



Missouri Culinary Skills (CSI) and Healthy Schools Healthy Communities (HSHC)

June 2017 Training

Mission: Support nutrition environments in Missouri schools by advancing culinary skills and abilities of food service staff

Training Goals:

- Sharpen team work skills
- Focus on culinary skills: knife skills, mise en place and benefits of organization
- Incorporate more fruits, vegetables, whole grain-rich foods and meat/meat alternates in school menus
- Learn to layer flavor in dishes with herbs instead of salt
- Develop a better understanding of farm to school and small steps schools can take to implement



"Thank you for the recipes for seasoning blends. We tried some recipes...and the students really like it. Thank you so much!!!"

Yvonne, Salem School District
HSHC School Grantee

WHO | Enthusiastic school food service personnel who are responsible for hands-on training of district food service staff, direct food preparation or both are encouraged to apply.

WHEN | June 26-28, 2017

June 26: 1:30pm – 4:30pm | June 27: 8am – 5pm | June 28: 8am – 4:30pm

WHERE | Hickory County Farmer's Market Kitchen, South HWY 254 & County Rd. 283 Hermitage, MO 65668

COST | Registration is free. HSHC grant funds can be used to cover the travel and lodging expenses for food service participants.

APPLY | Please send your application and a letter of recommendation from your supervisor to DHSS either by fax: (573) 522-2856 or email: lisa.farmer@health.mo.gov by June 19, 2017.

The application is available here: www.health.mo.gov/living/wellness/nutrition/culinaryskills/



- Participants will receive NSF approved **culinary tools** to continue practices learned at CSI
- Participants will receive a **training manual, recipe book, certificate** and MSNA **lapel pin**
- CSI graduates receive a certificate for **16 hours of USDA Professional Standards training**



Questions? For additional information please contact:

Lisa Farmer | Nutrition Specialist | lisa.farmer@health.mo.gov