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| *Business Purpose* | This training will be used at XYZ Company to create consistency and alignment among the chefs. At XYZ Company, we currently have chefs that come in with a different understanding of what sauces should be paired with each pasta shape. One out of three chefs at XYZ Company use a different method and do not follow the guide. This training will ensure that all of the chefs at XYZ are creating dishes in the same way. Additionally, the method for creating pasta dough has been a topic of discussion, so this training will provide guidance on the process for creating it at XYZ Company.  The following items will be addressed in this training:   * Provide guidance on how to make homemade pasta from scratch * Train the learner how to shape pasta * Train the learner how to best pair sauces with various pasta shapes | |
| *Target Audience* | * All new hire chefs at XYZ Company will need to take this course as well as all current chefs to create consistency. | |
| *Training Time* | 35 minute e-Learning course   * This number is based on the number of slides in the course, the length of the videos, and the complexity of content | |
| *Training Recommendation* | * 1 e-Learning course   + An e-Learning course is the best option for this training, as XYZ Company will be hiring on new chefs in the future and this will allow those chefs to take the training at any time. This also benefits current chefs in that they can take this course as their schedule allows. * Course is organized in a start to finish manner where each step leads to the next in the creation of homemade pasta * Final assessment | |
| *Deliverables* | * 1 e-Learning course * Storyboard including script * Developed in Articulate Storyline * Includes voice-over narration * Includes videos to demonstrate shaping, as a visual component is best to help the learner see how to shape it. An explanation of the steps would not be sufficient. * Final assessment | |
| *Learning Objectives* | * Identify the ingredients to make pasta dough * Describe five different pasta shapes * Identify the best sauce pairing for each of the five pasta shapes | |
| *Training Outline* | * Introduction * Identify the process and lay out the order of events (3 buttons – must be visited before moving on to the final assessment)   + Section 1: Making the dough     - Ingredients (With drag and drop items)     - Recipe steps     - Knowledge check   + Section 2: Shaping the pasta     - Step 1 – Running thru the pasta machine to thin       * Explain the machine and possible workarounds if no machine is available     - Video demonstration along with description for each of the five pasta shapes – fettuccine, lasagna, farfalle, trofie, and pappardelle   + Section 3: Sauce pairing     - Slide for each of the five pasta shapes taught in section 2     - Each slide will have the pasta name, a one to two sentence sauce pairing explanation, and an image of the pasta with that sauce. * Assessment introduction – 5 multiple choice questions, 80% passing score, 2 attempts * Assessment – each question gets its own slide * Results slide – features a review and retry button if a failed attempt * Summary – summarize the pasta shape with the sauce that pairs best * Congratulations slide | |
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| *Assessment Plan* | * 1 knowledge check – What should you do if the pasta feels too dry? * 5 questions total in final assessment   + Learner must score 80% to pass and will be allowed two attempts.   + Multiple choice, select all that apply, and a matching drop down | |