Virtual Workplace Experience II

Nepris Videos - Culinary



06-16 Unit 3 - Culinary

Nepris Videos

Live mentor interactions are the most inspiring assignments students will have during this course.

When live interactions are not possible, such as when a student is absent, Nepris houses all past engagements (with teacher and industry professional approval) in the "<u>Video Library</u>" section of the platform. Much like google, teachers can access videos by simply typing keywords into the Video Library search bar to find an array of pre-recorded sessions.

Key search terms for Culinary might include: Chef, Cook, Baker, ProStart, Restaurant, Food, Dining, etc.

Below are sample links related to the Culinary sector.

Session Title	Link	Student Outcomes
Restaurant Entrepreneurship	https://nepris.com/video/resta urant-entrepreneurship-53890	 Hear the various steps one person took to open his own restaurant. Learn about the importance of developing a business plan, obtaining required permits and licenses, and using social networks to market your business.
Chef/Culinary Arts Profession	https://nepris.com/video/chefc ulinary-arts-profession-54556	Learn the daily activities of a chef, the responsibilities involved with this career, and the types of schooling available for students aspiring toward this career.
Careers in Culinary Arts	https://nepris.com/video/caree rs-culinary-arts-51442	Hear from a team about the steps they took to open their own restaurant including the dos and don'ts of their success.
Careers in Culinary Arts	https://nepris.com/video/caree rs-culinary-arts-52956	 Hear directly from a Military Chef. Describe the necessary steps to find gainful employment in the food service industry including certifications and training Understand that soft skills such as customer service and cleanliness are critical to success in this field.