

Hospitality Studies

Food Technology & Nutrition

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A Moveable Feast

©2009 PBS Distribution

A Moveable Feast with America's Favorite Chefs salutes cooking traditions across the globe and represents the diversity of food and culture that make America the world's great melting pot. Join public television chefs Jose Andres, Lidia Bastianich, Rick Bayless, Chris Kimball, Ruth Reichl, and Ming Tsai as each chef cooks up a single course to create a complete moveable feast that starts with appetizers and ends with dessert.

P52493-001 DVD 55:00 \$49.98
Digital Format Not Available

All About Nutrients

©2009 Video Education Australasia

Our body does not function efficiently without the correct amounts of specific nutrients. Diet related diseases result from excessive quantities of some foods and their associated nutrients. Insufficient quantities of certain nutrients can also cause health related illness. This program explores the function of nutrients, the reason why we need to eat a balanced nutritional food intake and what health problems may result if we do not eat properly.

P53645-001 DVD 25:00 \$149.00
P53645-002 Digital 25:00 \$249.00

Allergens and Food Safety

©2005 Video Education Australasia

Marni Gilbert has a severe allergy to peanuts and dies after consuming some at a school camp. Unfortunately this fictitious case study parallels many cases of children dying after eating certain foods or coming into contact with allergens. Like Marni's, their lives could have been saved. Allergens and Food Safety features interviews and footage throughout. The program covers: what allergens are; reactions and responses; rules and regulations; the role of food manufacturers in food safety; and the role of retailers and workers in food safety. This is a comprehensive look at processes, safety issues and control measures of food allergens in the manufacture, regulation and selling of food.

P50453-001 DVD 29:00 \$95.00
P50453-002 Digital 29:00 \$198.00

Batch and Continuous Processes: Food Manufacturing Case Studies

©2005 Video Education Australasia

Food safety is an issue wherever food is stored, prepared and served. Safety in the home is of particular concern, simply because it can involve such a wide range of people - people of all ages and people of various cultural and educational backgrounds. In this program we take a look at this critical issue, covering topics such as: buying the best and healthiest items in the supermarket, transporting them home in a safe fashion and safe refrigeration and storage methods. Helen Highwaters, the presenter of this program is 'on a crusade to save the world from food poisoning.' We follow her as she does her grocery shopping in a logical and safe order, and shows us how to put everything away correctly on her return home.

P50456-001 DVD 34:00 \$95.00
P50456-002 Digital 34:00 \$198.00

Boost Juice: A Franchise Case Study

©2004 Video Education Australasia

This program provides students with a vibrant example of a successful franchise model. The founder and controlling shareholder of Boost Juice, Janine Allis, explains how Boost Juice operates and what its priorities are. The program also features Richard Evans, the CEO of the Franchise Council of Australia. The franchise model is examined in context with the Australian economy and covers such things as the success rate of franchises and regulation of the industry sector.

P50464-001 DVD 26:00 \$95.00
P50464-002 Digital 26:00 \$198.00

Buying and Storing Food Safely with Helen Highwaters

©2000 Video Education Australasia

Food safety is an issue wherever food is stored, prepared and served. Safety in the home is of particular concern, simply because it can involve such a wide range of people - people of all ages and people of various cultural and educational backgrounds. In this program we take a look at this critical issue, covering topics such as: buying the best and healthiest items in the supermarket, transporting them home in a safe fashion and safe refrigeration and storage methods. Helen Highwaters, the presenter of this program is 'on a crusade to save the world from food poisoning.' We follow her as she does her grocery shopping in a logical and safe order, and shows us how to put everything away correctly on her return home.

P50473-001 DVD 34:00 \$95.00
P50473-002 Digital 34:00 \$198.00

Characteristics and Properties of Food Part 1

©1996 Video Education Australasia

Simple food preparation examples are provided to explain the main properties of food. The program also lists food compounds as well as factors causing changes in food composition. Topics examined are: aeration, coagulation, denaturation, gelatinization, crystallization, testing for pH, emulsification and gelation.

P50483-001 DVD 34:00 \$95.00
P50483-003 Digital 34:00 \$198.00

Characteristics and Properties of Food Part 2

©1996 Video Education Australasia

We can drastically improve the preparation, preservation and presentation of the food we eat when we understand the role of enzymes, pectin and pigments. In this follow-up program to Characteristics and Properties of Food we provide concise definitions and explanations as well as a wide range of practical applications and hands-on experiments.

P50483-002 DVD 24:00 \$95.00
P50483-004 Digital 24:00 \$198.00

Chemistry of Cooking

©2000 Classroom Video

Chef and RMIT lecturer Louis Ferguson illustrates the following physical and chemical changes in cooking as he whips up an egg sponge; topics discussed include aeration, denaturation, coagulation, gelatinisation, browning reactions, emulsification, crystallization.

P51750-002 DVD 19:00 \$94.00
P51750-003 Digital 19:00 \$198.00

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Cleaning and Sanitation in the Food Industry

©2009 Video Education Australasia
We can drastically improve the preparation, preservation and presentation of the food we eat when we understand the role of enzymes, pectin and pigments. In this follow-up program to Characteristics and Properties of Food we provide concise definitions and explanations as well as a wide range of practical applications and hands-on experiments.

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| P53646-001 | DVD | 25:00 | \$149.00 |
| P53646-002 | Digital | 25:00 | \$249.00 |

Cooking with Class

©2000 Alberta Advance Education
Culinary mastery takes you from the earth to the table as world-renowned chefs and food producers share their knowledge and secrets about one of our favourite pastimes, eating! You'll learn everything you need to know about food producers; which products make the best meals; where to find exotic ingredients for your culinary delights; and tips on preparation and presentation. Can you say "Mmmmmmm?"

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| DVD | Each: 25:00 | Each: \$59.95 |
| Digital | Each: 25:00 | Each: \$198.00 |

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|------------|---------|----------------------------|
| P50708-027 | DVD | Free-range Chicken |
| P50708-014 | Digital | Free-range Chicken |
| P50708-028 | DVD | Cheese with Everything |
| P50708-015 | Digital | Cheese with Everything |
| P50708-029 | DVD | The Magic of Mushrooms |
| P50708-016 | Digital | The Magic of Mushrooms |
| P50708-030 | DVD | A Fine Kettle of Fish |
| P50708-017 | Digital | A Fine Kettle of Fish |
| P50708-031 | DVD | Fresh Spring Lamb |
| P50708-018 | Digital | Fresh Spring Lamb |
| P50708-032 | DVD | Edible Flowers and Weeds |
| P50708-019 | Digital | Edible Flowers and Weeds |
| P50708-033 | DVD | Rustic Bison |
| P50708-020 | Digital | Rustic Bison |
| P50708-034 | DVD | Wild Boar – Fit for a King |
| P50708-021 | Digital | Wild Boar – Fit for a King |
| P50708-035 | DVD | Pick a Pepper, Any Pepper |
| P50708-022 | Digital | Pick a Pepper, Any Pepper |
| P50708-036 | DVD | No Meat – No Problem |
| P50708-023 | Digital | No Meat – No Problem |
| P50708-037 | DVD | Pasta Please |
| P50708-024 | Digital | Pasta Please |
| P50708-038 | DVD | Open Wide and Say Ostrich |
| P50708-025 | Digital | Open Wide and Say Ostrich |
| P50708-039 | DVD | Death by Chocolate |
| P50708-026 | Digital | Death by Chocolate |

Creative Cakes – Basic Techniques

©2005 Video Education Australasia
The first in a two-part series, this practical guide looks at many basic techniques used in cake decorating. Cake decorating experts share their knowledge and display their skills on various processes, including chocolate work, basic frostings, piping work and covering a cake in fondant. Demonstrations of the techniques are shown and explained.

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| P50492-001 | DVD | 30:00 | \$95.00 |
| P50492-003 | Digital | 30:00 | \$198.00 |

Creative Cakes – Beyond the Basics

©2006 Video Education Australasia
The second in this two-part series, this program looks at more advanced techniques used in cake decorating. Again featuring our cake decorating experts at work, we feature some more complex cake decorating skills, such as doing transfers, colored piping and collars, three different techniques for creating frosting roses and we even learn how to create a rag doll figurine!

