes, 308 minutes

Complete Series, 11 DVD's HSHSP032 **R10 500.00**

Individual DVD Price **R 1 300.00**

This acclaimed series speaks a universal language: a love of fine cooking and dining. Each programme gives viewers a rare and privileged visit to the kitchen of a master chef as he prepares traditional dishes representative of his homeland. To travel with these programmes is to gain an understanding and appreciation of the customs that shape these delicious menus.

- The World of Cooking: Brazil – A Bahain Menu (04770)
- The World of Cooking: Finland – A Karellan Menu (04780)
- The World of Cooking: France – An Alpine Menu (04790)
- The World of Cooking: Germany – A Southern Menu (04810)
- The World of Cooking: Hong Kong – A Cantonese Menu (04820)
- The World of Cooking: India – A Northern Menu (04840)
- The World of Cooking: Italy – A Venetian Menu (05110)
- The World of Cooking: Japan – A Banquet Menu (04860)
- The World of Cooking: Mexico – A Family Style menu (04830)
- The World of Cooking: Netherlands – A Traditional Menu (04850)
- The World of Cooking: Spain – a Catalan Menu (04800)

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WORLD FOOD MARKETS: SPAIN – HSHSP033	R2 000.00
WORLD FOOD MARKETS: ITALY – HSHSP034	R2 000.00
WORLD FOOD MARKETS: FRANCE – HSHSP035	R2 000.00
WORLD FOOD MARKETS; CHINA – HSHSP036	R2 000.00
Global Eating: Learning From Other Cultures	R2 000.00

Touring the world to explore a variety of cultural cuisines, this program presents a range of dishes and diets. It travels to Greece to examine the Mediterranean diet; describes the Japanese belief that food should be a feast for the eyes as well as the stomach; discusses the heritage and healthy ingredients of Mexican food; and details the Chinese concept of blending tastes, textures, yin, and yang. *DVD / 2003 / 23 min / HSHSP037*

SHSP038 FOOD AND BEVERAGE SERVICES R990.00

This programme considers the roles and responsibilities entailed in performing a variety of positions within the hospitality industry. Through on the spot interviews with employees, viewers are introduced to basic skills needed to work in a busy bar of a public hotel, a silver service restaurant and a five star hotel. (21 min. Produced in Australia, 1996)

SHSP039 FOOD PRODUCTION R990.00

In this programme we see how chefs prepare the meals at Melbourne's Sofitel Hotel and how they have to cater for all tastes. It investigates the many considerations taken into account in the efficient running of a large kitchen, as well as the production of food for a major Australian airline, where the design of the meals is customised. This is contrasted with the work of a second year apprentice at a busy a la carte bistro. Occupational health and safety

SHSP040 FOOD SERVICE: Preparing for Table Service R990.00

With Franco Campioni, MOGB, The Manor House, Castle Combe

Under the expert guidance of Franco Campioni you learn how to set up the station or sideboard and how proper provision of all tableware makes the job easier. The secrets of perfect polishing, glass placement and other table decorations are passed on to make certain that every table is prepared to perfection. (18 min. Produced in the U.K.)

SHSP041 FOOD SERVICE: Table Service R990.00

With Kate Smith, Proprietor, The Beetle and Wedge, Moulshford-on-Thames

Informal restaurants require a more relaxed style of good service. "Table Service" is the most efficient way of ensuring that meals reach the customer whilst still hot and are presented as the chef would have wished. It is also ideal for busy, bustling places. This style of service gives the waiter the opportunity to ensure everything is right for the customer – bread supply, the drink levels, etc. The cheese course, the dessert trolley and coffee service are all covered in this programme showing just how efficient and "convenient" table service can be. (18 min. Produced in the U.K.)

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HSHSP042**FOOD SERVICE: Silver Service****R990.00**

With Saverio Buchicchio, Restaurant Manager, The Dormy House, Broadway

The emphasis on speed, efficiency and minimal disruption for the customer during silver service emerges from every aspect of Savario's service. He reveals the key to spoon and fork service, crumbing down and what to do with surplus food when stacking crockery to clear. Serving from the left, clearing from the right, tradition, or logic? Plus the discreet way to replace a tablecloth in a crowded restaurant is shown. (18 min. Produced in the U.K.)

