



Meridian LMS Product Roadmap



Thank You!

Vision & Core Principles



EXPERIENCE



**MAXIMIZE
LEARNING**



**EXTEND BEYOND
EMPLOYEES**



INTEROPERABILITY



DATA & ANALYTICS

← “Quality of Life” Improvements →

Recent Updates



EXPERIENCE

Recommendations
Favorites
Curriculum Experience



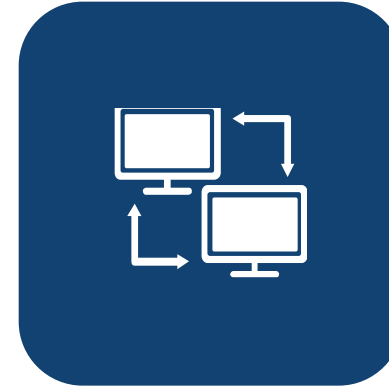
MAXIMIZE LEARNING

Survey Delivery
Training Assignments
Section Copy



EXTEND BEYOND EMPLOYEES

Content Promotion
Catalog Presentation



INTEROPERABILITY

xAPI
LRS



DATA & ANALYTICS

Training Assignment
Dashboard
New Reports

Catalog

All Competencies



Browse by Category




Recently Added



Information Security and Privacy - Remediation
Online
★★★★★ **Free**



Incident Report (xAPI)
Online
★★★★★ **Free**



Workplace Safety
Online
★★★★★ **Free**



Introduction to Leadership
Online
★★★★★ **Free**


Based on Your Interests [Edit](#)



Workplace Safety
Online
★★★★★ **Free**



Introduction to Leadership
Online
★★★★★ **Free**



Cultural Diversity
Online
★★★★★ **Free**



Communication Styles in the Workplace
Classroom
★★★★★ **Free**

Recommended for You



Basic Communication Skills Training
Classroom
★★★★★ **\$150**



Workplace Safety
Online
★★★★★ **Free**



Diversity
Online
★★★★★ **Free**



U.S. Currency
Online
★★★★★ **Free**

Culinary Arts
Curriculum

10%

In Progress: Food Allergens

[▶ Continue](#) [Mark Complete](#)

Overview

Content

Activity

Reviews (27)

Save

Edit Content

About this curriculum

You may have asked yourself at one time or another, exactly what is culinary arts? The word culinary is defined by theFreeDictionary.com as "of or relating to a kitchen or to cookery" while art is described as "human effort to imitate, supplement, alter, or counteract the work of nature." Put these two words together and you start to see that the culinary arts really involves creating something unique and beautiful – and something that is completely edible! It is called culinary arts for a reason, not just anyone can create delicious and inventive masterpieces. The culinary arts have been continuously growing in popularity and as a result, more and more international students are beginning to realize the value of pursuing this career path.

When you think about what is culinary arts, you should think of the things you love to eat. If you are a culinarian (or chef) then you can decide what your ingredients will be! There are specific cooking methods and techniques to learn, but it's up to a chef to decide which methods to use and the overall appearance and taste of the dish. They can create fusions between different types of cuisines, or something that is completely unique. When someone is earning a culinary arts

[Show More](#)

More like this

[Food Allergens](#) [Introduction to Food Safety](#) [Food Allergens II](#)

Prerequisites

- Introduction to Culinary Arts I
- Introduction to Culinary Arts II

\$9.99

Quantity:

[Add to Cart](#)

Curriculum Code

100

Collaboration Space

Available

Credits

5

Culinary Arts
Curriculum

10%

In Progress: Food Allergens

[▶ Continue](#) [Mark Complete](#)

Overview

Content

Activity

Reviews (27)

Save

Edit Content

Ordered Block Required

Complete all in order

1 / 3



1. Food Allergens

Document

5 credits

Retake



2. Introduction to Food Safety

Classroom Course

Not enrolled

Start



3. Menu Lesson Plan

Video

Optional Learning Optional

1 / 3



Food Allergens

Document

5 credits

Continue



Introduction to Food Safety

Classroom Course

Enrolled in **MWF Morning**

Continue



Menu Lesson Plan

Completed

Video

Retake



Unordered Required

Complete 4 in any order

0 / 4

Catalog / Advanced Grilling

Advanced Grilling

Online English (United States)

Saved

Edit Content

4 Hour(s) - Level 1

Perfect for anyone looking to learn the Weber way of cooking, this introductory course will teach you how to achieve consistently great results with classic barbecue dishes. You will learn must-have barbecue skills, such as lighting, controlling temperature and how to tell when your food is cooked to perfection.

Using Weber's lid-on technique on both charcoal and gas barbecues, an expert chef will spend two and a half hours teaching you the best way to cook a number of all time barbecue classics.