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| P50492-002 | DVD | 30:00 | \$95.00 |
| P50492-004 | Digital | 30:00 | \$198.00 |

Designing and Constructing a Kitchen

©2007 Video Education Australasia
Incorporating both general principles and practical advice, this valuable program takes a detailed look at the process of designing and building a domestic kitchen. The house owners discuss their requirements; the designer explains design principles and demonstrates the usefulness of CAD in providing 3-D images of his designs. During the construction process, we follow the main stages involved: the builder's coordinating role, construction and installation of carcasses, wood and stone options for bench tops, details of drawers and cupboard construction, fitting of an interior-exterior servery with sliding windows and finishing touches. Throughout the program practical techniques, tricks of the trade and details of materials used are explained.

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| P50387-001 | DVD | 31:00 | \$95.00 |
| P50387-002 | Digital | 31:00 | \$198.00 |

Developments in the Food Industry: Science, Technology and the Environment

©2007 Video Education Australasia
This video explores the impact of technology on food production and development of new and emerging foods. The content covers the changes in food products available and innovation in product development as result of consumer needs and expectations. Packaging will also be investigated as to its impact on food production and the environment.

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| P52234-001 | DVD | 30:00 | \$95.00 |
| P52234-002 | Digital | 30:00 | \$198.00 |

Developing New Food Products

©2000 Classroom Video
We follow the development of the 3 new food items; the reduced fat muesli bar - Sonya mixes up a recipe in the lab, Samantha's marketing team ensures it's exactly what the kids want to buy and Steve's engineers trial the bar in the pilot factory before it is manufactured on a large scale; high fiber/fiber white bread - a rare breed of corn contains a special fiber that is now added to white bread; healthy margarine with canola oil which contains Omega-3 fatty acids which prevents bowel cancer.

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| P51794-002 | DVD | 22:00 | \$84.00 |
| P51794-002 | Digital | 22:00 | \$198.00 |

Dietary Supplements – Health or Hype?

©2011 Video Education Australasia
Take a walk down the aisle of any supermarket or chemist these days and you are bound to be confronted by shelves full of nutrient supplements, ranging from vitamin A to zinc. But are they worth the price you pay for them? This information-packed program takes a balanced look at the essential nutrients needed by the body, the type of person who is most likely to take dietary

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supplements, and what differences, both good and bad, they can make to our everyday life. This program is a fresh look at a modern multi-billion dollar industry, including the rules of product labeling, and the cunning marketing that leverages off well-known sporting celebrities.

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| P53454-001 | DVD | 16:00 | \$129.00 |
| P53454-002 | Digital | 16:00 | \$249.00 |

Dying for a Meal: All About Food Processing

©1998 Video Education Australasia
Introduces us to the different forms of bacteria that cause food poisoning, and clearly explains the conditions in which they become a threat to health.

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| P50313-001 | DVD | 21:00 | \$95.00 |
| P50313-002 | Digital | 21:00 | \$198.00 |

Environmental Issues in Food Processing

©2003 Video Education Australasia
Many of us today are fortunate to have an abundant food supply. Technological advances over the past century have allowed us to increase food productivity and quality significantly, benefiting us as consumers and nations. Yet these improvements have not come about without an effect on our land and environment. In this program we're asking what the true cost is, looking at environmental issues in food production.

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| P50622-002 | DVD | 31:00 | \$95.00 |
| P50622-005 | Digital | 31:00 | \$198.00 |

Espresso Coffee Service: Preparing and Serving Café Style Coffee

©2006 Video Education Australasia
From espresso to cappuccino - there is more to making a great cup of coffee than simply knowing how to operate a machine. The wide range of techniques used by skilled baristas in making coffee takes time, patience and practice to master. This program deals with those techniques for the beginner. It covers espresso machines and their components, coffee types and extraction. Students will learn about frothing and the correct items of crockery and glassware to use for different coffee types.

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| P50525-001 | DVD | 30:00 | \$95.00 |
| P50525-002 | Digital | 30:00 | \$198.00 |

Essential Preparations

©2002 Video Education Australasia
This program covers types of menus, basic equipment and laying of tables and covers.

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| P50434-001 | DVD | 22:00 | \$95.00 |
| P50434-003 | Digital | 22:00 | \$198.00 |

Etiquette, Manners & Rituals with Food

©2001 Classroom Video
When we share a meal with friends, we follow certain unspoken rules as to how we treat each other, what we serve and the way we eat. In most cultures, food is much more than just nutrition. It often has religious significance, or can be the focus of celebration. It can stand as a symbol for traditional holidays and its presentation can be the occasion where we practice our best manners and behavior. This video looks at the etiquette, manners and rituals associated with food, from the formal occasion of a Japanese Tea Ceremony to the respectful protocol of a Samoan meal. The role of the host and the role of the guest are examined

when six high school students give a birthday dinner for a friend and create their own special occasion.

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| P51821-002 | DVD | 23:00 | \$94.00 |
| P51821-003 | Digital | 23:00 | \$198.00 |

Food Packaging & The Environment

©2000 Video Education Australasia
As most people don't have a farm or food processing plant in their back yard, there needs to be a way to get food from its point of production to the people who eat it. In many cases disposable food packaging is a key component that helps this happen. While this disposable packaging performs many useful functions, such as containing, protecting, and preserving food, it also has a downside in its impacts on the environment.

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| P50536-001 | DVD | 27:00 | \$95.00 |
| P50536-002 | Digital | 27:00 | \$198.00 |

Food Poisoning

©2008 Video Education Australasia
So what is food poisoning? Another name is foodborne illness. This illness generally results from consuming food or drink contaminated with pathogenic bacteria, viruses or toxins. It often produces symptoms such as nausea, vomiting, stomach pain, diarrhea, or fever. The symptoms are often the same as for gastro-type illnesses caused by other sources (other people carrying the bacteria, unhygienic surfaces, etc). This usually makes it hard to tell illness caused by food from the other sources of illness. Foodborne illness can occur from any fresh or processed foods consumed in a range of settings such as homes, restaurants, large catering establishments, schools and institutions. Most cases of foodborne illness can be avoided through good hygiene and good food handling practices. This program will look at – what is food poisoning? How is it caused? And methods to prevent it.

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| P52241-001 | DVD | 30:00 | \$95.00 |
| P52241-002 | Digital | 30:00 | \$249.00 |

Food Production and the Environment

©1999 Classroom Video
PEACHES - Process from generation of the raw product through to processing and canning, Climate, weed & pest control, water management, & recycling factory waste. MACADAMIAS - farming, processing and value-adding. How landscapes are altered for farming, Integrated Pest Management, soil erosion controls, conflict with urban encroachment, and factory noise and waste controls.

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| P51846-002 | DVD | 20:00 | \$94.00 |
| P51846-003 | Digital | 20:00 | \$198.00 |

Food Testing: Working with Yeast

©1998 Video Education Australasia
Food testing is a key part of most food technology courses. In this concise program, with the aid of teachers and students at one of Melbourne's leading high schools, we look at yeast its biology, its history, and the necessary conditions for its growth. Varying contents are used in six test tubes to show why only one of them will inflate a balloon. We also demonstrate the effect of using dried and compressed yeast in the making of bread rolls in a real-life school laboratory environment. Students are also shown how to write up the result of the tests.

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| P50537-001 | DVD | 13:00 | \$95.00 |
| P50537-002 | Digital | 13:00 | \$198.00 |

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Foods for Special Occasions

©2005 Video Education Australasia
Food is critical to survival. It keeps us healthy, active and functioning well. But some foods have meaning. As well as providing nutrition, these foods are created and prepared for special occasions. Making these foods requires planning and presentation skills. In this program we examine some of the world's major social, cultural and religious occasions and the foods that are central to them. Students watching this program will gain a greater understanding of these different foods and why and when they are eaten.

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| P50538-001 | DVD | 23:00 | \$95.00 |
| P50538-002 | Digital | 23:00 | \$198.00 |

Functional Foods: A Case Study of Modified Eggs

©2000 Video Education Australasia
The design and manufacture of functional foods is a growth industry the world over, not least in Australia and NZ. Quite simply, functional foods are foods which have been altered to improve or provide specific health benefits for the consumer. This program tells the story of one such product, the NewStart egg, developed by Professor Farrell of the University of New England.

