



Project Bread - The Walk for Hunger
Chefs in Schools Training Program
Guidelines and Application 2015-16

In the 2015-16 school year, Project Bread is offering districts the opportunity to participate in Project Bread's Chefs in Schools Training Program.

- Chefs in Schools is a culinary training program for school food service staff. Staff learn how to prepare healthy, cost effective recipes that students will eat. Participating districts will receive a chef 1-3 days per week to train cafeteria staff on basic culinary skills, time management, cooking times and temperatures, basic cooking techniques, use of herbs and spices, presentation, and marketing.

Chefs in Schools Training Program Requirements

All districts participating in Project Bread's statewide Chefs in Schools Training Program will be expected to engage in the following activities:

1. Communicate the Chefs in Schools Training Program goals and expectations to all food service staff.
2. Work with Project Bread staff to develop a chef rotation schedule so that all schools in the district are trained on new recipes.
3. Work directly with the chef on food orders and monthly menu development.
4. Add and maintain new successful chef recipes to the district wide menu once all school cafeteria staff have received recipe training.
5. Work with the chef to implement Smarter Lunchroom techniques on cafeteria serving lines to improve student selection of healthier menu items.
6. Provide Project Bread staff with information required for program evaluation including production records, student meal participation, staff assessment, etc.
7. Work with the chef to implement Project Bread's aggregate plate waste testing tool once it is available to assess changes in student consumption of meals during Chefs in Schools Training Program.
8. Participate in the Chefs in Schools community
 - a. Attend one meeting during the 2015-16 school year with other Project Bread chefs and food service directors participating in the Chefs in Schools Training Program.
 - b. Attend one meeting 6 months following the end of the training program to assess the sustainability of the training program.

Application Deadline:

Please email your application by Friday, September 11th to Guy_koppe@projectbread.org

Guidelines:

1. Priority will be given to applicants located in districts that serve a large number of low-income children. This includes:
 - a. Districts with a school in which 50% or more of the children are eligible for free or reduced price meals.
Or
 - b. Districts with several schools in which 40% or more of the children are eligible for free or reduced price meals.
2. Priority will be given to nutrition departments that are self operated.
3. Chef will remain in the district for the 2015-16 school year. Program ends June 30, 2016.
4. Participating districts will be required to sign a Memorandum of Understanding, signed by the food service director and business manager, that outlines the terms of the Chefs in Schools Training Program.
5. The applicant will agree to complete an electronic reporting form to Project Bread by the end of the 2015-16 school year that will focus on districtwide menu changes and training goals.

To complete the application, you must have the newest version of Adobe Reader. [Download](#) it now for free.

Do not scan, mail, or fax this application.

Please fill out this electronic form, save it, and then email the completed application to:

**Guy Koppe
Guy_koppe@projectbread.org**

Please contact Guy Koppe at 617-239-2570 with questions about the guidelines or application.