



The Role of the Chef in School Nutrition

Chef Xavier Jaramillo

Chef Dan Connors

A photograph of fresh vegetables, including several yellow onions, a bunch of green onions, and a bunch of flat-leaf parsley, arranged on a white surface. A semi-transparent white oval is overlaid on the image, containing the title and list.

What Makes a Chef

- Knowledge – of identify, purchase, utilize and prepare a wide variety of food
 - Skill – practical hands on experience
 - Taste must be able to produce food that taste good
 - Disciplined
- Judgment – selecting items, determine how much to order, how to blend ingredients
- Pride – in personal appearance and behavior, in doing a job well done

What Makes a Chef

- Cook – a person who prepares and cooks food according to recipe specifications
- Chef – prepares food and manages the operation of a kitchen, taking responsibility for the quality of the food and the profitability of their business





What can a Chef help with?

Improve Student health and well-being

- Improve Student academic success through nutrition
- Increase participation in high quality, enticing school meals
- Increase consumption of fruits, vegetables and whole grain rich foods

Expand capacity of locally grown foods

- Expand local school nutrition programs
- Prepare and serve fresh, clean foods
- Scratch Cooking and Batch Cooking
- Professional Development of Staff
 - Cooking Technique
 - Effective use of equipment
 - Weights and Measuring
 - Knife Skills

A photograph of fresh vegetables, including several white onions, a bunch of green onions, and a bunch of green parsley, arranged in the top left corner of the slide. The background is a light, neutral color.

To Hire or Partner

- Partner with local American Culinary Federation Chapter (ACF)
- ACF Michigan Chapters — Kalamazoo / Battle Creek — Chapter Contact is Eric Gillish (269)370-1914. Flint/Saginaw — Chapter Contact is Mark Handy (810) 217-4136. Grand Rapids - Chapter Contact is Shawn Kohlhaas (616) 808-1006. Lansing - Chapter Contact is Jimmy Hill (517) 410-0375. Marquette - Chapter Contact is Christopher Kibit (906) 227-1544. Muskegon - Chapter Contact is Amanda Miller (706) 294-7234. Traverse City - Chapter Contact is Robert Rodriguez (231) 995-3154. Detroit-Metro Area - Chapter Contact is Brian Lorge (734) 320-8738.

A photograph of fresh vegetables, including several yellow onions, a bunch of green onions, and a bunch of fresh parsley, arranged on a white surface. A semi-transparent white banner is overlaid on the image, containing the title and list.

To Hire or Partner

- Local Restaurants
 - Local Culinary School
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- To Hire or Partner is a numbers decision
 - Start the conversation with what are your needs and where you expect to take the program. Know your expectations of the Chef within the program.

A photograph of fresh vegetables, including several white onions, a bunch of green onions, and a bunch of fresh parsley, arranged on a white surface. The title 'Making a Difference' is overlaid in orange text on a semi-transparent white banner.

Making a Difference

- Understand Food Trends
- Chef's have Chef Friends
- Program Ambassador
- Chef Stations
- Using Knife Skills for Presentations and Displays
- Demo and Tastings

A photograph of fresh vegetables, including yellow onions, green beans, and a bunch of green leafy vegetables, arranged on a white surface. The title 'School Nutrition Training' is overlaid in orange text.

School Nutrition Training

- Culinary Techniques
- Michigan Farm Fresh Skills
- Weights, Measures and Meal Production Records
- Skills for Preparing Quality Meals
- Standardized Recipes
- <https://theicn.org/cnrb/recipes-for-schools/>



The Role of the Chef in School Nutrition

- Institute for Child Nutrition recipe link
- <https://theicn.org/cnrb/recipes-for-schools/>
 - QUESTIONS