

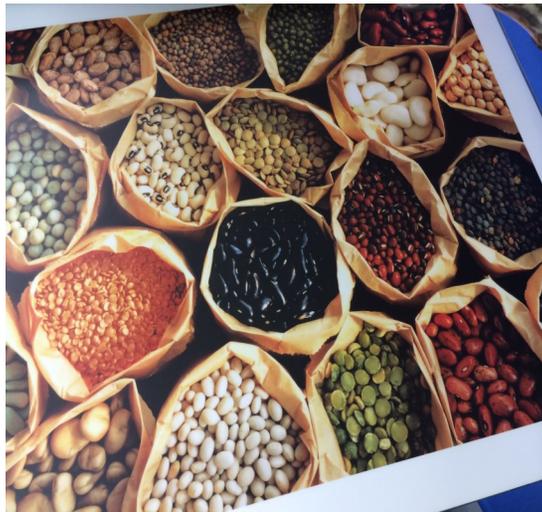


**Where:** Madison-Oneida Co. BOCES, Verona, NY

**When:** Four 4-day sessions during July/August

Watch our website for exact dates and times!

Reservations can be made in January, by visiting the Child Nutrition Knowledge Center and clicking on the Professional Cooking link.



Questions??

Call Linda Snyder

518-473-8781 Or

E-mail [Linda.Snyder@nysed.gov](mailto:Linda.Snyder@nysed.gov)

<http://portal.nysed.gov/portal/page/portal/CNKC>



New York State Education Department  
Office for Prekindergarten through Grade 12

School Operations and Management  
Child Nutrition Program Administration  
89 Washington Avenue, Room 375 EBA,

Albany, NY 12234

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[www.nysed.gov/cn/cnms.htm](http://www.nysed.gov/cn/cnms.htm)

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- (1) mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.

## National School Lunch Program



NYS Department of Education

Child Nutrition

**Professional Cooking**

**Workshop 2016**



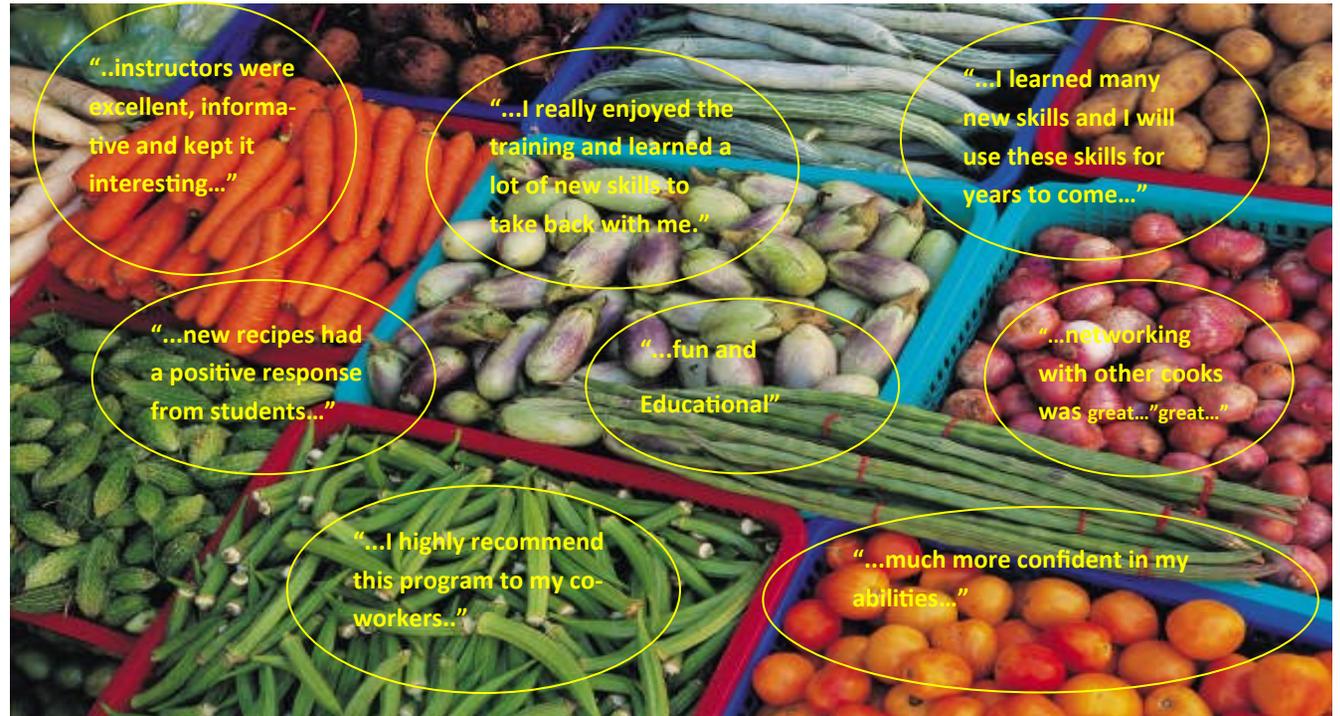
May be just what your cooks and cook managers need to take things from a *simmer* and bring it to a **boil!**

**Sessions Cover:**

- Standardized Recipes
- Production Records
- Knife Skills
- Sanitation
- Work Simplification
- Hands-on Kitchen Cooking Sessions
- Smarter Lunchrooms



We have offered this same successful Professional Cooking course since 1998. Experienced food service directors will be conducting the workshops this coming summer. We provide lodging, meals, training and all materials for the workshops at no cost to your district. You just provide transportation to Madison Oneida BOCES.



"..instructors were excellent, informative and kept it interesting..."

"...I really enjoyed the training and learned a lot of new skills to take back with me."

"...I learned many new skills and I will use these skills for years to come..."

"...new recipes had a positive response from students..."

"...fun and Educational"

"...networking with other cooks was great..."great..."

"...I highly recommend this program to my co-workers..."

"...much more confident in my abilities..."

**Professional Cooking is a training program which awards 15 training hours towards USDA Professional Standards requirements.**



- Emphasizes basic cooking techniques and proper knife skills
- *Enhances the skills* of food service personnel
- Provides training in quantity food preparation techniques
- Stresses proper sanitation and kitchen safety
- Improves health and nutrition awareness
- Helps to market and merchandise your program

*See your Food Service Director to sign up!*

*(Only for cooks who have never previously attended.)*