



## Culinary Training & Kitchen Infrastructure Consulting Resources

Friends of the Earth has compiled a list of plant-based culinary training opportunities and consulting services for purchasing kitchen equipment and upgrading kitchen infrastructure. This resource was created to highlight key partners who focus on supporting school food service teams with scratch cooked, plant-based menu offerings to encourage more climate-friendly school meals.

### Friends of the Earth

**Plant-Based and Organic Technical Assistance:** Friends of the Earth provides customized technical support for recipe and menu development to expand climate-friendly school menu offerings. We have identified over 100+ popular, culturally diverse, K-12 plant-based recipes and can help food service teams identify which recipes will work best for your district. Friends of the Earth offers connections with plant-based and organic farmers and vendors who offer minimally processed, climate-friendly products appropriate for school meals. We also provide taste testing strategies, carbon footprinting analysis, and fun marketing materials to help promote the benefits of plant-based and organic school food!

**Plant-Based Culinary Staff Training (Zoom):** Friends of the Earth is planning to offer new online culinary training opportunities during the 2022-23 school year for California school food service teams interested in learning the benefits of climate-friendly, scratch made, plant-forward school food. This program is designed to get your staff motivated and engaged on the benefits of climate-friendly school meals, as well as to help identify opportunities to expand climate-friendly, plant-based offerings at your district.

**For more information and to start receiving technical support, please email Friends of the Earth at [climatefriendlyfood@foe.org](mailto:climatefriendlyfood@foe.org).**

### Beyond Green Partners

**Plant-Based Culinary Training & Food Waste Reduction Strategies:** Beyond Green Partners trains foodservice staff with the skills to serve healthy, scratch-cooked food that will remain within budget. Their consulting services include teamwork and leadership training, kitchen efficiencies and waste reduction strategies, on-site recipe development, strategic marketing, and communication strategies.

**Kitchen Infrastructure Consulting:** Beyond Green Partners conducts assessments of kitchen facilities, equipment type and condition, layout, and utility evaluation. Their consulting services also include determining equipment necessity to ensure facility compatibility with current and potential new menus, presenting utility saving strategies, and training kitchen staff on new and existing equipment use.

**For more information, please visit their consulting services webpage [here](#).**

### Chef Ann Foundation



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**On-Site Culinary Training:** The Chef Ann Foundation (CAF) offers [Specialized Programming](#) for school districts to transition their Food and Nutrition Service Departments from a heat-and-serve or processed model to one that is rooted in scratch cooking using whole-food ingredients. Specialized Programming presents a unique opportunity for one or multiple districts to receive individualized and direct support for improving their school meal programs, including culinary training through both virtual and on-site technical assistance. Pricing is based on district size and specific needs.

**School Food Institute (Online Course):** Taught by Chef Ann Cooper—internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children—the [School Food Institute](#) offers a series of video-based online courses which cover key operational areas of school food. These range from recipe and menu development to plant-forward food service and sustainable lunchrooms. Scholarship opportunities and Spanish subtitles for the videos are also available.

**Kitchen Equipment Assessment (Online):** Through their Specialized Programming, Chef Ann Foundation (CAF) supports kitchen equipment selection through a Digital Self-Assessment process or an On-Site Assessment. The latter includes equipment recommendations based on an in-depth on-site facility assessment by CAF staff.

For more information, contact Juni Elston at [juni@chefannfoundation.org](mailto:juni@chefannfoundation.org).

## [Conscious Kitchen](#)

**Scratch-Cooked, Local, Organic Menu Consultation:** Conscious Kitchen partners with schools and communities to break the cycle of packaged, overly processed food. This is carried out through transitioning to chef-prepared, scratch-cooked meals created in low-waste kitchens, based on five foundational attributes: fresh, local, organic, seasonal and nutritious. Conscious Kitchen provides initial services to help a school establish a program, as well as ongoing services to help a school maintain a program.

To partner with Conscious Kitchen, please review the [application instructions here](#). For more information or any questions, contact Judi Shils at [judi@turninggreen.org](mailto:judi@turninggreen.org).