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| P50541-001 | DVD | 25:00 | \$95.00 |
| P50541-002 | Digital | 25:00 | \$198.00 |

Functional Properties of Food

©2007 Video Education Australasia
This program explores the physical, chemical and sensory functions of many different food products. The program discusses the importance of these functions when preparing food as well as a range of complex processes that will be of great value to any senior food student. Including: Denaturation, Dextrinisation, Emulsifications, Maillard Browning and many more.

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| P50371-001 | DVD | 26:00 | \$95.00 |
| P50371-002 | Digital | 26:00 | \$198.00 |

Gluten Free Foods

©2000 Video Education Australasia
Have you ever wondered how the bread in your sandwich gets its wonderfully soft, springy texture? It's not the yeast - although that helps. Nor is it the starch, the fat or the sugar, although they all have a part to play. In fact, it's a unique protein called gluten. Paul Smith, from FG Roberts Foods, has been developing gluten-free bread flour for almost ten years. With the help of Paul and a few of those people he works closely with, the program examines the following: the characteristics and properties of gluten, the causes and symptoms of celiac disease, the effect of bread ingredients on gluten and the challenge of producing and marketing gluten-free products.

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| P50549-001 | DVD | 20:00 | \$95.00 |
| P50549-002 | Digital | 20:00 | \$198.00 |

Going Places: Careers in Food Technology and Home Economics

©2001 Video Education Australasia
This program presents interviews with professionals in the food technology and hospitality industry. Topics include career paths, skills needed to advance and recent industry trends

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| P50551-001 | DVD | 24:00 | \$95.00 |
| P50551-002 | Digital | 24:00 | \$198.00 |

Good Enough to Eat! Food Presentation and Service

©2010 Video Education Australasia
If food looks good, we are more likely to find out if it tastes good. The way food is styled and presented plays an important part in our perception of the overall appeal of a meal - whether at home or in a restaurant. Discussing the human body's five senses, this program demonstrates how we as humans assess food; addressing the sensory characteristics that people look for in a variety of meals. Through interviews with a chef, a food stylist and a nutritionist, we look at the many ways in which food can be presented; from basic parties through to silver service.

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| P53394-001 | DVD | 20:00 | \$95.00 |
| P53394-002 | Digital | 20:00 | \$249.00 |

HACCP in Action: Food Safety Case Studies

©2005 Video Education Australasia
The HACCP system - Hazard Analysis Critical Control Points - was developed in the 1960s in the US and was used in the NASA space program. This program analyses and explains this scientific system, which identifies specific hazards and measures for their control, ensuring food safety. HACCP can be applied throughout the food chain from primary production through to consumption. HACCP also aids in the inspection of food premises by regulatory authorities and ensures confidence in export industries that the food we produce is safe. Throughout this program the seven principles that all food workplaces should implement as part of their Food Safety Program are discussed.

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| P50559-001 | DVD | 28:00 | \$95.00 |
| P50559-002 | Digital | 28:00 | \$198.00 |

In Focus Milk

©2004 Video Education Australasia
In Commodities - Milk, we examine one of our most important foods. Ancient, versatile and very nutritious, milk has been central to human life for centuries. Rich with information, this program examines the many uses, benefits and impacts that milk production makes on our economy, environment and health.

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| P50622-003 | DVD | 29:00 | \$95.00 |
| P50622-006 | Digital | 29:00 | \$198.00 |

In the Kitchen: Utensils, Tools & Equipment

©2009 Video Education Australasia
Whether you're a culinary novice or a master chef, the rules and tools of the kitchen are the same for everybody. There are hundreds of different appliances and utensils you can use to create a meal, but you have to know how to use them properly. This program is essential viewing for anyone with an interest in working in a commercial kitchen. Chef Hemi Reidy takes us inside the restaurant kitchen where he weaves his magic for the daily dining pleasure of customers, and presents a lively and comprehensive look at using all sorts of tools, utensils and equipment in the kitchen. He takes us through areas including general kitchen safety and a range of OH&S areas; measuring and weighing, cutting, peeling, grating and crushing; mixing, whisking and processing; cooking equipment; and ergonomics and new technology.

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| P53396-001 | DVD | 21:00 | \$95.00 |
| P53396-002 | Digital | 21:00 | \$249.00 |

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Influences on Food Choice

©1995 Video Education Australasia
 The program begins by reviewing the historical development of food patterns, then looks briefly at the composition of the diet today, and examines 13 influences on food choice. In each case an introduction by the narrator is followed by an interview with a person associated with the influence under examination. Those involved include a family, a psychologist, a marketer, an economist, a teacher, a vegetarian and a technology consultant.

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| P50579-001 | DVD | 45:00 | \$95.00 |
| P50579-002 | Digital | 45:00 | \$198.00 |

At Your Service - Introducing the Basics

©2002 Video Education Australasia
 This program looks at the hospitality industry: an overview, service management, workplace essentials, personal grooming and hygiene and presentation.

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| P50434-002 | DVD | 22:00 | \$95.00 |
| P50432-004 | Digital | 22:00 | \$198.00 |

Investigating Food Preservation

©2001 Video Education Australasia
 Food preservation has come a long way since Coolgardie Safes and ice chests. Today, modified atmosphere packaging, cook-chill and UHT processes sit comfortably alongside more traditional methods such as canning, bottling and pickling. This program investigates leading food preservation methods such as dehydration, hot and cold thermal processes and the more controversial process of irradiation. Examples are drawn from pasta making, jelly making, boutique cook-chill production, modified atmosphere packaging and irradiation processes.

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| P50596-001 | DVD | 32:00 | \$95.00 |
| P50596-002 | Digital | 32:00 | \$198.00 |

It's a Chef's Life

©1999 Video Education Australasia
 Fancy slaving over a hot stove? Philippa Sibley-Cooke, owner-chef of Est Est Est and Marcus Moore, executive-chef of the Sofitel Hotel, offer many insights to their careers and successes. Their working conditions, however, could not be more different, as they are for their respective apprentices, Joseph and Renae. They discuss their influences, their daily routines, the creation of menus, and the selection of staff and what they expect from their apprentices. Joseph and Renae, too, relate their experiences. Away from the frenzy of the kitchen, Claude Forell, food critic and editor of The Good Food Guide, gives the recipe for a rave review and Judi Sanford from Box Hill Institute of TAFE (training institute for Jamie Oliver's 'Fifteen' Restaurant Australia), examines the food industry from her perspective as Program Manager of Cookery.

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| P50599-001 | DVD | 35:00 | \$95.00 |
| P50599-002 | Digital | 35:00 | \$198.00 |

It's a Waiter's Life

©2001 Video Education Australasia
 This program looks at what it takes to be a professional waiter, what employers expect and what the clients expect.

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| P50333-001 | DVD | 23:00 | \$95.00 |
| P50333-002 | Digital | 23:00 | \$198.00 |

Julia Child – American's Best Chef

©2004 PBS Distribution
 Julia Child was not a natural-born cook - when she married, she could barely boil an egg. But she fell in love with French food, and soon enrolled at the Cordon Bleu where she learned the great tradition of Classical French cuisine. Later, with two French women, she devoted years to writing a manuscript finally published as Mastering the Art of French Cooking which became a culinary classic and sold over one million copies. This is the story of Julia's two great loves—love for her husband Paul and for cooking. Through an interview with Julia herself, filmed in her fabled kitchen, and rare images from the photo collection of Paul Child and from family photo albums, Julia Child is revealed as few have seen her before in this tribute and testament to a great American icon.

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| P50945-053 | DVD | 60:00 | \$24.95 |
| Digital Format Not Available | | | |

Leading the Pack: Innovations in Food Packaging

©2001 Classroom Video
 In this fascinating, informative program, we look at 10 innovative food packaging products including: biodegradable plastic, winners of the Packaging Council of Australia industry awards, plastic bags that 'breathe' like paper and packaging techniques of the future. Following extensive research with teachers, we explore the technical and creative aspects of the innovations, along with the factors that have driven their development. Throughout the program terminology such as "aseptic", "active", "environmental" and "modified atmosphere" packaging is explained.

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| P50607-001 | DVD | 29:00 | \$95.00 |
| P50607-002 | Digital | 29:00 | \$198.00 |

Mass Production of Food

©1998 Classroom Video
 This video shows how the following foods are produced: jam production, Pasta, Curries, sauces, mixes, soups; meat - prepackaged; apples - growing, harvesting, and processing; chocolate products, confectionary; coffee - blending, roasting, packaging.

