



CULINARY SKILLS TRAINING

February 26-27, 2020

Southside High School 312 Almonaster Rd Youngsville, LA 70592

<u>AGENDA</u>

Session Names

- Session A: Knife Skills & Weighing
- Session B: Batch Cooking, Presentation and Portioning
- Session C: LSU Ag Center Recipe Production
- Session D: Baking with White Wheat Flour

Day 1 (Wednesday, February 26)

8:00 am - 8:30 am - Check-In / Complete Surveys / Welcome
8:30 am - 10:30 am - Session A - Knife Skills & Weighing
10:30 am - 10:45 am - Break / Reset of Materials
10:45 am - 12:45 pm - Session B - Batch Cooking, Presentation and Portioning
12:45 pm - 2:00 pm - Lunch on Your Own
2:00 pm - 4:00 pm - Session C - LSU Ag Center Recipe Production
4:00 pm - 4:30 pm - Announcements / Dismissal

Day 2 (Thursday, February 27)

8:00 am – 8:15am – Check-In / Announcements 8:15 am – 10:15 am – Session D – Baking with White Wheat Flour 10:15 am – 11:00 am – Group Photo / Wrap-Up / Closing Remarks









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.