



Improve student success.

Increase employee productivity and creativity.

Become a national school leader.

Don't believe you can cook local, fresh food from scratch within your existing budget?

Let us show you how!

Beyond Green Sustainable Food Partners has been helping institutions realize the dream of mission driven food service programs that strengthen communities and build palates for healthy food.

We're excited to offer a new series of courses designed to introduce your food service teams to kitchen efficiencies and demystify the process of cooking from scratch under budget.

One, Two and Five day workshops are available and are chocked full of practical information and usable methodology to help your operation go green!

TOPICS COVERED

- New Efficient Kitchen Tools
- Team Leadership
- Sourcing Locally
- Menu Development
- Budgeting
- Waste Reduction
- *and more!



1-DAY WORKSHOP

A great introduction for management. Participants will leave with a new perspective on improving their food programs, honed leadership skills and practical tools to save money and raise food quality.

THE CORE CURRICULUM

Goal Discovery

Individual
Operational
Program Evaluation

Leadership

Integrity
Accountability
Future Based Language

Kitchen Efficiencies

Production Schedules
Waste Management
Financial Savings
Eater Satisfaction
Recipe Scaling

2-DAY WORKSHOP

All the above with hands-on cooking to practice the methods and tools introduced. Great for administrators as well as cooks.

5-DAY WORKSHOP

New concepts and methods take time to learn and become second nature. Our longest workshop allows more time for teams to practice and embed the new tools and ways of operating as well as covering additional topics.

WHAT'S COVERED

1-Day Core Curriculum

4 Days Hands-On Cooking Plus:

Student Interviews
Taste Tests & Surveys
Farm Tour
Cafeteria Staff as Educators
Cafeteria as a Learning Lab
Food Production Records
Predicting Yields
Portion Control
Standardized Recipes
Customer Service
Serving Lines
Menu Development

"We have bonded more...It has taught us we can get things done easier, faster, and more efficient."

Gerian Rahn, Head Cook
Lincoln Elementary District #27

Ready to get back to scratch? Let's talk!

CALL: 312-275-6801