HSHSP043**WINE SERVICE****R990.00**

With Michael Simms, Head Wine Waiter, The Ritz, London

Michael displays the expert way to open and serve all types of bottled wines – red, white and champagne. He also gives useful tips on equipment, procedures and dealing with customers. (22 min. Produced in the U.K.)

Wine Service for Wait Staff**R2 000.00**

This DVD presents tips and techniques for wine service. It teaches how to open, present, and serve red, white, and sparkling wines; shows how to retrieve a broken or pushed-in cork; explains the quadrant system method of food and wine pairing; and offers techniques for serving cheese tableside.

DVD / 2008 / 48 min / HSHSP044

The Everyday Guide to Wine, 4 DVD SET**R2 000.00**

In this lecture series, wine expert Jennifer Simonetti-Bryan introduces wine and winemaking. She covers basic wine tasting skills and techniques, wine tasting vocabulary, and the winemaking process and explores such general wine varieties as white wines, red wines, champagne and sparkling wines, fortified wines, and dessert wines. *DVD / 2010 / 30 min each / HSHSP045*

The Year in Argiano**R2 000.00**

This DVD offers a unique look at the art and craft of winemaking. It follows the process through one year at Argiano, one of the oldest wineries in Tuscany. The program explains the stages of the winemaking process.

DVD / 2010 / 26 min / HSHSP046

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WINE PRODUCTION

These popular training DVD's have been developed into a range of three DVD's. Each DVD consisting of over 70 minutes of information, and all chapters (stories) are between 5 – 15 minutes each in duration.

WLS01 – PART ONE (7 STORIES AS FOLLOWS:)

New terms and Profiles; Tasting and Talking about Wine; Cellaring Wine; Serving Wine; Wine Styles and Food; Wine Faults; Wine Lables.

WLS02 – PART TWO (7 STORIES AS FOLLOWS:)

New terms and Profiles; Cycle of Vines; Australia's Classic Wines; Tastes of Warm and Cool; Making of White and Red Wine; Focus on Sparkling Wine; Oak Barrels and Wine.

WLS03 – PART THREE (7 STORIES AS FOLLOWS:)

New terms and Profiles; Focus on Light Whites; Focus on Chardonnay; Focus on Pinot Noir; Focus on Shiraz; Focus on Cabernet; Magnificent Seven.

Complete series (3 DVD's)

R 3 500-00 (excl. VAT)

Running time: ± 210 minutes

The Perfect Match: Wine and Food

R2 000.00

Exploring three different settings (fine dining, bistro, and patio), this program examines the role that wine plays in the dining experience. It looks at contrasting and complementary flavors, textures, and intensity; shows how to guide customers in pairing food and wine; presents wine service instructions; and teaches how to open still and sparkling wines, decant wines, assess proper serving temperature, and select appropriate glassware for wine service.

DVD / 2007 / 25 min / HSHSP047

The Art of Food Presentation

R2 000.00

Featuring real world demonstrations by professional chefs, this program demonstrates food preparation and serving techniques. It explains the principles of color, shape, texture, and arrangement; considers garnish and plate choices; and emphasizes the importance of exceptional food flavor in conjunction with visual design. *DVD / 2007 / 21 min / HSHSP048*

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Cocoa (Cacao): A Story of Chocolate**R2 000.00**

This DVD traces the journey of the cacao bean from harvest to consumption. It examines the roles of growers, harvesters, brokers, and exporters and explains why producers receive only five percent of the profits from chocolate sales. The program visits Ecuador, where some of the world's most refined cocoa is produced, and tours the Cailler-Nestlé chocolate factory in Broc, Switzerland.

DVD / 2007 / 52 min / HSHSP049

Filled Chocolates**R2 000.00**

This DVD teaches how to melt, temper, handle, mold, and decorate chocolates. It explores the artistry of piping, filling, and sealing chocolates. *DVD / 2002 / 92 min / HSHSP050*

Hand-Formed Chocolates**R2 000.00**

This program introduces the art of preparing cream ganache and butter ganache. It explores the finer points of working with chocolates. *DVD / 2002 / 99 min / HSHSP051*

Food Presentation Techniques**R2 000.00**

This DVD teaches food presentation techniques. It shows how to garnish and covers the use of fruits and vegetables in attractive displays and offers methods to bone, marinate, cut, and display meat.

