MENU OF SERVICES

CULINARY TRAINING MODULES

The School Food Initiative is pleased to offer customized trainings and workshops for school districts, utilizing a combination of the following modules:

- Food Safety and Sanitation *ServSafe specific classes available as well
- Immersion Blender (e.g. scratch salad dressing production)
- Knife Skills for Professionals
- Managing Complex Change (e.g. team building, leadership development)
- Mechanization of Production
- Raw Protein Handling
- Recipe Reading (e.g. increasing or decreasing yield, measuring techniques)
- Salad Bar Production (e.g. lettuce washing)
- Scratch Baking
- Customer Service (e.g. service line presentation, student engagement)
- Vegetable Preparations (e.g. steaming, blanching, roasting)
- Time Management
- Walk-In Cooler Organization
- Leadership Development

Example one-day training:
- Food Safety and Sanitation
- Knife Skills for Professionals
- Roasting Vegetables
- Recipe Reading
- Customer Service

For more information or pricing, please contact:

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