



# **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









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