

Your Trainers Cathy Powers, MS, RDN, LD Chef Samantha Gasharro













Throughout 2023, join us for free, interactive culinary education for all K-12 school nutrition professionals. Virtual training from 1:00 pm to 2:15 pm ET, featuring live chef demonstrations of practical recipes, efficient techniques and important nutritional insights. Choose from 20 topics to enhance your culinary skills and learn tips and tricks from the pros. Each class earns 1.25 CEUs and includes great giveaways and plenty of time to ask questions!

Contact Cathy Powers with questions: powers.catharine@gmail.com.

Click the links below to for more information about specific classes and to register.

January / February / March: Breakfast

Tuesday, Jan 31: Egg Cooking Basics Thursday, Feb 2: Savory Breakfast Sandwiches Tuesday, Feb 7: Reducing Sugar in Breakfast Thursday, Feb 28: Practically Perfect Parfaits Tuesday, March 2: Whole Grains at Breakfast

April: USDA Foods

Tuesday, April 4: <u>USDA Foods - Chicken</u> Thursday, April 6: <u>USDA Foods - Beans</u> Tuesday, April 25: <u>USDA Foods - Vegetables</u> Thursday, April 27: <u>USDA Foods - Frozen Fruits</u>

May: Menu Trends

Tuesday, May 2: Plant Forward Meals

Thursday, May 4: Seasoning Foods for Increased Flavor

Tuesday, May 16: Global Influences I Thursday, May 18: Global Influences II

September: Knife Skills

Tuesday, September 19: Knife Skills Basics Thursday, September 21: Knife Skills - Cutting Fruits Tuesday, September 26: Knife Skills - Vegetables

October / November: Vegetable Cooking

Tuesday, October 3: <u>Delicious Roasted Vegetables</u> Thursday, October 5: Perfect Steamed Vegetables Tuesday, October 31: Chilled Vegetable Side Salads Thursday, November 2: Main Course Salads