

## Questions?

Call Barbara St. Louis  
518-474-3956

or

Email [bstlouis@mail.nysed.gov](mailto:bstlouis@mail.nysed.gov)



## NYS Education Department's *Professional Cooking*



NEW YORK STATE EDUCATION DEPARTMENT  
Office of Elementary, Middle, Secondary & Continuing Education  
School Operations & Management Services  
Child Nutrition Program Administration  
99 Washington Avenue  
Room 1623 OCP, Albany, NY 12234  
518-474-3956 fax: 518-473-0018  
[www.nysed.gov/cn/cnms.htm](http://www.nysed.gov/cn/cnms.htm)



## National School Lunch Program



Tired of the same old recipes?

Cooking techniques need to be tweaked?

Cafeteria image needs to "kick it up a notch?"

## NYS Education Department's *Professional Cooking*

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



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

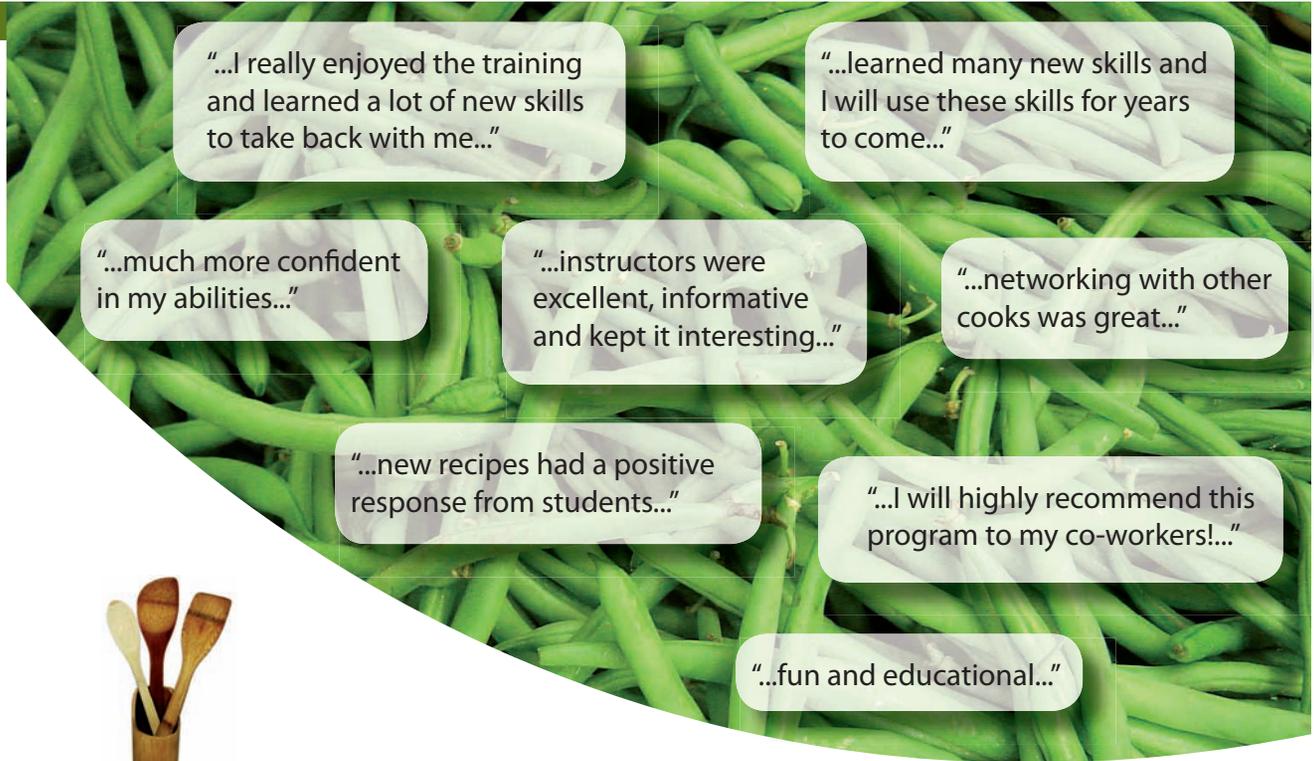
**When:** Four 4-day sessions during the month of July - watch our website for exact dates and times.  
[www.nysed.gov/cn/cnms.htm](http://www.nysed.gov/cn/cnms.htm)

**What:** Sessions cover

- Knife Skills
- Sanitation
- Work Simplification
- Merchandising and Marketing
- Hands-on Kitchen Sessions

We have offered this same successful Professional Cooking course since 1998. Experienced food service directors will again conduct 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 the Madison Oneida BOCES.

*(only for cooks who have never previously attended)*



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

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

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

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

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

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

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

"...fun and educational..."

## Professional Cooking is a training program that:

- 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.*