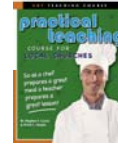


# Course Introduction



Everybody loves a good meal! Especially a home-cooked meal prepared by an excellent cook with loving hands! The truly great cooks care deeply about their meals and those they serve. They spend time planning the meal especially for their guests. They labor over procuring just the right groceries and ingredients. They spend hours in their kitchens preparing a palatable meal and then take great joy in serving it in the most enticing presentation.

Meals played a role in the ministry of our Lord, Jesus Christ, whether he was dining with sinners and tax collectors (Matthew 9:10-11), serving “The Last Supper” to the Twelve Disciples (Luke 22:14-20) or inviting believers to dine with Him (Revelation 3:20), many a meal was lovingly planned, prepared and served. One can imagine that some great teaching occurred at those meals.

You are about to begin studying ABF teacher's training. Consider if you will, the teacher as the “the master chef” and the teaching as “the meal.” All master chefs and excellent meals have certain things in common:

1. Passion for the Meal
2. Planning the Meal
3. Preparing the Meal
4. Presenting the Meal
5. The Culinary School

Come join us on an exciting adventure! You’ll be learning how to teach and sharpening your existing skills, all to the end of serving, edifying, equipping and moving to Christian maturity the Body of Christ so that in all things God may be glorified (Ephesians 4:11-13, I Peter 4:10-11)!

Your students are “hungry”! Do you feel like feeding them?

“And give me the joy in my work, the exaltation in my privilege and the satisfaction in my service that comes from the knowledge that, of all human occupations, teaching is the most like the business of God himself.” (Frank Crane)

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