DVD / 1989 / 120 min / HSHSP052

The Basic Steps of Baking Bread and Laminating Dough**R2 000.00**

This program teaches how to produce pizza dough, baguettes, hard rolls, and focaccia. It examines the ingredients and equipment needed for lean doughs, presents the straight-dough mixing method for lean dough, and offers shaping and scoring techniques. The program also shows how to make laminated dough for puff pastry, Danishes, and croissants; outlines key ingredients and formulas for laminated dough; highlights mixing, rolling, and shaping methods; and explains how to evaluate the quality of finished baked goods. *DVD / 2007 / 105 min / HSHSP053*

The Baking of Bread**R2 000.00**

This program discusses the batch processing bread-making method that is used in the production of hard-crust, soft-crust dinner rolls. *DVD / 1992 / 12 min / HSHSP054*

Cheese Production**R2 000.00**

This program examines cheese processing methods. It covers pasteurization, standardization of fat content, the starter culture, setting with the enzyme rennet, curd formation, cutting and draining of whey, packaging, knitting, cheddaring, adding salt, pressing, and aging the cheese. *DVD / 1992 / 42 min / HSHSP055*

The Processing of Tomatoes**R2 000.00**

This DVD follows commercial tomatoes from field to can. It covers harvesting; testing and inspections; unloading, sorting, and peeling mature tomatoes; filling and sauce preparation; canning and packaging; cooking; and labeling.

DVD / 1992 / 16 min / HSHSP056

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Sugar Decoration Techniques With Ewald Notter**R2 000.00**

Featuring chef Ewald Notter, this DVD teaches how to boil sugar to prepare it for handling; cast, pull, and pour sugar into a Valentine heart, an Easter display, and a variety of flower displays; blow sugar and add color and embellishments to sugar pieces; store and transport finished works; and design and create sugar-based centerpieces.

DVD / 2007 / 85 min / HSHSP057

Basic Kitchen Preparation Food Service Learning Solutions**R2 000.00**

Offering tests, learning objectives, and module introductions, this program examines 30 fundamental culinary techniques.

DVD / 2002 / 79 min / HSHSP058

The Basics of Sauce Making**R2 000.00**

This program teaches how to create brown, white, tomato, and emulsion sauces. *DVD / 2007 / 75 min / HSHSP059*

The Brewing of Beer**R2 000.00**

Featuring a tour of Straub Brewery in Marys, Pennsylvania, this program details the process of brewing beer.

DVD / 1992 / 32 min / HSHSP060

Catering: An Insider's Guide to the Business**R2 000.00**

This DVD examines the food preparation and business aspects of the catering industry. It shows how to develop a successful business plan, prepare and equip a professional kitchen, and organize and serve a catered event. The program also highlights the factors involved in profitable menu planning, budgeting, and pricing. *DVD / 2003 / 22 min / HSHSP061*

Beauty and the Feast: Eating With Your Eyes**R2 000.00**

Why is there so much beauty in food? How does appearance influence taste? This program explores the psychology of eating, considers how color can serve as a guide to nutrition, highlights the role of color in food merchandising, and teaches the art of presenting a meal that is a feast for the eyes. *DVD / 2004 / 18 min / HSHSP062*

Bugs for Breakfast: Food and Culture**R2 000.00**

This program presents a multicultural exploration of cultural eating habits. It discusses why people eat, describes what types of foods people eat, and considers cultural food taboos. The program explores a variety of eating patterns and shows how acceptable food is not a question of taste, but culture. *DVD / 2001 / 19 min / HSHSP063*

Dry Heat Methods 1**R2 000.00**

This program teaches how to grill, broil, roast, and bake foods. It shows how to select foods that are appropriate for each preparation method; offers specific techniques for grilling, broiling, roasting, and baking a variety of meats and vegetables; presents menu options; covers checking for doneness; outlines the basics of each cooking method; and presents recipes and techniques for each preparation method. *DVD / 2003 / 90 min / HSHSP064*