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| P51927-002 | DVD | 60:00 | \$94.00 |
| P51927-003 | Digital | 60:00 | \$198.00 |

Meat Processing

©1995 Classroom Video
 This video gives an overview of the manufacture of meat small goods, such as ham, bacon, frankfurts, sausages and meat patties. It includes a description of the food preservation processes, hygiene and packaging requirements.

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| P51928-002 | DVD | 19:00 | \$84.00 |
| P51928-003 | Digital | 19:00 | \$198.00 |

Mmmarketing – A Food Marketing Case Study

©2002 Video Education Australasia
 In this program we examine how a food product is marketed, in particular the key elements - Product, Price, Place and Promotion, - which interact to create a successful product and company.

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| P50341-001 | DVD | 29:00 | \$95.00 |
| P50341-002 | Digital | 29:00 | \$198.00 |

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More Fries with That?

©2010 Video Education Australasia
 Why is being overweight becoming a growing concern? This program explores the issues behind the popularity of convenience food and the increasing concerns and links to weight and health problems; direct and indirect medical, social and economical. In addition, we investigate a number of lifestyle factors that are influencing people's diets including working or studying longer hours, the contribution of technological entertainment and forms of communication, and being out of the home over traditional meal times. We all have a choice in the lifestyle we choose to live, let's make the right one.

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| P53676-001 | DVD | 26:00 | \$95.00 |
| P53676-002 | Digital | 26:00 | \$249.00 |

New Food Trends: A Case Study in Product Development

©2006 Video Education Australasia
 In this program we explore current trends in food and what influences the development of new food products. We meet food industry experts who discuss these current trends - with particular focus on changes that chefs are making in restaurants and cafes, and foods styled for magazines. This program can be used as an introduction to food product development, an overview of current factors influencing food production or stimulus to investigating factors that influence foods and food choice. It also provides a broad look at how consumers and consumer perceptions influence product development.

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| P50625-001 | DVD | 27:00 | \$95.00 |
| P50625-002 | Digital | 27:00 | \$198.00 |

New Food Trends: Changes and Advances in Technologies

©2009 Video Education Australasia
 The development of new food products occurs all of the time. Food products are developed as a result of consumer demand and industry economics. Changes and advances in technology allows for the development of new food products that contain health benefits or allows for new food products that have never before been seen on the market. New food materials such as micro encapsulation, gene technology and the emergence of novel and functional foods, along with the development of packaging made from food products makes our food supply and the food industry a continually changing landscape.

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| P53649-001 | DVD | 25:00 | \$149.00 |
| P53649-002 | Digital | 25:00 | \$249.00 |

No Accounting for Taste – Why We Eat What We Eat

©2011 Video Education Australasia
 This program investigates the factors that play significant roles in determining the foods we love and those we just can't stomach! With help from nutritionist Ros Ryan, and the experiences and opinions of everyday people from around the world, we reveal the physiological, psychological, social, and economic factors that affect our choice of foods. From satiety - our bodies telling us whether we are hungry or full - to positive and negative associations we have with certain foods, and the impact of culture, religion, lifestyle, peers, and the media, this is a rewarding examination of why we prefer certain types of foods over others.

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| P53452-001 | DVD | 17:00 | \$129.00 |
| P53452-002 | Digital | 17:00 | \$249.00 |

Nutrients: The Basics

©2001 Video Education Australasia
 Nutrients - The Basics looks at the basic nutrients needed by our bodies to stay alive and reproduce. Each nutrient is examined in relation to its role in the body and the amount of each nutrient required for healthy living. As well, the program introduces students to the Recommended Dietary Intakes (RDIs) designed by national health authorities.

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| P50346-001 | DVD | 35:00 | \$95.00 |
| P50346-002 | Digital | 35:00 | \$198.00 |

Nutrients: Their Interactions

©2002 Video Education Australasia
 Carbohydrates, fats, proteins, vitamins, minerals and water; these are the basic nutrients our bodies use everyday to keep us healthy. Individually, they are vital for many cellular and physical functions. Interacting with each other, in thousands of permutations, they allow our bodies not only to perform many other vital, complex and delicate functions that keep us alive, but also to be very efficient in the way we do it. In this program we look beyond the relatively simple work of macro and micronutrients, to the complex and fascinating work that happens when nutrients interact with each other for the production of energy, for growth, repair and maintenance of hard and soft tissue and for regulation of the body's processes. It's a fascinating and complex process, presented in an entertaining, information-rich program that also examines the impact of deficiencies on short term and long term health. A must for Health and Human Development students and an excellent companion volume to VEA's "Nutrients - the basics", providing students with an understanding of the role of nutrients in the body and the almost miraculous way in which our bodies maintain themselves.

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| P50631-001 | DVD | 22:00 | \$95.00 |
| P50631-002 | Digital | 22:00 | \$198.00 |

Nutrition for Life – Pregnancy, Infancy and Childhood

©2006 Video Education Australasia
 This program aims to educate students about the nutrients required for optimal growth and development across the lifespan. It will explore patterns of physical development during prenatal development through to late adulthood and the nutrients required to support both growth and maintenance of the human body.

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| P50632-001 | DVD | 30:00 | \$95.00 |
| P50632-003 | Digital | 30:00 | \$198.00 |

Nutrition for Life – Youth, Adulthood and Late Adulthood

©2006 Video Education Australasia
 Part two in the Nutrition for Life, this program will explore the nutrient needs of adolescence/youth and adulthood.

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| P50632-002 | DVD | 25:00 | \$95.00 |
| P50632-004 | Digital | 25:00 | \$198.00 |

Hospitality Studies

Nutrition Pathways: An Introduction to Nutrition

©1996 Dallas County Community College
Post-Secondary

Addresses the basic chemical and scientific aspects of nutrition and provides practical information on the major nutrients, nutritional needs during the life cycle, and the relationship between nutrition and lifestyle. Profiles real people in real situations utilizing experts and professionals associated with nutrition to reveal to students how nutrition and lifestyle choices can have an impact on their lives.

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| DVD | Each: 30:00 | Each: \$99.00 |
| Complete Set (26): | P52129-027 | \$995.00 |
| <i>(this is a stacked set – 3 DVDs containing all 26 programs)</i> | | |
| Digital | Each: 30:00 | Each: \$198.00 |
| Digital Set | Each: 30:00 | \$3,861.00 |

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| P52129-028 | DVD | Nutrition Basics |
| P52129-054 | Digital | Nutrition Basics |
| P52129-029 | DVD | The Digestion System |
| P52129-055 | Digital | The Digestion System |
| P52129-030 | DVD | Carbohydrates: Simple and Complex |
| P52129-056 | Digital | Carbohydrates: Simple and Complex |
| P52129-031 | DVD | Carbohydrates: Fibre |
| P52129-057 | Digital | Carbohydrates: Fibre |
| P52129-032 | DVD | Fats: The Lipid Family |
| P52129-058 | Digital | Fats: The Lipid Family |
| P52129-033 | DVD | Fats: Health Effects |
| P52129-059 | Digital | Fats: Health Effects |
| P52129-034 | DVD | Protein: Form and Function |
| P52129-060 | Digital | Protein: Form and Function |
| P52129-035 | DVD | The Protein Continuum |
| P52129-061 | Digital | The Protein Continuum |
| P52129-036 | DVD | Metabolism |
| P52129-062 | Digital | Metabolism |
| P52129-037 | DVD | Weight Control: Energy Regulation |
| P52129-063 | Digital | Weight Control: Energy Regulation |
| P52129-038 | DVD | Weight Control: Health Effects |
| P52129-064 | Digital | Weight Control: Health Effects |
| P52129-039 | DVD | Water-Soluble Vitamins |
| P52129-065 | Digital | Water-Soluble Vitamins |
| P52129-040 | DVD | Fat-Soluble Vitamins |
| P52129-066 | Digital | Fat-Soluble Vitamins |
| P52129-041 | DVD | Major Minerals and Water |
| P52129-067 | Digital | Major Minerals and Water |
| P52129-042 | DVD | Trace Minerals |
| P52129-068 | Digital | Trace Minerals |
| P52129-043 | DVD | Physical Activity: Fitness Basics |
| P52129-069 | Digital | Physical Activity: Fitness Basics |
| P52129-044 | DVD | Physical Activity: Beyond Fitness |
| P52129-070 | Digital | Physical Activity: Beyond Fitness |
| P52129-045 | DVD | Lifecycle: Pregnancy |
| P52129-071 | Digital | Lifecycle: Pregnancy |
| P52129-046 | DVD | Lifecycle: Lactation and Infancy |
| P52129-072 | Digital | Lifecycle: Lactation and Infancy |
| P52129-047 | DVD | Lifecycle: Childhood and Adolescence |
| P52129-073 | Digital | Lifecycle: Childhood and Adolescence |
| P52129-048 | DVD | Lifecycle: Adulthood and Aging |
| P52129-074 | Digital | Lifecycle: Adulthood and Aging |
| P52129-049 | DVD | Diet and Health: Cardiovascular Disease |
| P52129-075 | Digital | Diet and Health: Cardiovascular Disease |

