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.

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.

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.)*