Dry Heat Methods 2**R2 000.00**

This DVD teaches how to sauté foods; finish, garnish, glaze, deglaze, and plate a sautéed item; and apply proper batters to food for frying. It also presents properly coated and pan-fried recipes; outlines the basics of deep-frying, offers deep fry recipes, and introduces stir-frying. *DVD / 2003 / 94 min / HSHSP065*

PRICES EXCLUDE VAT

Out to Lunch: Eating in Restaurants**R2 000.00**

In response to customer demands, many restaurants are making healthy changes to their menu offerings. This program examines current trends in restaurant practices and menu offerings. It also shows how to make healthy choices when eating out. *DVD / 2006 / 20 min / HSHSP066*

Restaurant Economics: Understanding the Business**R2 000.00****of Restaurants**

In this program, Gregory X. Norkus of Cornell University's School of Hotel Administration explores the interplay among marketing, restaurant operations, and finance. The program examines restaurant economics; teaches how to read, interpret, and prepare financial statements; shows how to measure financial conditions; and explains how to drive a business plan.

DVD / 2005 / 120 min / HSHSP067

Recipe Costing: The Bottom Line**R2 000.00**

This program teaches how to control food costs through intelligent menu design and planning. It shows how to price menu items and perform yield testing to determine total recipe cost; establish standard recipes and portion sizes; and assess weight versus volume, cost per unit, and edible portions. *DVD / 2007 / 32 min / HSHSP068*

Would Your Restaurant Kitchen Pass Inspection?**R2 000.00**

This video addresses safe food handling techniques and teaches how to prevent the spread of foodborne illness. It features an executive chef. *VHS (NTSC) / 2000 / 29 min / HSHSP069*

Designing Menus for Balanced Diets**R2 000.00**

This program explores the role of nutrients in promoting good health and explains why nutritional requirements vary among individuals. Using such examples as vegetarian teenagers living on a budget, the program highlights the importance of menu planning in achieving a balanced diet. *DVD / 2002 / 20 min / HSHSP070*

Food Catering and Private Chefs**R2 000.00**

In this program, chef Andrew Zimmern defines catering and interviews such food industry professionals as full-service caterers and private chefs. The DVD introduces a variety of career options available in the food service industry.

DVD / 2004 / 13 min / HSHSP071

The Low Fat Film HSHSP072, 21 minutes**R1 500.00**

Four people seek to reach different personal goals: a better-looking body, heart health, vitality and weight loss. Each discovers the benefits of eating less fat and cholesterol, explains why excess fat and cholesterol create serious health problems, and how we can prevent them. The programme identifies foods that are high in fat and cholesterol, as well as more healthy alternatives. With animation, music and many practical tips.

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The Healthy Palate**R2 000.00**

In this program, chefs, nutritionists, and researchers from the Culinary Institute of America teach how to create healthy menus and prepare foods that are healthy and flavorful. They cover such topics as the body's use of food as fuel; the sources of, uses for, and substitutions for phytonutrients; monosaturated, polysaturated, and trans fats; carbohydrate sources and grain substitutions; sources of protein; and healthy menu options. The DVD also includes cooking demonstrations. *DVD / 2005 / 122 min / HSHSP073*

Basic Nutrition**R2 000.00**

This DVD examines the principal nutrients that keep the human body functioning properly. It looks at the properties and benefits of carbohydrates, lipids, proteins, water, vitamins, and minerals; explains the difference between macronutrients and micronutrients; illustrates the functions of monosaccharides and disaccharides; and considers the dangers associated with dehydration and vitamin deficiency.

*DVD / 2011 / 25 min / HSHSP074***Nutrition Through the Life Cycle****R2 000.00**

Explaining that the body requires different amounts of essential nutrients at different stages of life, this DVD offers detailed information about nutritional needs during infancy, childhood, middle childhood, adolescence, young adulthood, middle adulthood, and old age. *DVD / 2008 / 31 min / HSHSP075*

A Scientific Look at Nutrition**R2 000.00**

DVD Duration: 24 min. **Item Number:** HSHSP076

Have you ever wondered what nutrition is really about? Well, with this interactive DVD you and your students will learn what happens to the food you consume and how it benefits your body. This presentation goes "behind the scenes" in your body to illustrate how the six essential nutrients work in the body. It also explains digestion, metabolism and the expenditure of energy

Kitchen Fundamentals**R2 000.00**

Featuring a professional chef, this program teaches basic food preparation techniques. It discusses common tools and defines important terminology. *DVD / 2005 / 40 min / HSHSP077*

Knives**R2 000.00**

Featuring demonstrations by chef Jonathan Locke, this program teaches how to handle knives of all sizes, including small paring knives and large cleavers. The DVD also details necessary safety measures for working with knives.