As part of this course you'll be asked to prepare your own juicy cheeseburgers and be taught how to cut and portion a whole chicken, using the various pieces to create a succulent barbecued chicken dish. The chef will also show just one of the many possibilities to expand your barbecue menu with a demonstration of the famous "beer can chicken."

The course can be cancelled, if there are less than 10 participants registered until 14 days before the course date.

- Barbecue Classic
- Ideal for a beginner
- The course covers all the basics from preparing simple food to lighting the barbecue

Rating: Rate ★★★★★



You Might Also Like



Introduction to Grilling With A Smoker
Online

★★★★★

Free



Basic Grilling
Online

★★★★★

Free



Internal Temperature Guide for Meats
Document

★★★★★

Free

Format: Desktop & Mobile

Course Provider:

Course Number:

Duration (Hours):

Item Details

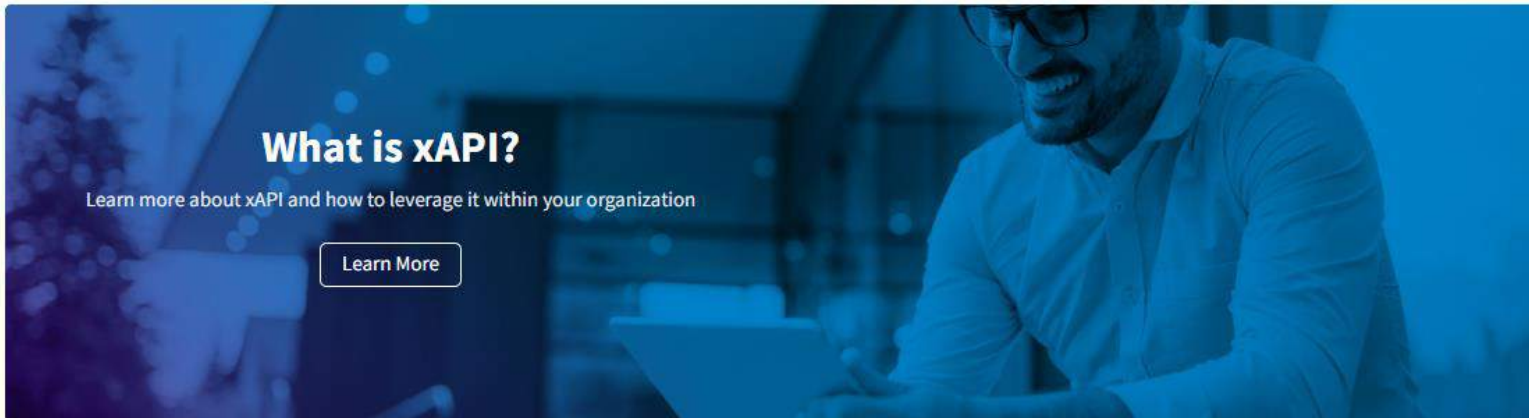
Credits

No credits assigned

xAPI Promotion

Localized in English (US) Status Visible

APPROXIMATE PREVIEW



Template

Four different layout templates for the promotion block are shown as small icons.

Color

Color selection interface showing a hex code input with '#333333' and a row of color swatches: black, blue, teal, green, orange, and red.

Overlay

Toggle switch for the overlay, currently set to 'Off'.

Heading

Text input field containing 'What is xAPI?' with a dashed underline below it.

Caption

Text input field containing 'Learn more about xAPI and how to leverage it within your organization' with a dashed underline below it.

Button label

Text input field containing 'Learn More' with a dashed underline below it.

Hyperlink

Text input field containing a URL: '/searchresults?q=xapi&at=T&ty=ML.BASE.DV.SearchAnyWords&In=en-US!es-MX!' with a dashed underline below it.

Background image

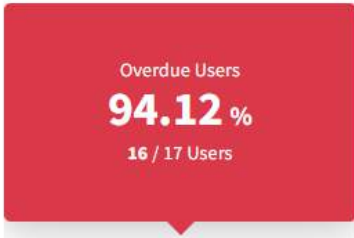
Image selection interface showing a text input with 'login-bg_1_.jpg', a trash icon, and a 'Browse' button.

