



MICHIGAN

Culinary Training Videos Available!



Check out videos on No Kid Hungry Michigan's Culinary Corner to take your school meals program to the next level! Videos can be used for training, posted on websites, or to help with general culinary knowledge. #ChefJennHere has over 22 years as a chef for K-12 schools around the Great Lakes Region and she is sharing her knowledge in these short videos.



- *Back of House and Cooking Equipment Series.* How to use various pieces of cooking equipment found in many school kitchens. Featured equipment includes: tilt skillet, convection oven, robot coupe, impingement oven, Mongolian grill, and many more!



- *Front of House and the Service Line.* Learn the basics of serving efficiently and the equipment that can make your service a breeze. Featured equipment includes: air screen display coolers, pass through units, and sandwich slides.



- *Kitchen Organization and Food Safety.* Staying organized and following food safety practices are key to success in the kitchen topics include: taking temperatures, triple sink set up and thawing food properly.

- *Knife Skills.* Learn how to get the job done right! This series covers slicing, dicing, using the right knife for the right job, and safety tips!

- *Fun Recipe Demonstrations.* Make your students smile with char'CUTE'eries, heart shaped pizza, and more!

Child nutrition programs are critical to ending child hunger. Join No Kid Hungry in ensuring that all kids have the food they need to thrive!

View our Culinary Corner today by visiting (<https://state.nokidhungry.org/michigan/cc/>) or by scanning the QR code below!



Follow and like us on our Facebook page. We share resources, stories, and spotlights, and also have a group for school nutrition professionals called MI School Nutrition Pioneers!

