

CHEF ANN FOUNDATION

Alabama Achieves
ALABAMA STATE DEPARTMENT of EDUCATION

Alabama Culinary Training

Culinary Training Evaluation Report

Summer 2026

Culinary Training Overview

The Chef Ann Foundation partnered with the Alabama State Department of Education Child Nutrition Programs to host a statewide series of **15 hands-on culinary trainings** across Alabama during June and July 2026. The initiative aimed to make scratch cooking approachable, efficient, and sustainable for school nutrition teams.

Participant Overview

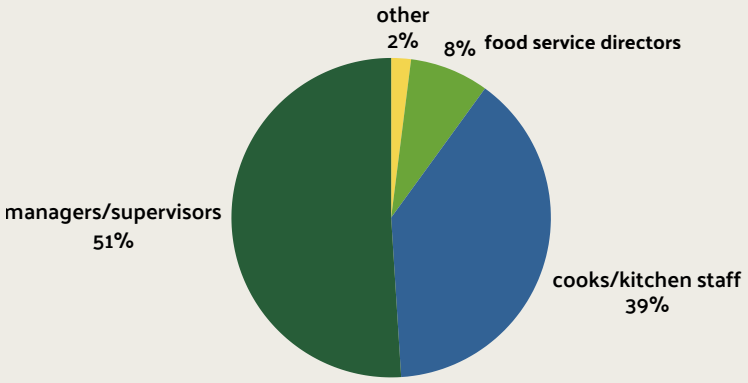
41 Alabama districts

240 school food professionals

Culinary Training Highlights

- Prior to training, **82% of participants** had little or no experience with scratch cooking.
- Scratch-cooking knowledge **increased for 100% of assessment** questions following the training.
- Post-training scores showed a **66% increase** in participants who correctly answered all 7 scratch-cooking assessment questions.

Who Attended the Training



Program Satisfaction

Hands-on Activities	Content	Staff Expertise	Overall
98%	96%	99%	100%

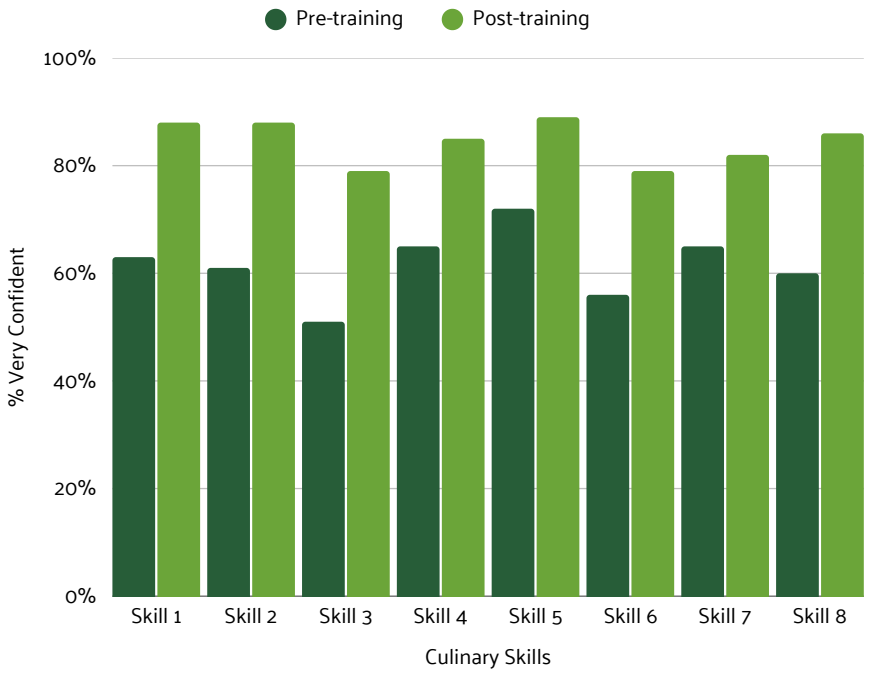


"Today was the best training tool that I have had in nine years of school nutrition!"

- AL Culinary Training Participant

Culinary Skills & Confidence Gains

Participants described their confidence in performing eight distinct culinary skills. Post-training data revealed a **102% increase** in participants rating themselves as "very confident" across all eight skill areas.



Culinary Skills	
Skill 1	Ability to cut and process local produce.
Skill 2	Improve kitchen efficiency for meal preparation.
Skill 3	Prepare healthy breakfast recipes with local ingredients.
Skill 4	Measure ingredients by weight and volume.
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.

Implementation for Healthier Meals

- Participants prepared scratch-cooked recipes with local Alabama ingredients, including Breakfast Burritos, Oatmeal Bars, Buffalo Chicken Mac n' Cheese, Blackened Chicken Sandwiches, and Beef Nachos with Homemade Cheese Sauce.
- Nearly all attendees indicated they are somewhat or very willing to implement key scratch-cooking practices during school year 2026–2027:

100% plan to consistently use standardized recipes

99% plan to implement farm-to-school practices

99% plan to use raw proteins in schools





"I feel like this training should not be optional and that all management [should] take and apply [it] in their schools with staff."

- AL Culinary Training Participant

CHEF ANN FOUNDATION

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 19,000 schools and 5.9 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.