



Professional Cooking 2015

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Professional Cooking and Beyond

Professional Cooking 2015 marked the beginning of a new professional pairing! In addition to offering “Professional Cooking” training to hundreds of school cooks all over NY state, NYSED and Madison-Oneida BOCES introduced “Managing Professional Cooking” for Food Service Directors. Four sessions for each of the two courses, held simultaneously during the month of July, were very well attended and received. See a full description below.

Professional Cooking

Professional Master Instructors presented a review of sanitation HACCP principles, the development of standardized recipes and use of production records, work simplification techniques, basic knife skills, utilizing cold and hot food preparation. Whole grains and vegetable sub-groups received more consideration. New this year, a session in Smarter Lunchroom techniques was introduced. Knees were shaking on day one, entering the unknown, with unfamiliar surroundings and people. Teams were formed and by the end of the four days, a network of friends and colleagues was established. By graduation day, students were very proud of themselves and the newfound knowledge they attained. Many thanks to all of our instructors, administrative staff and kitchen helpers for another successful year.



Group Chef Selfie

Managing Professional Cooking

The workshop covers management aspects of the child nutrition programs that give food service directors the tools they need to manage their financial resources and to operate effective and nutritionally sound programs. The master instructors are experts in their workshop topics, offering their best practices to the participants. We would like to introduce you to the awesome team who lead the workshops:

Barbara Goodman from Akron CSD leads Sanitation for Managers.

Kim Roll from Kenmore-Tonawanda UFSD and Anne Sheehan retired from Glens Falls City SD lead Financial Management.

Dawn Boyes from Tri-Valley CSD leads Communications.

Craig Orvis from Watertown City SD and Mark Bordeau from Broome-Tioga BOCES lead Menu Planning and Costing Menus.

James Liebow from Brockport CSD and Todd Fowler from East Bloomfield CSD lead Farm to School and Local Procurement.

This summer was the inaugural launch of the Managing Professional Cooking workshop which trained 80 school food service directors and 20 NYSED new staff. We decided to provide this training as an extension of Professional Cooking to engage the Food Service Directors in supporting the cooks and cook managers.

Newsletter Spotlight

*Professional Standards are required as of July 1, 2015. Those attending courses were able to obtain 15 Professional Standards Continuing Education Training hours. This is an excellent opportunity to utilize free training taught by professional Master Instructors.



*“If it’s free, it’s for me!”,
says Instructor Dawn
Boyes.*

Questions or comments?

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