

## Targeted Outcomes

Participants will:

- Display an increase in knowledge surrounding scratch cooking.
- Demonstrate an increase in ability to apply operational knowledge.
- Enroll in more than one course or return to take another course.
- Make changes to support scratch cooking within the first two years of program completion.

88%

of participants feel they can:  
evaluate their current foodservice program  
to identify opportunities for change.

95%

of participants feel they can:  
identify and implement fresh and healthy  
changes in their foodservice program.

In the 2015/2016 school year, the USDA implemented professional development standards for all food service employees participating in the National School Lunch Program. The requirements vary based on staffing level; for example, managers must complete 12 hours of annual continuing education training while staff must complete 8. While there are free courses available, the content is typically based on "heat & serve" models with a focus on basic program operations, policy compliance and state-based regulations.

### Current SFI Courses

- School Food 101
- Mission, Vision and Strategic Planning
- School Food Operation Models
- School Food Finance
- Recipes and Menu Development
- School Food Procurement
- Salad Bars in Schools
- Marketing and Lunchroom Education
- Sustainable Lunchrooms
- Plant Forward
- Ingredients for Healthier Kids

Because heat & serve models rely heavily on processed foods, there is growing need for training opportunities focused scratch-cooked meals made with whole ingredients. In a study released by PEW, "Directors whose programs prepared more foods from scratch were more likely to report stable or increased student participation in the 2014-15 school year." Accordingly, Chef Ann Foundation (CAF) launched School Food Institute in the fall of 2017 to provide a curriculum that satisfies the USDA requirements.

Focusing on the skills required to run such an operation, School Food Institute (SFI) is designed to give school food service professionals a robust continuing education opportunity. CAF has created a dynamic online education experience with community discussion boards, interactive homework assignments and office hours with the instructor, Chef Ann Cooper. Current course offerings include 11 online foundational courses focused on bringing cooking back into the kitchen!