## [Culinary Institute of America](#)

**Plant-Forward Kitchen Training & Consultation (In-Person):** The Culinary Institute of America (CIA) offers culinary training in Napa, California. Their [ProChef® Training and Certification](#) program has three progressive levels of training and certification, combining hands-on training and mentorship to help organizations build/retain their workforce and individuals' better position themselves for career advancement.

**Plant-Forward Culinary Training (Online):** CIA's [Plant-Forward Kitchen Training and Certification](#) is an online training program consisting of 19 courses that are available in English and Latin American Spanish. CIA's [Plant-Forward Kitchen](#) is an education and digital media initiative presenting next-



generation strategies and resources to reimagine menus and flavor development in the professional kitchen.

To inquire about the wide range of consulting and training services the Culinary Institute of America offers, visit their consulting website [here](#).

## [Eat REAL](#)

**Certification Program:** Eat REAL offers a FREE certification program designed to support and recognize a school district's journey to bring transparency to their food program. The Eat REAL evidence-based [standards](#) and third-party assessment provide a map and tools for school food service directors and leadership to measure their practices in nutrition and sustainability and understand how they can make improvements. The process begins with a baseline assessment with a third-party Registered Dietitian (RD) while Eat REAL supports the school district in creating an action plan. The partnership continues as school districts continue to make improvements and seek higher levels of certification.

For more information and to apply, visit Eat REAL's program webpage [here!](#)

## [Humane Society U.S./Forward Food](#)

**Plant-Based Culinary Training: (In Person & Online):** Humane Society U.S. offers in-person culinary trainings for nutrition services staff at school districts across the state of California, including three-day workshops and 1-on-1 consulting support. They have successfully helped schools create long-lasting change by upgrading their menus with sustainable and cost-saving options that the kids enjoy. Their [resources webpage](#) also includes guides for K-12 food service teams to host their own plant-based culinary training with self-guided recordings and online webinars.

Contact Sonny Rodriguez at [srrodriguez@humanesociety.org](mailto:srrodriguez@humanesociety.org) for more information.

## [LunchAssist](#)

**Culinary Lessons for School Nutrition Services (Online):** The [LunchAssist PRO Membership featuring Brigaid](#) is a unique training program featuring culinary lessons by the Chefs at [Brigaid](#) and school nutrition training from the Dietitians at [LunchAssist](#). Their relevant and inspiring videos are between 5 and 15 minutes long and can be credited towards USDA Professional Standards. The videos are offered in both English and Spanish and cover a wide range of topics from civil rights to scratch cooking.

Members are provided with a Professional Standards Tracking Tool that electronically records all training hours completed by program staff. Also included are templates, tools, and resources including printable signage, policy and procedure templates, and quarterly checklists. As an added bonus, members get exclusive invites to bi-weekly live Q&A's where Brigaid Chefs and LunchAssist Dietitians



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help school nutrition professionals troubleshoot new ideas and strategize on how to improve their program.

For more information, visit: [www.lunchassist.org/join](http://www.lunchassist.org/join).

## [T. Colin Campbell Center for Nutrition Studies](#)

**Plant-Based Nutrition Certificate (Online):** In partnership with Cornell University's online learning platform, the T. Colin Campbell Center for Nutrition Studies offers a comprehensive 6-week online [Plant-Based Nutrition Certificate](#), as well as a short free online [Plant-Based Health Mini Course](#) for anyone wanting to enhance their nutrition skills and education. The [certificate program](#) provides research and perspectives from over 25 nutrition, policy, and public health experts, covering topics such as healthy eating practices for childhood development, the role nutrition plays in chronic disease, and strategies to support sustainable, positive lifestyle change and how to inspire others to do the same.

For a sample of the content provided, we encourage you to try out the sample course [here](#). There is a discount code available for school nutrition service professionals wanting to complete the Plant-Based Nutrition Certificate!

**To receive a discount code or for any other questions, please contact April Duckworth at [enrollment@nutritionstudies.org](mailto:enrollment@nutritionstudies.org), (607) 319-3209.**