



## **Workshop:**

NC K-12 Culinary Institute School Nutrition Administrator Preview

May 24-25, 2016

Johnson and Wales University, Charlotte, NC

North Carolina Department of Public Instruction, School Nutrition Services Section, in cooperation with Chef Cyndie Story and K-12 Team, is developing The NC K-12 Culinary Institute which features face-to-face and online instruction for school nutrition personnel to enhance these healthy dining objectives:

- Improve student health, well-being and academic success through nutritious, appealing meals at school
- Increase participation in high quality, enticing school nutrition programs
- Expand capacity of local school nutrition programs to purchase, prepare and serve fresh, locally grown produce
- Increase consumption of fruits, vegetables and whole-grain rich foods
- Provide continuing education opportunities for school nutrition personnel

The culinary school course components are planned to include cycle menus and recipes using scratch, convenience, and modified scratch products and techniques. Recipes will also include North Carolina Farm to School items, step by step photography, and instructions that are written for production amounts consistent with pack or pan sizes commonly available and used in school kitchens. Recipes will be available via nutritional analysis software program for easy import and adjustments for standardization in individual School Food Authorities (SFAs).

Participating school nutrition personnel will become Chef Ambassadors. It is expected they will “Teach It Forward” many of the concepts learned at the Institute. Instructional segments are planned for topics such as knife skills, weighing and measuring accurately, preparing foods for just-in-time service, work simplification and scheduling, effective use of equipment, and quality food preparation and service for a variety of meats, grains, fruits, vegetables, and condiments. “Teach it Forward” toolkit, including 15-minute modules or “Short Sets” on many of the topics, will be provided to the school nutrition manager participants so that they can return to the SFA as Chef Ambassadors and teach other managers and associates important food production and merchandising techniques.

We are offering an exciting opportunity for one School Nutrition Administrator from each SFA preparing and serving quantity meals in schools to see what the K-12 Culinary Institute has in store for managers who will attend the Institute in summer 2016. Join us at Johnson and Wales University in Charlotte, NC on May 24 and 25 for a special two-day preview and to earn 11 contact hours of continuing education credit for professional development in the learning code 2130 Culinary Skills!

May 24, 2016  
Sign in 9:30 am  
Workshop 10:00 am – 4:00 pm

May 25, 2016  
Sign in 7:30 am  
Workshop 8:00 am to 3:00 pm

## **REGISTRATION**

Registration is limited to one administrator per SFA and will close on April 15, 2016 or when the workshop has reached maximum capacity. On-site registrations cannot be accepted due to limited space for the instructional segments and catered lunch arrangements. Lunch will be provided both days; however, participants will be responsible for all additional related expenses of travel, lodging, meals, beverages, and snacks.

[CLICK HERE](#) to register one School Nutrition Administrator from your SFA by April 15, 2016.

Your registration will be confirmed by email in late April when additional workshop details will be provided.