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| P52129-050 | DVD | Diet and Health: Cancer, Immunology and Acids |
| P52129-076 | Digital | Diet and Health: Cancer, Immunology, and Acids |
| P52129-051 | DVD | Diet and Health: Diabetes |
| P52129-077 | Digital | Diet and Health: Diabetes |
| P52129-052 | DVD | Consumer Concerns and Food Safety |
| P52129-078 | Digital | Consumer Concerns and Food Safety |
| P52129-053 | DVD | Applied Nutrition |
| P52129-079 | Digital | Applied Nutrition |

Pork Production

©2001 Classroom Video
What does it take to produce a continuous supply of safe, high quality pork products for the retail and export market? We take a look behind the scenes at the activities and processes used, from the farm to the processing plant. Topics covered include: the farm – housing, feeding, health; the abattoir – preparation of the carcass for processing; the boning room – processing methods, occupational health and safety, quality assurance (hygiene, HACCP), packaging.

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| P51980-002 | DVD | 10:00 | \$65.00 |
| P51980-003 | Digital | 10:00 | \$198.00 |

Preparing and Processing Foods

©2008 Video Education Australasia
This program looks at why we preserve and process foods, how we do it in different cultures and the health considerations we need to take into account when we do it today. The preservation of food has been a life-saving practice in every human society since the dawn of time. In frozen climates, meat was kept in the ice. In tropical climates food was dried in the sun. In moderate climates salt and oil did the work. And this preservation allowed mankind to put down roots and create a society by remaining in one location. Each culture preserved their local food sources using the same basic methods of food preservation such as drying, freezing, fermenting, pickling and curing. But, within cultures, the preservation of food isn't strictly for sustenance. There are also cultural aspects. All across the world there are many religious and celebratory occasions where the preservation of foods now has a social and customary meaning.

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| P52313-001 | DVD | 23:00 | \$95.00 |
| P52313-002 | Digital | 23:00 | \$249.00 |

Preparing Sandwiches, Appetizers and Salads

©2009 Video Education Australasia
This program demonstrates the performance outcomes, skills and knowledge required to prepare and present appetizers, sandwiches and salads in a commercial kitchen or catering operation. Appetizers are foods that normally precede a meal, or may be served as an accompaniment to drinks. They include a range of hot and cold dishes which can be either classical or modern, and vary in ethnic and cultural origins. Salads may be vegetable or fruit-based, and may also include classical or modern and varying ethnic and cultural types. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread. Preparation, presentation and storage potential of sandwiches will depend on bread types and fillings.

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| P53650-001 | DVD | 25:00 | \$149.00 |
| P53650-002 | Digital | 25:00 | \$249.00 |

Hospitality Studies

Quality Control in Food Technology

©2008 Video Education Australasia
 Today when we buy mass produced food products we expect consistent taste, texture, appearance and smell and a stringent standard of hygiene. Any divergence from this unspoken contract can result in disaster for the modern food producing company. Quality control is one of the most crucial factors of modern food technology the world over, yet it can be the hardest aspect to achieve. In this in-depth program we identify levels of control in different parts of the world, explore the many factors on how quality can be measured in food manufacturing and look at who is responsible for quality assurance within a large food manufacturer.

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| P52277-001 | DVD | 25:00 | \$95.00 |
| P52277-002 | Digital | 25:00 | \$249.00 |

Safety in the Commercial Kitchen

©2008 Video Education Australasia
 Commercial kitchens must adhere to strict workplace health and safety procedures to prevent harm, illness and accidents occurring to both staff and clientele. This program outlines the basic workplace health and safety guidelines for the average commercial kitchen including, personal safety, working with heat, electricity, gas and dangerous equipment, and food hygiene.

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| P52278-001 | DVD | 25:00 | \$95.00 |
| P52278-002 | Digital | 25:00 | \$249.00 |

Smart Food, Healthy Body

©2010 Video Education Australasia
 This program takes us outside to an athletics track and inside to a battle of minds over a chessboard - exploring how nutrition plays a critical role in maintaining both a healthy body and mind. Our presenter, aided by young competitors, guides us through the role that nutrients play in our diets and the positive outcomes that can be achieved by making healthy and balanced food choices. We finish by taking a look at the journey food takes through our body showing how nutrients are taken in and waste products removed.

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| P53679-001 | DVD | 14:00 | \$95.00 |
| P53679-002 | Digital | 14:00 | \$249.00 |

The Changing World of Food Packaging

©2010 Video Education Australasia
 Visy Packaging and Recycling and Vision Pack - in our quest to understand the ins and outs of food packaging. We begin by explaining why food is packaged and outlining the advantages and disadvantages of traditional metal, glass, cardboard and foil packaging. We then examine the impact of changing consumer demands on packaging trends and continue with a detailed exploration of modern plastic packaging, modified atmosphere packaging and aseptic packaging. We conclude with a special insight into the development of new sustainable packaging, such as the starch-based 'Plantlic', which can be composted at home.

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| P53418-001 | DVD | 18:00 | \$139.00 |
| P53418-002 | Digital | 18:00 | \$249.00 |

The Cooking Process: How Food Changes

©2010 Video Education Australasia
 Food is a vital component of life for every human being. People from every country of the globe use different combinations of herbs, spices and cookery methods to produce delicious food. This program looks at the changing characteristics of food during the cookery process. We also investigate how the addition or substitution of an ingredient or an alternative cookery method can

make a dish unique and exciting, and typical of a certain country or region. As a cook, we need to be aware of how and why food changes and it is only then that we can become true Masterchefs in our own kitchens.

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| P53426-001 | DVD | 24:00 | \$139.00 |
| P53426-002 | Digital | 24:00 | \$249.00 |

The French Chef with Julia Child

©2005 PBS Distribution
 Cooking legend and cultural icon Julia Child, along with her pioneering public television series, The French Chef, introduced French cuisine to American kitchens. In her passionate and sometimes breathless way, Julia forever changed the way we cook, eat, and think about food. Now chefs of all ages and abilities can share Julia's love of fine French food and learn to cook some of her most-loved dishes with this special collection of 18 episodes from her original 1960s series, The French Chef. Bon appetit!

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| P50945-054 | DVD | 7:20:00 | \$49.98 |
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Digital Format Not Available

The History of Bread

©2000 Classroom Video
 Angie, student reporter, takes us on a journey into history. We see the first risen loaf baked in an Egyptian courtyard 6000 years ago and how the ancient Greeks and Romans respected this basic food. We learn how, in Medieval times, the wealthy ate off plates of bread while many around them starved. The impact of the Industrial Revolution is examined, through to present day mass production, and gene technology in the future. The video explores society, culture, politics, war, and technology, and concludes, full circle, with a baker who uses the same recipe as that used in Ancient Egypt. Relevant to Ancient History, Food Technology, Society and Culture.

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| P51736-002 | DVD | 24:00 | \$84.00 |
| P51736-003 | Digital | 24:00 | \$198.00 |

The Knives are Out: Using Kitchen Knives Correctly

©2002 Video Education Australasia
 This information-rich program provides an overview of the use of knives in a commercial kitchen.

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| P50359-001 | DVD | 29:00 | \$95.00 |
| P50359-002 | Digital | 29:00 | \$198.00 |

The Science in Foods

©2006 Video Education Australasia
 What exactly is food? In this program we introduce students to the science behind the food we eat. We start by describing what food is, the components found in food and why we need carbohydrates, protein, vitamins and minerals, fats and oils. And we show how to test different foods to determine which of these components are present. We also examine keeping food safe and how it should be handled and stored. Packaging, use-by-dates and refrigeration are also covered as well as long-term storage methods. Food allergies, the concept of genetically modified foods and possible problems with gene technology are also discussed in The Science of Foods.

