

Who: Staff with regular school cooking responsibility

Where: Madison-Oneida County BOCES, Verona, NY

When: Four 4-day sessions during July/August

Register online, by visiting the Child Nutrition Knowledge Center and clicking on program link.

http://www.cn.nysed.gov/



Questions?

Call Linda Snyder

518-473-8781

Or

E-mail Linda.Snyder@nysed.gov

http://www.cn.nysed.gov/



New York State Education Department
Office for Prekindergarten through Grade 12
School Operations and Management
Child Nutrition Program Administration
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This institution is an equal opportunity provider.

National School Lunch Program



NYS Department of Education

Child Nutrition and Madison-Oneida

County BOCES

Professional Cooking 2017



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



We have offered this successful Professional Cooking course since 1998. Experienced food service directors conduct the classroom and cooking instruction workshops during the four weeks in July. Lodging, meals, training and all materials for are provided at no cost to you or your district. You just provide transportation to Madison Oneida BO-CES.





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

cooks was great..."

- Emphasizes basic cooking techniques and proper knife skills
- Enhances the skills of food service cooks
- Provides training in quantity food preparation techniques
- Production Records and Standardized recipe review
- Stresses proper sanitation and kitchen safety
- Improves health and nutrition awareness
- Tips to market and promote your program

See your Food Service Director to register!

(Only for cooks who have never previously attended.)