

Professional Cooking and Managing Your Child Nutrition Program Newsletter

Volume 7, Issue 1

February 2020

NYS Education Department & Madison-Oneida County BOCES



In this issue:

- [About the Programs](#)
- [Professional Cooking](#)
- [Managing Your Child Nutrition Program](#)
- [Testimonials](#)



About the Programs:

- The NYS Education Department/Child Nutrition, offers a pairing of two summer workshops, “Professional Cooking” and “Managing Your Child Nutrition Program”, formerly known as “Managing Professional Cooking”. These four day workshops are offered to hundreds of school cooks and food service directors all over the State, that participate in the National School Lunch Program.
- Four sessions for each of the two courses, are held simultaneously during the month of July. Not only do the workshops provide a great learning experience, they provide 15 Professional Standards continuing education training hours, and the chance to network with other cooks and Food Service Directors throughout the State. Online registrations begin in January. The link will be posted on the Child Nutrition Knowledge Center.

Did you know New York is the only state to offer hands-on quantitative cooking training?

This institution is an equal opportunity provider.

Professional Cooking

The objective of this training is to enhance the skills and knowledge of school foodservice personnel and instill a sense of professionalism. School foodservice personnel are on the frontline in improving the health and nutritional well-being of children through school meals, which ultimately affects classroom performance. This year each cooking class ended their sessions with the presentation of “show plates”. Each participant plated the recipes they were responsible for preparing and then the group participated in hearty discussions of how the food product could be creatively plated and combined with other meal components. Discussions also included how recipes could be adjusted to suit particular school’s preferences and needs.



Managing Your Child Nutrition Program

The workshop provides focused and practical training on topics integral to managing a successful school food service program. In addition it provides best practices in the areas of financial management, menu planning, local food procurement, communications, and Smarter Lunchrooms. In addition to hearing from the Master Instructors, the participants attended specialized sessions with guest speakers from OGS, Headwater Food Hub, and received local foods training from NYS Farm to Institution/American Farmland Trust and the Food and Health Network/Rural Health Network.



A favorite feature of the Manager’s training returned this past year, the local farm visit. The Managers were welcomed to the DiNitto Farms in near by Marcy, NY. At the farm the Managers were able to make the farm to school connection, observe, and get a feel for the flow of product from farm, to the processing plants, to the distributors, and finally to the schools.



Testimonials:

Professional Cooking:

"I enjoyed the program and learned a lot. Also met some great people."

"Loved it. Can't wait to use my new skills."

"I learned a lot. I am very happy I can use my new skills at home, on the job, or anywhere I go."

Managing Your Child Nutrition Program:

"Amazing course with lots of useful, up to date information."

"It was a fun learning environment."

"Learned a wealth of knowledge-very helpful. I will take so much important information back to my school."



As always, the fantastic participants in both workshops had amazing input and suggestions regarding how we can improve the programs for future participants. Utilizing suggestions from past participants, recommendations from our Master Instructors, current trends, and the most up to date Child Nutrition Program information; we look forward to improving upon the learning experiences we are able to make available to the Child Nutrition Program Directors, Managers, and Cooks in New York State.

Professional Cooking Class of 2019- Week 4



Managing Your Child Nutrition Program Class of 2019- Week 2

