### **CONDUCTING COMPELLING CULINARY DEMONSTRATIONS**

## Conducting Compelling Culinary Demonstrations





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### **Learning Objectives**

- Identify 4 key stages of learning
- Understand elements of successful communication skills
- Recognize the steps in preparing and planning compelling culinary demonstrations
- Learn effective demonstration techniques for a variety of demos
- Communicate how to sharing your story



### For new upcoming presentations...

- 1. I feel confident as a public speaker
- 2. I like to do them but still get anxious
- 3. I would rather have a root canal



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### **Types of Culinary Demos**

- Live audience demonstrations / small scale
- Teaching Kitchens active hands-on participants
- Culinary demo's for 12 15 participants
- Live stage performances / large scale
- Judging cooking events
- Presentations with culinary demos
- Filmed trainings
- Tasty 'like' videos, just hands
- Speaking and movement demos



### 4 Key Stages of Learning

- Unconscious Incompetence
  - We don't know that we don't know
- Conscious Incompetence
  - We know that we don't know
- Conscious Competence
  - We work at what we don't know

Much of the learning takes place here

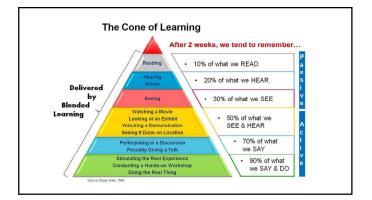
• Unconscious Competence

- We don't have to think about knowing it





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Tell me and I forget, teach me and I remember, involve me and I learn.





### 9 Key Communication Skills

- Eye communication
- Posture and movement
- Gestures and facial expressions
- Dress and appearance
- Voice and vocal variety
- Language, pauses, non-words
- Listener involvement
- Humo
- The Natural Self



### **Eye Communication**



Involvement, intimidation, or intimacy 3 - 5 seconds
Be aware of eye dart and slow blink



#### Posture and Movement

- Stand tall
- Watch your lower body
- Use the ready position
- Move naturally
- Move with purpose





### **Gesture and Facial Expressions**

- Find out your habits
- Smile
- Eliminate your nervous gestures
- Exaggerate slightly







# **Dress and Appearance** • Be appropriate • Dress at the conscious level • It's bigger than it seems **CIA Consulting** Voice and Vocal Variety • Voice transmits energy • Vocal tone is 84% of your message when people can't see you • Vocal variety keeps people interested **CIA Consulting** Language and Non-Words • Avoid non-words • Define jargon as you use it • Land the plane already.... • Use pauses

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### 3 Sentences – 3 Second Pauses • I work at....(pause) • I am originally from.....(pause) • I have been in the industry for...(pause) **CIA Consulting** Listener Involvement Reach out to all learners • Involve your students with your style - Stories PropsMovement • Involve students through interaction - Questions DemonstrationsTastingsOral Tests **CIA Consulting** Humor • People learn well through humor • Tell stories and anecdotes • Humanization is humor • Non-verbal humor **CIA Consulting**

## The Natural Self • Capitalize on your strengths • Strengthen your weaknesses • Learn like a juggler • Communicating is a lifetime process **CIA Consulting Body Language Exercise** People Pay More Attention to *How* You Say Something, than What You Actually Say



Demos wo	rk for you?	<b>1</b>	
Advantages	Disadvantages		
Promotes excitement  Show procedures and	Planning & practicing involved		
processes clearly Emphasize certain key points or steps	Doesn't go according to the plan Challenging to show processes Demands good performance		
ncrease learning from seeing rather than just hearing	Space and able to observe closely		

### Understanding the Challenges

- AV equipment doesn't work
- Kitchen equipment or ingredients are missing
- Forgetting what you were going to speak to
- Audience not engaged





### Creating Compelling DEMOS

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Develop a Plan

**Energize the Space** 

Manage the Introduction

Operate the Demonstration

Sample the Effectiveness



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### **D**evelop a Plan

- Know your target audience
- Plan your key learning objectives
- Develop your supporting messages and techniques
- Prepare a list of ingredients, equipment, and materials
- Write out all the steps
- List questions to ask during the demo
- Create a summary
- Practice, practice, practice



### **E**nergizing the Space

- Prepare handouts, whiteboard, flipchart
- Organize ingredients and equipment
- Test equipment, AV, etc.
- Arrange set up for best viewing
  - Equipment, site, audience, facility, yourself
- Build internal focus and energy
- Relax yourself



### Managing the Introduction

- Introduce yourself
- What is the most important message
- What are your key talking points to support that message
- Weave in your personal experience



### Operating the Demonstration

- Teach techniques
- Use whole fresh ingredients
- Share facts, statistics, stories, anecdotes
- Encourage questions and pose specific ones
- Involve your students
- Point out what you are doing as you are doing it
- Keep talking and use humor when appropriate
- Demo each step slowly



### Additional thoughts

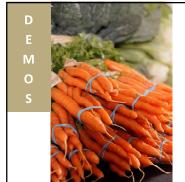
- Teach beyond the recipe and share the why
- Include substitutions for ingredients
- Sustainability messaging
- Speak to safety in the kitchen
- Explain all equipment
- Include your favorite kitchen hacksWatch culinary terminology



### **S**ample the Effectiveness

- Review concepts or key points
- Request questions from students
- Invite students to summarize what you did
- Consider answers to questions asked during the demo





It all starts with an imperfect carrot



Wrap Up	
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