

Culinary Skills Training

Who should attend?

This training is intended for **School Food Service** staff and **Family and Consumer Science (FACS)** educators looking to improve their culinary skills and apply them back in their school kitchens and classrooms.

Who will be conducting it?

The training will be facilitated by Certified Institute of Child Nutrition (ICN) Trainer Julie Tunseth and Chef Elisha Gates.

With Questions Contact:

Keely Ihry for Jamestown & Fargo Trainings
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Lyndsi Engstrom for Minot & Bismarck Trainings
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CULTURAL CUISINE!

As an extension of the learning environment, the cafeteria presents an opportunity to assist students in developing cultural competency by exposing them to flavors from around the world! During this session we will view chef demonstrations, practice scratch-cooking skills while preparing, sampling and evaluating multiple, prepared culturally-inspired recipes.

Participants will...

- Understand how students' culture and faith traditions affects their school meal program experiences;
- Develop empathy and respect for students of different ethnicities and faith traditions;
- Analyze promotional strategies for cultural cuisine;
- Synthesize strategies for incorporating cultural cuisine into the lunch menu;
- Evaluate cultural cuisine inspired recipes;
- Create a recipe implementation plan;
- Apply scratch cooking skills;
- Integrate Smarter Lunchroom concepts.

Training Dates:

- **Fargo** on March 21st from 4:00-7:00pm
- **Bismarck** on March 22nd from 4:00-7:00pm
- **Jamestown** on March 27th from 4:00-7:00pm
- **Minot** on March 28th from 4:00-7:00pm

Register: <https://tinyurl.com/culinary7>

How much does it cost? **\$35.00**

This training is supported through TEAM Nutrition grants.