






# Top Chef: Cooking Up Good Nutrition

A Glimpse at What's Coming  
(Tentative Conference Sessions)









## Sharpening Your Knives

(Preconference sessions)

-  Using the Food Buying Guide
-  Serve Safe
-  Healthy Edge
-  Jungle Jim's Marketing Trip
-  Tips from Top-Chef's Tour of Selected Kitchens
















## Top Recipes

(2 hr Sessions)

-  Home Cooked and Take Out
-  From Here to There
-  New Health Dept Inspection Regulations
-  Credible Foods and Specialty Dietary Needs
-  Healthier US School Challenge
-  Communication:: What'd you say?
-  Measuring Success with Standardized Recipes
-  Growing Your Breakfast Program

## Prime Ingredients

(Educational Sessions)

-  -School Cafeteria Becomes Popular Profit Center
-  -Food Service Safety Awareness Training
-  -Healthy Merchandising Ideas
-  -Breakfast in the Classroom
-  -New Nutritional Standards
-  -Best Practices in Using Your Service Equipment
-  -Choosing the Right Equipment
-  -Despite what Kermit says, It's easy being green!
-  -Beef 101
-  -Certification & Credentialing
-  -The New State Standard Menu & Production Record
-  -Excessive Charges/Alternative Meals
-  -Suicide Prevention Training
-  -Why is my school cafeteria losing money?
-  -How Can Schools Help Shape Healthy Eaters?



Classes subject to change