Cooking up Healthy Kids!

WHAT: This week-long management and culinary class is designed for attendees to meet the following goals: Sharpen your knowledge and skills on a variety of management topics from procurement through service; enhance food production and culinary skills; empower you to incorporate more from scratch meals using USDA Foods, fresh, and local foods; increase your understanding of merchandising, behavioral cues, farm to school and school wellness policy. Review the Agenda at a Glance.

WHO: Food Service Directors/Managers/Head Cooks. Preference given to newly hired staff with 0-3 years of experience. Space may allow for experienced Directors/Managers/Head Cooks. 1 person per district as only 20 spots available. This workshop will be offered in August of 2019 and 2020, pending funding.

WHEN & WHERE: August 6 - 10, 2018. The workshop starts at 12:30 p.m. on Monday and concludes at noon on Friday. The workshop is held at MSU-Bozeman in Hannon Hall, in the Hospitality Management & Culinary Arts Kitchen and Training Room.

Continuing Education: 31 hours of USDA’s Professional Development Standards.

COST and REGISTRATION: $250.00/person. Registration includes: Training materials, lodging (4 nights; attendees will share a hotel room with one other attendee), 4 lunch meals, and 5 daily parking passes. Space is limited. Register at: https://tofu.msu.montana.edu/cs/cook_fresh_2018/registration

This class is sponsored by the Montana Office of Public Instruction School Nutrition Programs, Montana Team Nutrition, and Montana No Kid Hungry. Funding is provided by a 2017 USDA Team Nutrition Training Grant and the Montana No Kid Hungry Program.

The USDA is an equal opportunity employer and provider.

A limited number of scholarships are available from Montana School Nutrition Association.

For more information contact Montana Team Nutrition at 406-994-5397 or maryann.harris@montana.edu or kbark@mt.gov or 406-994-5641.