

KP Education Systems, LLC

Judged #1 Culinary Training System In America



KP Culinary sees a world in which the power of technology allows all students and culinary workers, no matter their location, learning style, or skill level, to obtain the highest quality of culinary education. Find out how KP Culinary can reduce training costs and improve culinary skills in your staff. "The Sous Chef" is used by over 1300 culinary programs (120,000 students) in schools across America. KP Culinary continues to grow by offering curriculum that is up-to-date and aligned with current workforce and industry standards

{ **HYPERLINK** "<http://www.kpculinary.com>
3721 E. Sunnyside Drive – Phoenix, AZ

Professional, Consistent, and One of a Kind!

"The Sous Chef" is the world's leading multimedia curriculum for foods education.

"The Sous Chef" software has pioneered the integration of technology into culinary arts training to create a completely unique and effective learning experience.

Find out how the **"The Sous Chef"** will help you to:

CAPTURE your culinary staff's attention

DEVELOP prep skills and techniques

REINFORCE safety and sanitation requirements

INTEGRATE a self paced learning solution

MAXIMIZE your profits by cross-training staff to your standards

The *American Masters of Taste* is a food & beverage judging organization made up of 10,000 Chefs and Masters of Taste. Our full time occupation is selecting superior tasting products in world markets to recommend to taste professionals and ultimately to consumers. The *American Masters of Taste* was founded in 1989 by Chef Jesse Sartain.

CULINARY ADVISORY #009

For further information on the **Gold Medal Endorsement** or to request removal from our list for future fax transmissions, please call 1-800-728-4007