Background video

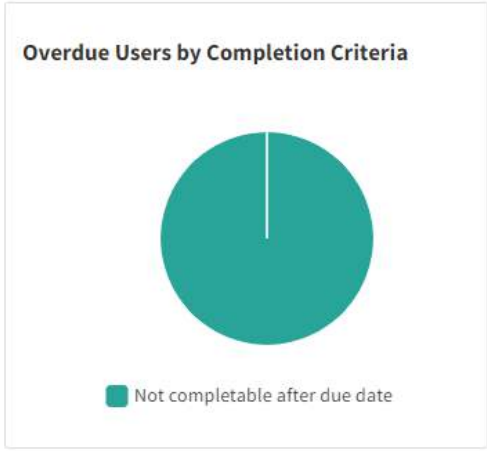
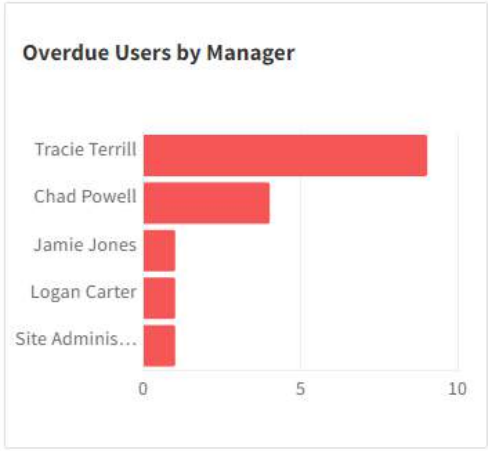
Text input field containing a YouTube URL: 'http://youtu.be/#####' with a refresh icon to the right.

Training Assignment Dashboard

Save as default Reset filters



Due Date



Who's Overdue?

16 users (48 content items)

[Export](#)

Disclaimer:

The following information represents Meridian's current product plans. These plans are being shared for INFORMATIONAL PURPOSES ONLY, and should not be considered as a binding commitment to delivery of new functionality. Ultimately, all product updates remains at the sole discretion of Meridian, and is subject to change.

Consumer-Grade Experience

Catalog Design

Title based search, catalog pages, course experience with inline-play options

Navigation

Modern, scalable mobile – friendly

Mobile Apps Updates

Access online Content and UX

Alerts & Notifications

Getting things done approach, configurable notifications, SMS-based

Chatbots

Explore chatbot viability

Maximize Learning & Compliance



Mobile – Friendly OJT

Simpler assessments with a focus on mobile

Uploaded Video

Video upload and streaming

Communities & Collaboration

Build learning communities and enhanced collaboration

Modern Assessments

New test UI and leveraging survey framework

Social Content Curation

User generated content, channels & more

Dynamic Assignments

Build group assignment criteria at assignment time

Extend Beyond Employees

Checkout Experience

Workflow updates for faster convention

Conversion Analysis

Funnel analytics and visualizations for each content item

Micro-Credentialing

Earn recognition for the new skills and competencies. LinkedIn Badging

GUI For Branding

User friendly tools to allow for easy styling and branding or your domains

Invoicing

Expanding ecommerce tools to allow invoice generation



Integrating Into Your Eco-system

Virtual Meetings

Additional meeting providers, including Zoom

Upgrade Experience

Continuing to improve our customer's experience

xAPI

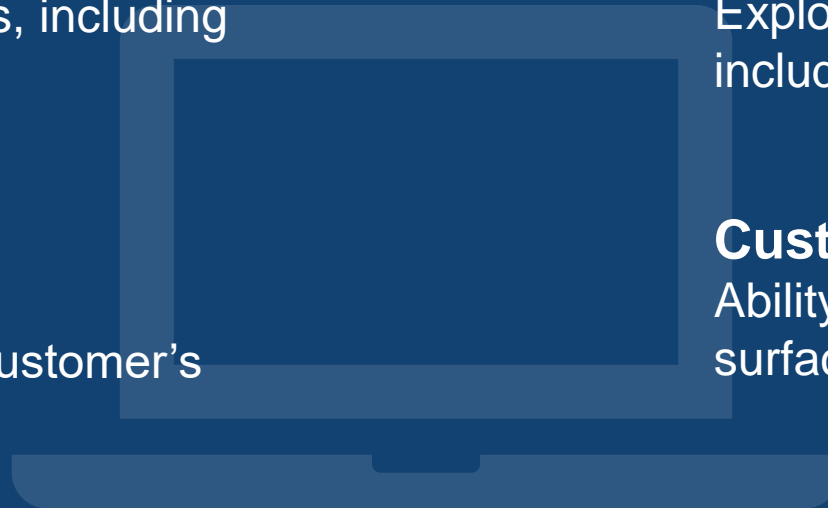
Statement forwarding

Content Libraries

Explore more content library integrations including LinkedIn Learning

Customer Repositories

Ability to crawl, catalog repositories and surface assets in LMS



Make Data-Driven Decisions

Flexible Dashboards

More control over dashboards and sharing to others

Reporting Experience

Centralizing and simplifying the reporting experience for users, managers, admins

Site Analytics

Quickly see your usage data & trends

LMS/LRS Data Mashup

Show LMS completions, actions, events along side API data from LRS

Self-Service Tools

Improve Self-Service Reporting Tools

Emailed Digests & Team Reports

Manager summaries for team status