



Developed by training experts *EduCare* and *Passion for Dining and Nutrition*, Culinary4U® is online and affordable with a commitment to regulatory compliance, industry best practices, and high service standards.

**Culinary4U® is approved for Minnesota CFPM continuing education.**

**ONLINE COURSES** | All have knowledge assessments and competency tracked online

**CORE SENIOR SERVICES COURSES**

Aging and Nutrition  
Dementia and Dining  
Assistive Devices

Personal Hygiene and Dress Code  
Survey Readiness

**SERVICE & DINING EXPERIENCE COURSES**

Meal Preparation  
Guest Experience  
Plating and Presentation  
Setting the Table

Menus and Diets – Overview  
Menus and Diets – Preferences  
Menus and Diets – Therapeutic  
Menus and Diets – Therapeutic Modified Textures

**IDDSI COURSES**

Introduction  
Implementation  
Testing  
Food – Pureed  
Food – Minced & Moist

Food – Soft & Bite-sized  
Liquids – Slightly & Mildly Thick  
Liquids – Moderately & Extremely Thick  
Proficiency & Technique  
Quality & Audit

**SAFETY & SANITATION COURSES**

Kitchen Safety – OSHA & General Hazards  
Kitchen Safety – Hot Hazards  
Kitchen Safety – Sharp Hazards  
Kitchen Sanitation  
Thermometer Use and Calibration

Food Safety – Glove Use  
Food Safety – Dry Storage  
Food Safety – Refrigeration  
Food Safety – Temperatures  
Food Safety – Transport and Service

**CULINARY SERVICES COURSES**  
*Culinary Edge*

Kitchen Tools  
Knives  
Breakfast  
Sauce  
Soup

Salad and Sandwich  
Potato  
Rice and Vegetable  
Meat and Entrée

**SUPPORT TOOLS** | To assist in successful program implementation and overall operational success



Knowledge Assessments



Skill Assessments



Resource Guides, Logs



Recipes

**EduCare Users: call Jennifer Anderson | 612.860.2484**  
**Enrollment & Demos: call Dawn Nickleson at 507.254.5086 | dawn@pdndifference.com**  
**www.pdndifference.com/new-culinary4u**