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| P50661-001 | DVD | 24:00 | \$95.00 |
| P50661-002 | Digital | 24:00 | \$198.00 |

Hospitality Studies

Using Microbes in Food

©2009 Video Education Australasia
Micro-organisms affect everyone. Some are helpful, while others are harmful. This program explores pathogenic micro-organisms that can cause diseases like sore throats, influenza, tuberculosis and HIV. Decomposer micro-organisms decay rotting plant and animal matter, returning important nutrients back into the soil. Microorganisms are also being used in the fuel industry to develop new non-petroleum based products. Food spoilage micro-organisms such as mould can ruin stored food. Other bacteria and yeasts are vital to the production of food and drinks like yoghurt and bread, along with beer and wine. Within this program we will examine where they come from and some examples of positive uses relating to many foods we eat.

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| P53653-001 | DVD | 35:00 | \$149.00 |
| P53653-002 | Digital | 35:00 | \$249.00 |

When Good Food Goes Bad

©2003 Alberta Advanced Education
Following up on the first program in this Food Safety and Sanitation series, this program explains how microbes that cause food borne illness grow and how to prevent that growth, the variety of ways in which these microbes spread and procedures to limit possible contamination. Presented by professionals in the food industry this program explains the issues in clear terms that anyone can understand.

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| P50731-005 | DVD | 27:00 | \$89.95 |
| P50731-008 | Digital | 27:00 | \$198.00 |

Hospitality & Tourism

(All prices include Public Performance Rights.)

A Day in the Life of a Café Owner

©2003 Classroom Video
A Day in the Life of a Cafe Owner is the first of a series dealing with occupations. In the six months since they bought 'Fresh', partners Lee and Guy have built up a successful cafe business specializing in freshly roasted coffee and fresh produce. Over the course of a day we discover what goes on behind the scenes and what it takes to create the buzz and attraction of a successful café

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| P51703-002 | DVD | 30:00 | \$84.00 |
| P51703-003 | Digital | 30:00 | \$198.00 |

Adventure Tourism: Hunter Valley Adventure Tours

©2002 Alberta Advanced Education
Features a taste of life on the headwaters of the Red Deer river, where a whitewater rafting operation, Hunter Valley Adventure Tours, has successfully provided exciting outdoor experiences for more than 30 years.

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| P50725-004 | DVD | 25:00 | \$89.95 |
| P50725-007 | Digital | 25:00 | \$198.00 |

Digital format also available

Australian International Business: A Case Study

©2008 Video Education Australasia
We are often alarmed to see how many businesses are being bought out by foreign companies. This program case studies Intrepid Travel, an Australian business, operating in Australia which is successfully competing in international markets.

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| P52245-001 | DVD | 30:00 | \$95.00 |
| P52245-002 | Digital | 30:00 | \$249.00 |

Careers in Hospitality

©2000 Classroom Video
This video is aimed at the student interested in a future in the hospitality industry and facing a choice between private college, TAFE and university. We look at each institution, focusing on a student taking the course, rather than the institution. We find out what led each individual to make the choice they did, and what their prospects for the future are.

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| P51759-002 | DVD | 26:00 | \$94.00 |
| P51759-003 | Digital | 26:00 | \$198.00 |

Catering for an Event

©2000 Classroom Video
This video is aimed at the student interested in a future in the hospitality industry and facing a choice between private college, TAFE and university. We look at each institution, focusing on a student taking the course, rather than the institution. We find out what led each individual to make the choice they did, and what their prospects for the future are.

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| P50479-001 | DVD | 26:00 | \$95.00 |
| P50479-002 | Digital | 26:00 | \$198.00 |

Competitive Marketing in Tourism

©2009 Video Education Australasia
The marketing and management of a destination is increasingly becoming extremely competitive worldwide. Some destinations are more successful in terms of attracting tourism visitation and expenditure, than others. Obviously some destinations are blessed with attractive natural endowments, however given effective management and marketing strategies, a destination lacking in these features may also become competitive in tourism. Adopting a market orientation enables a destination to better meet the needs of the potential tourist and adapt accordingly to the dynamic nature of the tourism industry.

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| P52490-001 | DVD | 30:00 | \$149.00 |
| P52490-002 | Digital | 30:00 | \$249.00 |

Defining Bullying in the Workplace

©2006 Video Education Australasia
Using dramatized scenes and interviews with a variety of industry experts, this program demonstrates some of the many forms of workplace bullying and offers a sound framework to help understand the nature, causes and effects of workplace bullying.

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| P50496-001 | DVD | 26:00 | \$95.00 |
| P50496-002 | Digital | 26:00 | \$198.00 |

EcoTourism: A Case Study

©2002 Video Education Australasia
Ecotourism is a very young industry. In fact, fifteen years ago the term "ecotourism" and its principles didn't even exist! Despite this, ecotourism is growing rapidly. While the annual growth rate of tourism overall is only 4%, ecotourism is growing at around 15%. The ecotourism model that has been developed in Australia is now being used as a model for the development of ecotourism internationally. This program uses the Phillip Island Nature Park (PINP) as a case study to explore and illustrate the principles of ecotourism. The Phillip Island Nature Park is an excellent example because it has tours and attractions at all three levels of accreditation, and has been involved in ecotourism for many years. We follow Andrew, our presenter, as he travels to all the attractions of the Phillip Island Nature Park, and meets a wide variety of people, from rangers to marketing executives.

Hospitality Studies

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| P52366-001 | DVD | 29:00 | \$95.00 |
| P52366-002 | Digital | 29:00 | \$198.00 |

Emerging Tourism Markets

©2009 Video Education Australasia
 Attracting both international and domestic tourist dollars is the key objective for any tourism-related business. In Australia, as in many other countries, the industry has to consistently innovate and find new ways of meeting new markets. In this program we investigate four emerging tourism markets: adventure tourism, ecotourism, indigenous tourism and MICE (meetings, incentives, conferences and exhibitions). Starting with the definition of a number of industry-related terms, this informative program then examines each of these emerging tourism markets and looks at the typical characteristics of tourists likely to seek these experiences. We also explore various ways in which the Australian industry is positioning itself to cater for growing demand in these niche areas. Our presenter takes us to a number of different locations, including the offices of Lonely Planet, and the program features a range of spectacular footage, illustrating the diversity of experiences Australia has to offer. This enthralling program delivers an excellent overview of these four important growth areas in tourism. Chapters: 1. Introduction 2. Ecotourism 3. Indigenous Tourism 4. Experience Seekers 5. MICE 6. Conclusion

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| P52533-001 | DVD | 25:00 | \$149.00 |
| P52533-002 | Digital | 25:00 | \$249.00 |

European Tourism

©1999 Classroom Video
 Using examples from Spain, Switzerland and the UK, this video examines; the history and growth of tourism in Europe, the impact of tourism on the physical and human environment, how authorities manage tourism, and future strategies for tourism.

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| P51824-002 | DVD | 21:00 | \$94.00 |
| P51824-003 | Digital | 21:00 | \$198.00 |

Event Management: Planning, Organizing, Leading and Controlling

©2002 Video Education Australasia
 This program provides a behind-the-scenes look at the staging of a significant series of events from the Eureka 150 held in Ballarat, Australia in 2005. This historic event incorporated activities and entertainment targeted at many groups, with much community involvement. This program explores the stages of organizing a large event, the planning, leading and controlling required, finishing up with the criteria to successfully evaluate an event.

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| P50526-001 | DVD | 22:00 | \$95.00 |
| P50526-002 | Digital | 22:00 | \$198.00 |

Exploring Pathways in Hospitality and Tourism

©2008 Video Education Australasia
 Apprenticeships and traineeships combine work and structured training. Traineeships have many features in common with apprenticeships, although traineeships usually last only one to two years instead of three to four years. This program covers the skills and attitudes generally expected of an apprentice or trainee and illustrates four specific examples in the Tourism and Hospitality Industry.