*DVD / 2007 / 17 min / HSHSP078***Knife Skills****R2 000.00**

Explaining how to maximize profitability and yield through an increased knowledge of knife skills, this program offers fundamental knife techniques and includes money-saving knife procedures. It outlines a variety of knife holding styles; covers such vegetable cuts as long, diced, shaped, and decorative; examines the fabrication of meat, fish, shellfish, and poultry; outlines types of knives; and reviews such knife care essentials as sharpening and sanitation.

*DVD / 2004 / 145 min / HSHSP079***PRICES EXCLUDE VAT****AFRICAN EDUCATIONAL DISTRIBUTORS**

From: Paula van Rensburg **Tel:** 011 616 8415 / 076 063 4320 **Fax:** 011 615 5384

Knife Care**R2 000.00**

This DVD teaches how to properly handle and care for knives. It covers such topics as specialty knives, edge types, cutting services, knife-related tools, safer knife handling, storage, sharpening and honing, and cleaning and sanitizing knives.

DVD / 2004 / 102 min / HSHSP080

Food-Service Equipment**R2 000.00**

This program identifies and demonstrates how to use such food service equipment as scales, fryers, mixers, steam tables, conveyor and convection ovens, roasters, and grills. *DVD / 1995 / 27 min / HSHSP081*

Food-Service Tools**R2 000.00**

This video demonstrates the proper use of more than 50 common food service tools, including baking, cooking, preparation, and handling tools. It also covers cutting and measuring tools. *DVD / 1995 / 28 min / HSHSP082*

Microwave Ovens**R2 000.00**

In this DVD, chef Jonathan Locke explains how microwave ovens cook food. He offers safety and cooking techniques for using microwave ovens and demonstrates easy recipes. *DVD / 2007 / 16 min / HSHSP083*

FOOD SAFETY: FISH AND SHELLFISH**R2 000.00**

Oysters on the half shell, sushi, seafood buffet...yum! But do you know seafood tops the list for foods that can become contaminated with bacteria causing food-borne illness? See how to protect yourself by learning proper selection, storage and preparation of the fish and shellfish you love. Included are ways to enjoy safer consumption of raw fish and shellfish products. A supplement is included. Duration: 21 minutes. HSHSP084

KITCHEN AND FOOD SAFETY – HSHSP085**R2 000.00****SAFETY IN THE COMMERCIAL KITCHEN - HSHSP086****R2 000.00****Kitchen Safety Fundamentals****R2 000.00**

This program teaches food service personnel how to avoid accidents and injuries while preparing and serving food. It covers such topics as safe lifting and cleaning equipment. *DVD / 1999 / 16 min / HSHSP087*

Food Safety**R2 000.00**

In this program, Lynne McLandsborough discusses common causes of foodborne illness. She describes methods for preventing contamination and emphasizes the importance of safety precautions. *DVD / 2000 / 28 min / HSHSP088*

Food Safety: Protecting At-Risk Populations**R2 000.00**

This DVD explores the food safety concerns of such at-risk populations as children, pregnant women, the elderly, and those with weakened immune defenses. It offers strategies for dining out and handling food at home and covers such topics as food selection, storage, sanitation, cooking, reheating, and food restrictions. *DVD / 2000 / 28 min / HSHSP089*

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Food Sensitivities: Allergy and Intolerance**R2 000.00**

This program explains the differences between food allergies and food intolerances and lists the most common food allergens. It details symptoms of food allergies and intolerances and describes relief strategies. The DVD also teaches how to create a response plan in case of a severe allergic reaction. *DVD / 2000 / 19 min / HSHSP090*

