

"BACK TO SCHOOL" BOOTCAMP TRAINING

Theme = Flavor, Versatility, Delivery..... Powered by



★ TRAINING SESSIONS: 10a-2p

★ Professional Standards Training (4 hrs) - Coded Certificates Provided!

1. Culinary Finesse- *Chef George Sideras & Chef Pierre Wolfe, Nestle*

Learn how to incorporate **Mise En Place** to better develop our menus to effectively prepare and finish off dishes to perfection!

2. Labeling Law Lingo— *Suzanne Krippel, County Board of Health*

Buzz word for next year is **Labels**, and you will be ahead of the game when you learn exactly how to implement these new regulations

3. The Leader in ME— *Maureen Pisanick, RD Pisanick Partners*

Team approach to **operational** necessities of day to day business. Will merge **Leadership** techniques into daily to do lists so all have ownership in a day's work = **success!**

4. Got the MESSAGE? - *Katie Bigart, MS, RD Pisanick Partners*

A guide to turn-key ways to add **PR** to your program. This session will also highlight the new **"PPLL Flavor of the Week Program"**

SAVE THE DATE:

- * August 9th: Cuyahoga Valley Career Center
- * August 10th: Harvey High School
- * August 11th: Brookside High School
- * August 12th: Mohawk High School

Space is LIMITED!!!

- Please **RSVP by JULY 15th:** Visit <http://signup.ppllc.info> and submit form!
- \$100 per person or \$300/ district (limit of 5 per district- Add'l people welcomed for \$50/person)
- **LUNCH PROVIDED!**

AFTERNOON TRAINING: BREAK-OUT SESSION 2-4P

5. "Speed Dating with GFS": Concept Show
6. Taking it to the "NEXT GEN Level": Since GFS will be launching their *new* and *improved* ordering system, make sure you don't miss this in-depth training on how to efficiently navigate and optimize all the new features!
7. "Straight from the STUDENTS mouth!": Interactive Student Feedback Panel

★ Potential to earn 2 additional hours of Professional Standards Training