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| P52312-001 | DVD | 27:00 | \$95.00 |
| P52312-002 | Digital | 27:00 | \$249.00 |

Eye on the Caribbean

©2004 Radio Netherlands Television
 This program is a unique exploration of some of the remotest places on earth combined with stunning photography of both wildlife and local culture, celebrating the huge natural diversity of this planet by looking through the lens of wildlife photographer Dos Winkel. Join Dos as he visits the Bonaire Treasure Island, situated just 20 miles off the coast of Venezuela, Bonaire is the least developed and least populated of the five islands of the Netherlands Antilles. Then onward to Saba. Verdant green with lush vegetation, Saba is an extinct volcano that seems to shoot out of the sea. Only five miles square at the base its peak rises to over 2,800 feet. First discovered by Columbus on his second voyage in 1493, the island constantly changed hands between the European powers for centuries until 1816, when it fell definitely in the hands of the Dutch.

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| P52155-002 | DVD | 52:00 | \$79.00 |
| P52155-003 | Digital | 52:00 | \$198.00 |

Have a Nice Day - Working with Colleagues and Customers in Hospitality and Tourism

©2002 Video Education Australasia
 This program addresses the core module Working with Colleagues and Customers. It covers Communication in Workplace, Providing Assistance to Customers, Maintaining Personal Presentation Standards and Working as a Team.

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| P50326-001 | DVD | 27:00 | \$95.00 |
| P50326-002 | Digital | 27:00 | \$198.00 |

Health, Safety and Security

©2010 Video Education Australasia
 Working in the hospitality industry can be a fun and rewarding experience, but it can also be an environment with many health and safety hazards. In this program, from 'The Hospitality Series', we look at how to know, understand and apply health, safety and security procedures in the workplace to ensure a safe environment for everyone. We discuss safe work practices and how to prepare for emergency situations. Through the use of two case studies, viewers follow a new employee and learn about the dos and don'ts of a safe working environment in two very different workplaces. By understanding the importance of these three elements in hospitality, businesses will ensure a safe and pleasant environment for staff and patrons.

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| P53744-001 | DVD | 16:00 | \$129.00 |
| P53744-003 | Digital | 16:00 | \$249.00 |

Heritage Tourism Ultimate Playtime Holistic Adventures Ltd.

©2002 Alberta Advanced Education
 Giving people a taste of the Metis world, this program shows how an aboriginal owned and operated company is teaching visitors about the skills and rich cultural heritage of the Metis people. Their company reaches out to visitors from all over the world, as well as Metis youth within Canada.

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| P50725-006 | DVD | 25:00 | \$89.95 |
| P50725-009 | Digital | 25:00 | \$198.00 |

Hospitality Studies

Hospitality: A Question of Attitude

©2001 Video Education Australasia
By profiling a range of professionals, this program gives a real 'feel' for the industry, exploring: The difference between service and servility; the need for positive workplace attitude; Effective staff and client communication; Building self-confidence and industry awareness.

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| P50572-001 | DVD | 19:00 | \$95.00 |
| P50572-002 | Digital | 19:00 | \$198.00 |

Hospitality Stories

©1996 Video Education Australasia
This five part series provides a documentary style examination of the working lives of young hospitality professionals in a range of settings, from the 5 star hotel to the small local motel.

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| DVD | Each: 20:00 | Each: \$95.00 |
| Digital | Digital | Each: \$198.00 |

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| P50574-001 | DVD | Introduction to the Front Office and Reception |
| P50574-006 | Digital | Introduction to the Front Office and Reception |
| P50574-002 | DVD | Introduction to Food and Beverage Service |
| P50574-007 | Digital | Introduction to Food and Beverage Service |
| P50574-003 | DVD | Food Production |
| P50574-008 | Digital | Food Production |
| P50574-004 | DVD | Housekeeping |
| P50574-009 | Digital | Housekeeping |
| P50574-005 | DVD | Clubs and Gaming |
| P50574-010 | Digital | Clubs and Gaming |

If Only I'd... Health, Safety and Security Procedures in the Hospitality and Tourism Industries

©2002 Video Education Australasia
Employing a collection of dramatized scenarios, the program covers the competencies relating to workplace procedures in health, safety and security.

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| P50327-001 | DVD | 22:00 | \$95.00 |
| P50327-002 | Digital | 22:00 | \$198.00 |

Impacts of Tourism

©2001 Classroom Video
This video begins by defining tourism. It then explores the impacts of the tourism industry in terms of economic, environmental, social and cultural sustainability. Topics include definition of tourism; economic impacts; environmental impacts; social impacts; cultural impacts; addressing the impacts of tourism.

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|-------------------|----------------|--------------|-----------------|
| P51905-002 | DVD | 22:00 | \$94.00 |
| P51905-003 | Digital | 22:00 | \$198.00 |

Introducing Customer Service

©1995 Video Education Australasia
In today's highly competitive business world, it is often only the level of customer service that distinguishes one company from another. This program introduces and defines customer service by talking to representatives from customer-focused organizations like 'ANZ Bank' and 'The Body Shop'. It presents real-life dramatizations in its consideration of the process of meeting customers' needs and expectations, internal and external customers, dealing with dissatisfied customers and more.

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| P50329-001 | DVD | 28:00 | \$95.00 |
| P50329-002 | Digital | 28:00 | \$198.00 |

Introducing Hospitality

©2002 Video Education Australasia
Provides an insight into how the hospitality industry has changed, its contribution to the economy, and what the current issues are for those working in the industry.

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| P50332-001 | DVD | 23:00 | \$95.00 |
| P50332-002 | Digital | 23:00 | \$198.00 |

Kayaking in South West BC

©2004 EcoFilms Inc.
Vancouver Island is the top destination on the planet for kayakers. This program features paddlers in the Broken Islands and Clayoquot Sound on the West Coast of Vancouver Island and the Southern Gulf Islands. Discover why people from near and far travel to these areas as we explore the pristine waters and untouched wilderness of British Columbia. This program is a great primer for anyone who has never been in a kayak but thinking about trying it. Neophytes will learn from two of the top guides on the West Coast what they can expect when they sign up for an introductory paddle and the types of skills they need before they are ready to head off on their own.

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| P50269-001 | DVD | 28:00 | \$29.95 |
| P50269-002 | Digital | 28:00 | \$198.00 |

Managing an International Tourism Destination: The Great Ocean Road

©2006 Video Education Australasia
This program examines the importance of tourism to local economies. It covers all aspects of managing an international tourist destination using The Great Ocean Road as a case study. The broad topics covered include a description of the region and why it is a tourist destination; who visits The Great Ocean Road; managing tourism at the international level; managing tourism at the local level; how tourism benefits the region and some of the challenges that are subsequently created. This program provides students with an understanding of how different groups must work together to create an appealing destination for international tourists.

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| P52367-001 | DVD | 25:00 | \$95.00 |
| P52367-002 | Digital | 25:00 | \$190.00 |

Managing Change in Large Organization: Smoking Laws: A Case Study

©2007 Video Education Australasia
Large organizations only survive in today's highly competitive environment if they have the ability to effectively deal with change. External changes such as changes to the smoking laws have forced change upon hotels and other venues. This program looks at how a major entertainment complex which includes a hotel and casino has effectively managed this change process in response to the new laws.

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| P52246-001 | DVD | 30:00 | \$95.00 |
| P52246-002 | Digital | 30:00 | \$198.00 |

Hospitality Studies

Maximum Return, Minimum Footprint

©2009 Video Education Australasia
 Ecotourism is a relatively new term used to describe tourism related activities which are managed within a sustainable manner. Many definitions of ecotourism exist, which can cause confusion concerning when and how to use the term. Visiting two leading tourist destination, Phillip Island Nature Park and Mount Hotham Alpine Resort, this program discusses the needs of the ecotourist, the process of accreditation and the associated benefits for all. Chapters: 1. Defining Ecotourism 2. Ecotourism Accreditation 3. Theory vs Practice 4. Benefits for Local Communities 5. Planning and Management of Ecotourism 6. Conclusion

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| P52534-001 | DVD | 25:00 | \$95.00 |
| P52534-002 | Digital | 25:00 | \$249.00 |

Never a Dull Day: Careers in Hospitality

©1999 Video Education Australasia
 A career in hospitality can mean many different things. There's no doubt it is hard work but also very rewarding, and there are lots of job opportunities. In this program we talk to a number of young people in the industry about their jobs and the training involved. Areas covered include: Front Office, Food and Beverage, Cooking, Housekeeping, Security and Gaming.

