



Kitchen Workshop: Hot Foods

Who: Staff with regular school cooking responsibility

Where: Madison-Oneida County BOCES, Verona, NY

When: 4 Weeks, 4 day sessions during July/August



Kitchen Workshop

Questions?

518-473-8781

www.cn.nysed.gov



New York State Education Department

This institution is an equal opportunity provider.

NYS Education Department's Professional Cooking Course



Register online at:

www.cn.nysed.gov



*Bring your skills
from a simmer to a boil!*



Kitchen Workshop: Cold Foods



Classroom Instruction

Professional Cooking provides 15 hours of School Nutrition Program Required Training

- Basic cooking techniques
- Proper knife skills
- Quantity food preparation techniques
- Production Records and Standardized Recipes
- Sanitation and Food Safety
- Health and Nutrition awareness
- Tips to market and promote your program

Please note that due to limited space, this training is only for participants who have not previously attended

“...fun and educational”

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

“...will use these skills for the years to come...”

“...much more confident in my abilities...”

“...networking with other cooks was great...”

“...new recipes had a positive response from students.”

“...I highly recommend this program to my coworkers.”

This successful Professional Cooking course has been offered since 1998.

Experienced Food Service Directors conduct the classroom and cooking instruction workshops during 4 weeks in July/August.

Lodging, meals, training and all materials are provided at no cost to you or your school district.

Transportation to Madison Oneida BOCES is not included.



Kitchen Workshop: Whole Grains



Kitchen Workshop: Cold Foods



Go to www.cn.nysed.gov to apply!