



CULINARY SKILLS TRAINING

February 26-27, 2020

Southside High School
312 Almonaster Rd
Youngsville, LA 70592

AGENDA

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

