

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: Cold Foods

Questions?

518-473-8781

www.cn.nysed.gov



Class of 2017



New York State Education Department

This institution is an equal opportunity provider.

NYS Education Department's

Professional Cooking Course



Help us celebrate 20 years of the Professional Cooking program!!

Register online at:

www.cn.nysed.gov



Bring your skills from a simmer to a boil!



Kitchen Workshop: Hot Foods

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.

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



Classroom Instruction: Cold Foods

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, is only for participants who have not attended previously



Kitchen Workshop: Cold Foods

- "...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 *vears* 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."