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| P50624-001 | DVD | 29:00 | \$149.00 |
| P50624-002 | Digital | 29:00 | \$198.00 |

Occupational Health & Safety in the Retail Industry

©2009 Sun Films Australia
 Accidents in the retail workplace cost millions of dollars per year in both direct costs and loss of production, not to mention the human suffering that an injury can cause. Employers and employees have legal responsibilities to keep workplaces safe and to reduce these risks, and the retail environment has some unique OHS conditions that you need to be aware of. In this program we hear from leading retail bodies about the effects of workplace injuries, legal obligations, employer responsibilities, employee responsibilities, the main types of injuries and what to do if there is an OH&S issue. A positive and pro-active look at the issues and how to make your retail workplace safe.

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|-------------------|----------------|--------------|-----------------|
| P53405-003 | DVD | 32:00 | \$149.00 |
| P53405-006 | Digital | 32:00 | \$249.00 |

Operations Management – A Case Study of a Hotel

©2009 Video Education Australasia
 Service providers are essential in our economy. Where would we be without hospitals, cleaning companies, accounting firms and hairdressers? But it can be difficult to apply concepts of operations management to these businesses. This program will look at the key elements of operations, applying them to a service provider and showing how various strategies can be used to improve business performance

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| P53590-001 | DVD | 28:00 | 149.00 |
| P53590-002 | Digital | 28:00 | \$249.00 |

Quality Customer Service

©2010 Video Education Australasia
 The hospitality industry is a dynamic, highly competitive, customer-focused industry. It is one of many industries that rely heavily on its customers and their satisfaction to succeed in the business environment. This program introduces quality customer service, including, how understanding customer needs can improve service levels, different customer service strategies, and the role of

management in maintaining quality customer service standards. Understanding the importance customer service plays in the hospitality industry not only provides a competitive edge, but also highlights the many benefits that can be gained from improving and delivering quality customer service.

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| P53743-001 | DVD | 19:00 | \$129.00 |
| P53743-002 | Digital | 19:00 | \$249.00 |

Small Business Management Series – The Business Plan

©2009 Video Education Australasia
 A business plan is one of the most useful management tools the small business owner can use. It provides direction for set up and through the tough first years until the business achieves profitability. It is like a road map to succeed. A business plan is a detailed written report that sets out the objectives, operations and financial aspects of the proposed business venture. It is a vital document for a business to get off the drawing board and to succeed. The business plan also provides information that potential lenders of finance will require for the business owner to secure a business loan. It shows that the business is organized and well managed, and not a risky venture.

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| P53591-001 | DVD | 28:00 | \$149.00 |
| P53591-002 | Digital | 28:00 | \$249.00 |

Teamwork in Hospitality

©2009 Video Education Australasia
 Creating a successful team environment in the Hospitality Industry is essential to an efficient and profitable business. Teamwork, team structure and communication are key elements in creating this successful team. This is particularly important in the Food and Beverage sector. Individual and team roles need to be clearly defined, goals and objectives need to be achievable and feedback and development constructive. Communication needs to be clear and concise and always conveyed in a friendly, respectful and professional manner. Successful teams make for a successful business.

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| P53684-001 | DVD | 25:00 | \$149.00 |
| P53684-002 | Digital | 25:00 | \$249.00 |

Tourism Planning & Development – A Case Study in Sustainability

©2007 Video Education Australasia
 The development of tourism can have massive environmental, social and economic impacts. To be successful and sustainable, extensive planning is needed. In this program we examine the careful co-operation and co-ordination between both the public and private sectors, and the involvement of the local community, which is required to achieve a successful and enduring development. An engrossing, well-illustrated and current examination of the issues vital to this powerful industry, this program builds on the knowledge students will have gained in the program "Where the Bloody Hell Are You? - An Introduction to Tourism in Australia.

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| P50378-001 | DVD | 23:00 | \$95.00 |
| P50378-002 | Digital | 23:00 | \$198.00 |

Hospitality Studies

Upselling Products and Services in Tourism & Hospitality

©2007 Video Education Australasia
The total tourism and hospitality experience consists of both products and services. Products are considered more tangible whilst services are intangible in nature. Recognition and an understanding must be developed of the key differences existing between a product and service before they may be marketed more effectively. The marketing concept implies an organization aims all of its efforts at simultaneously satisfying its customers and achieving its own corporate goals. Up-selling is a marketing tool used in an attempt to have the consumer purchase more expensive items, upgrades, or other add-ons in an attempt to make a more profitable sale. Training employees to up-sell during the selling process may lead to increased consumer satisfaction through value adding as well as increased profits for the organization.

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| P52259-001 | DVD | 30:00 | \$95.00 |
| P52259-002 | Digital | 30:00 | \$198.00 |

Where in the Bloody Hell Are You? An Introduction to Tourism in Australia

©2007 Video Education Australasia
Tourism is a major economic force in Australia. It generates immense economic benefits and significant employment for communities but it can also have a severe negative impact when environmental and social considerations are not carefully planned for. To ensure a balanced and healthy sustainability, rigorous planning, development and management needs to occur. This program explores what those processes are and how they take account of many stakeholders. Featuring interviews with some of Australia's foremost tourism experts, this is an absorbing, richly illustrated and up-to-date examination of the issues vital to this powerful industry.

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| P50376-001 | DVD | 28:00 | \$95.00 |
| P50376-002 | Digital | 28:00 | \$198.00 |

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Working at a Large Resort

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Resort tourism is a popular form of tourism entailing visitation to a resort generally for holiday purposes to relax on a beach, ski the snowfields or merely a break away from the hustle and bustle of everyday life. Resorts encompass a wide range of activities and services including accommodation, entertainment, meals and drink service. Each element of a resort is reliant upon the success of another element therefore effective organizational management is crucial to ensuring the resort can create an experience the guest is seeking. Customer service is of utmost importance and plays a large role in delivering a quality guest experience. Tourists are becoming more 'responsible' in their consumption and management need to recognize this change in the market. The challenge is to incorporate sustainable practices without jeopardizing the quality of the tourist's experience.

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| P52244-001 | DVD | 30:00 | \$95.00 |
| P52244-002 | Digital | 30:00 | \$198.00 |

Working Front of House

©2008 Video Education Australasia
This program interviews a number of people who work in the hospitality industry dealing with the public: receptionist, porter, duty manager, and restaurant/bar staff. Each section illustrates and describes the skills necessary for each job and the tasks commonly expected to be carried out. As the Public Face of the tourism industry these people have the responsibility of providing the best possible service they can for their paying clients.

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| P52279-001 | DVD | 22:00 | \$95.00 |
| P52279-002 | Digital | 22:00 | \$249.00 |

Working in Socially Diverse Environments

©2010 Video Education Australasia
Multiculturalism is rapidly increasing in communities throughout the world and subsequently the implications must be considered in the workplace. Many benefits arise from employing a culturally diverse workforce, however a number of challenges also exist and must be recognized. In this program we will identify the primary and secondary differences of diversity, the importance valuing diversity can play in the hospitality industry, and the role of management in supporting diversity in the workplace. This program will help viewers develop an understanding of the term 'diversity', how it relates to the hospitality industry and how vital it is to ensure both employee and customer needs are met.

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| P53744-002 | DVD | 16:00 | \$95.00 |
| P53744-003 | Digital | 16:00 | \$249.00 |

Workplace Communication Series

©2006 Video Education Australasia
This series of 5 programs addresses the learning outcomes of key modules in the National Communication Skills Curriculum. It deals with foundation communication skills required for successful operation in the workplace.

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| DVD | 30:00 | Each: \$95.00 |
| Digital | 30:00 | Each: \$198.00 |

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| P50302-001 | DVD | The Nature of Workplace Communication |
| P50302-005 | Digital | The Nature of Workplace Communication |
| P50302-002 | DVD | Customer Service |
| P50302-006 | Digital | Customer Service |

Hospitality Studies

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| P50302-003 | DVD | Communication Breakdown |
| P50302-007 | Digital | Communication Breakdown |
| P50302-004 | DVD | Workplace Negotiations |
| P50302-008 | Digital | Workplace Negotiations |
| P50302-009 | DVD | Writing in the Workplace |
| P50302-010 | Digital | Writing in the Workplace |