



Alabama Culinary Challenge

Culinary Training Evaluation Report

Fall 2025

The Alabama State Department of Education partnered with the Chef Ann Foundation to provide hands-on culinary trainings for school nutrition teams, focusing on scratch cooking, food safety, knife skills, and kitchen efficiencies during Summer 2025.

Participant Numbers (June-July 2025)

15 Culinary Trainings

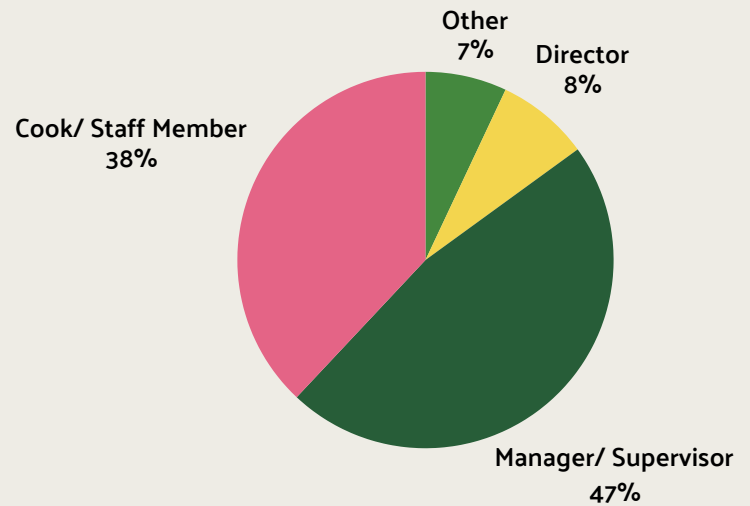
43 Alabama Districts

232 School Food Professionals

Culinary Training Highlights

- Participants shared overwhelmingly positive feedback about their experience in the culinary trainings.
- Participants improved confidence in all culinary skills covered in the training.
- There was an overall increase in scratch-cooking knowledge among participants.
- Participants shared a high likelihood of using the training to support scratch-cooking in the next school year.

School Food Position



Program Satisfaction

Hands-on Activities	Content	Staff Expertise	Overall
100%	100%	100%	99.5%

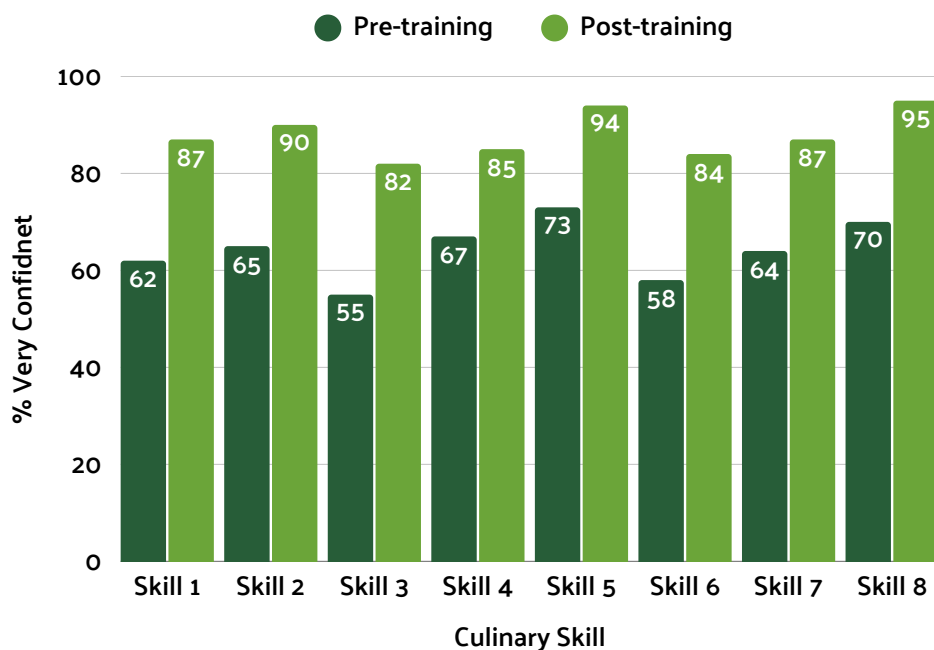


“My experience was excellent! I learned a lot, especially from a director’s lens. I learned the most about what equipment is needed for the kitchen to make my staff more efficient.”

-Program Participant

Culinary Skills Confidence Improvements

We observed a statistically significant increase ($p < 0.05$) in confidence for ALL culinary skills that were covered in the Culinary Training.



Culinary Skills	
Skill 1	Ability to cut and process local produce.
Skill 2	Ability to implement best practices to improve kitchen efficiency for meal preparation.
Skill 3	Ability to prepare healthy breakfast recipes featuring local ingredients.
Skill 4	Ability to accurately measure ingredients using appropriate weight and volume measurements.
Skill 5	Ability to use a digital scale.
Skill 6	Ability to use an immersion blender.
Skill 7	Ability to use a sectionizer.
Skill 8	Ability to use a food processor.

Knowledge Gains

- 21% increase in participants answering all knowledge questions correctly.
- 22% increase in participants understanding "AP" (As Purchased) terminology.
- 7% increase in participants overall average correct answers.

Implementation Plans

- 100% of participants likely to implement Harvest of the Month recipes and make spice mixes from scratch.
- 97% of participants likely to use raw proteins in school meals.
- Most popular scratch-cooked recipes to adopt: Egg Bites (85%) and Ground Beef Burrito Bowl (58%).



"I learned how to prepare new menus from scratch that really taste good. The training was very educational for our facility."

-Program Participant



The Chef Ann Foundation is a 501c(3) non-profit dedicated to promoting whole-ingredient, scratch cooking in schools. Scratch cooking enables schools to serve the healthiest, tastiest meals so that kids are well-nourished and ready to learn.

To date, we've reached more than 16,000 schools and 4.4 million kids with healthy school programming.

This was developed for the Alabama State Department of Education, Child Nutrition Program. This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture. The contents of this publication do not necessarily reflect the view or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government.