

Culinary Skills Training:

Part 9

Who should attend?

This training is intended for **School Food Service** staff and **Family and Consumer Science (FACS)** educators looking to improve their culinary skills and apply them back in their school kitchens and classrooms.

Who will be conducting it?

The training will be facilitated by Certified Institute of Child Nutrition (ICN) Trainer Julie Tunseth and Chef Elisha Gates.

With Questions Contact:

Keely Ihry for Fargo Training
701-446-3168

Keely.ihry@k12.nd.us

Lyndsi Engstrom for Minot Training
701-441-1737

lyndsi.engstrom@k12.nd.us



REVAMP & RELOAD YOUR RECIPE BOX!

Are you in search of some new recipe ideas? Do you have a recipe that knocked it out of the park that you want to share with others? Learn new strategies for bringing those existing recipes back to life, while also learning from fellow Nutrition Services staff and FACS teachers on recipes that work well in their schools. Each participant will be asked to bring a recipe that is not working in their school along with a recipe that has been successful in their school. Recipes will be shared! During this session there will be chef demonstrations, and allow time to practice scratch-cooking skills while preparing, sampling and evaluating multiple prepared recipes.

Participants will...

- Understand how to revamp recipes to include basic scratch-cooking practices and learn ways to enhance existing recipes.
- Analyze strategies to enhance flavors and create variety in menu items;
- Synthesize strategies for bringing your least successful recipe back to life;
- Learn tips for enhancing taste expectations of menu items;
- Evaluate REVAMPED recipes;
- Create a recipe implementation plan;
- Apply scratch cooking skills;
- Integrate Smarter Lunchroom concepts.

Training Dates and Locations:

- Minot on Tuesday, March 26th from 4:00-7:00pm
- Fargo on Wednesday, March 27th from 4:00-7:00pm

Register Here: <https://tinyurl.com/culinary9>

How much does it cost? \$35.00

Interested in viewing past session recipes?

Visit: <http://tinyurl.com/culinaryrecipes>