HACCP – A BASIC UNDERSTANDING**R2 000.00**

Explore applications for Hazard Analysis Critical Control Points (HACCP), a system of process controls required by federal and state governments for most areas of the food service industry. Learn to minimize the risk of chemical, microbiological and physical food contamination while focusing on the seven principles of HACCP and the chain of responsibility. Important food-handling practices are illustrated, including storing, cooking, keeping food out of the temperature danger zone, preventing cross-contamination and practicing good personal hygiene. A supplement is included. Duration: 32 minutes. HSHSP091

Under the Microscope: Food Handling**R2 000.00**

This DVD explores health issues in the commercial kitchen, outlines the pitfalls of improper food handling, and offers best practice solutions to ensure food safety. It highlights employer and employee responsibilities and covers proper food handling techniques, preparation, food packaging, food service, and personal and commercial hygiene. *DVD / 2009 / 26 min / HSHSP092*

Under the Microscope: Food Safety Management**R2 000.00**

This DVD explores food safety guidelines and offers valuable food safety management information. *DVD / 2009 / 30 min / HSHSP093*

Fundamentals of Sanitary Food Handling**R2 000.00**

This DVD examines basic food handling practices for institutions. It covers such topics as hand washing, cross-contamination problems, and food equipment cleaning and sanitation. *DVD / 2004 / 15 min / HSHSP094*

Food Additives: Fact or Fiction?**R2 000.00**

This program examines the effects of additives on various foods, focusing on coloring agents, flavors, emulsifiers, and preservatives. *DVD / 2000 / 26 min / HSHSP095*

Food Additives**R2 000.00**

This DVD examines food additives and considers their effects on individual health. It looks at the most commonly used additives, highlights the reasons for their use, and outlines the benefits offered by some additives. The program also presents ways to monitor additive intake. *DVD / 2008 / 24 min / HSHSP096*

Food Microbiology**R2 000.00**

This program investigates the food industry's standards and precautions that have been enacted to ensure the safety of food products. It features Lynne McLandsborough, who describes foodborne germs and discusses her research to combat them.

DVD / 2000 / 28 min / HSHSP097

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Developing New Food Products**R2 000.00**

This program highlights the team effort required to develop new food products. It shows how a food chemist mixes a recipe, a marketing team ensures its desirability, and food engineers conduct trials. *DVD / 2000 / 22 min / HSHSP098*

Investigation of Modern Food Preservation: Exploring**R2 000.00****Methods and Processes**

This program examines leading food preservation methods, including modified atmosphere packaging, cook-chill, and UHT, and such traditional methods as canning, bottling, and pickling. The DVD also investigates irradiation processes.

DVD / 2002 / 32 min / HSHSP099

Mass Production of Food**R2 000.00**

This program investigates the processes involved in the mass production of food from agricultural source to factory-finished product. It details the production of jam, pasta, and confectionery and chocolate products; demonstrates the growing, harvesting, and processing of apples; explores methods for making curries, sauces, mixes, and soups; and illustrates the blending, roasting, and packaging of coffee. *DVD / 1998 / 60 min / HSSHP100*

FOOD SCIENCE TECHNOLOGY**R2 000.00**

Topics include microorganisms, methods of food preservation including irradiation and freeze drying, functions of nutrients, emulsions, mixtures, additives, toxicology, and other chemical reactions. Laboratory experiments demonstrate mold growth, food spoilage, and the role of acids and bases in food production. Career opportunities are also discussed. Use this video to provide a more in-depth look at food science in your foods and nutrition courses. A supplement is included. Duration: 23 minutes. HSHSP101 DVD

Food Processing: A Video Field Trip**R2 000.00**

This program visits food processing plants to explore the techniques used to make such popular foods as cereal, flour, cheese, potato chips, ice cream, and canned and frozen foods. *DVD / 2003 / 22 min / HSHSP102*

Packaging: The Science of Temptation**R2 000.00**

This DVD examines the science of packaging. It discusses restrictions regulating text on packages, explains how packaging designs can mislead consumers, and describes shopping centers as walk-in packages. **"Fast-paced, colorful, and contemporary...an excellent choice,"** *School Library Journal*. *DVD / 2001 / 20 min / HSHSP103*

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