



Registered Apprenticeship Standards

Local Apprenticeship Standards

CHEF ANN FOUNDATION



Occupation: School Food Specialist

O*NET-SOC Code: 35-2012.00 RAPIDS Code: (0090CB)

Developed in Cooperation with the
U.S. Department of Labor
Office of Apprenticeship

Approved by the
U.S. Department of Labor
Office of Apprenticeship

Registered By: _____

Signature: _____

Title:

Office of Apprenticeship

Check here if these are revised standards



Date:

Registration Number:



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SECTION I – STANDARDS OF APPRENTICESHIP 29 CFR § 29.5

A. Responsibilities of the sponsor: CHEF ANN FOUNDATION must conduct, operate, and administer this program in accordance with all applicable provisions of Title 29 Code of Federal Regulations (CFR) [parts 29](#) and 30, and all relevant guidance issued by the Office of Apprenticeship (OA). The sponsor must fully comply with the requirements and responsibilities listed below and with the requirements outlined in the document “Requirements for Apprenticeship Sponsors Reference Guide.”

Sponsors shall:

- Ensure adequate and safe equipment and facilities for training and supervision and provide safety training for apprentices on-the-job and in related instruction.
- Ensure there are qualified training personnel and adequate supervision on the job.
- Ensure that all apprentices are under written apprenticeship agreements incorporating, directly or by reference, these standards and the document “Requirements for Apprenticeship Sponsors,” and that meets the requirements of Title 29, CFR part 29.7. Form ETA 671 may be used for this purpose and is available upon logging into RAPIDS.
- Register all apprenticeship standards with the U.S. Department of Labor, including local variations, if applicable.
- Submit apprenticeship agreements within 45 days of enrollment of apprentices.
- Arrange for periodic evaluation of apprentices’ progress in skills and technical knowledge, and maintain appropriate progress records.
- Notify the U.S. Department of Labor within 45 days of all suspensions for any reason, reinstatements, extensions, transfers, completions and cancellations with explanation of causes. Notification may be made in RAPIDS or using the contact information in Section K.
- Make a good faith effort to obtain approval for educational assistance for a



veteran or other individual eligible under chapters 30 through 36 of title 38, United States Code, and will not deny the application of a qualified candidate who is a veteran or other individual eligible for educational assistance described in the above for the purpose of avoiding making a good faith effort to obtain approval.

- Provide each apprentice with a copy of these standards, Requirements for Apprenticeship Sponsors Reference Guide, and Appendix A, any applicable written rules and policies, and require apprentices to sign an acknowledgment of their receipt. If the sponsor alters these standards or any Appendices to reflect changes it has made to the apprenticeship program, the sponsor will obtain approval of all modifications from the Registration Agency, then provide apprentices a copy of the updated standards and Appendices and obtain another acknowledgment of their receipt from each apprentice.

B. Minimum Qualifications - 29 CFR § 29.5(b)(10)

An apprentice must be at least 16 years of age, except where a higher age is required by law, and must be employed to learn an apprenticeable occupation.

There is a physical requirement of:

Physically able to perform all job functions

A valid driver's license is not required.

C. Apprenticeship Approach and Term - 29 CFR § 29.5(b)(2)

The apprenticeship program will select an apprenticeship training approach. See Appendix A to select approach.

D. Work Process Schedule and Related Instruction Outline - 29 CFR § 29.5(b)(4)

Every apprentice is required to participate in related instruction in technical subjects related to the occupation. Apprentices **will not be** paid for hours spent attending related instruction classes. Insert Work Process Schedule and Related Instruction Outline at Appendix A.

E. Credit for Previous Experience – 29 CFR § 29.5(b)(12)

Apprentice applicants seeking credit for previous experience gained outside the apprenticeship program must furnish such transcripts, records, affidavits, etc. that may be appropriate to substantiate the claim. CHEF ANN FOUNDATION will evaluate the request for credit and make a determination during the apprentice's probationary period.

F. Probationary Period – (29 CFR § 29.5 (b)(8) and (20)

Every applicant selected for apprenticeship will serve a probationary period



which may not exceed 25 percent of the length of the program or 1 year whichever is shorter. Insert probationary period at Appendix A.

G. Ratio of Apprentices to Journeyworkers - 29 CFR § 29.5(b)(7)

Every apprenticeship program is required to provide an apprenticeship ratio of apprentices to journeyworkers for adequate supervision. Insert ratio at Appendix A.

H. Apprentice Wage Schedule - 29 CFR § 29.5 (b)(5)

Apprentices must be paid a progressively increasing schedule of wages based on either a percentage or a dollar amount of the current hourly journeyworker wage rate. Insert the progressive wage schedule at Appendix A.

I. Equal Employment Opportunity and Affirmative Action

1. Equal Opportunity Pledge - 29 CFR §§ 29.5(b)(21) and 30.3(c)(1)

CHEF ANN FOUNDATION will not discriminate against apprenticeship applicants or apprentices based on race, color, religion, national origin, sex (including pregnancy and gender identity), sexual orientation, genetic information, or because they are an individual with a disability or a person 40-years old or older.

CHEF ANN FOUNDATION will take affirmative action to provide equal opportunity in apprenticeship and will operate the apprenticeship program as required under [Title 29 of the Code of Federal Regulations, part 30](#).

2. Affirmative Action Program - 29 CFR §§ 29.5(b)(21), 30.4, and 30.10

CHEF ANN FOUNDATION acknowledges that it will adopt an affirmative action plan in accordance with 29 Title CFR § 30.4-30.9 (required for sponsors with five or more registered apprentices by two years from the date of the sponsor's registration or by two years from the date of registration of the program's fifth (5th) apprentice). Information and technical assistance materials relating to the creation and maintenance of an affirmative action plan will be made available on the Office of Apprenticeship's website.

3. Selection Procedures - 29 CFR § 30.10

Every sponsor will adopt selection procedures for their apprenticeship programs, consistent with the requirements set forth in 29 CFR § 30.10(b). See Appendix A to enter your selection procedures for each occupation for which the sponsor intends to train apprentices.



J. Complaint Procedures - 29 CFR §§ 29.5(b)(22), 29.7(k), 29.12, and 29 CFR § 30.14

If an applicant or an apprentice believes an issue exists that adversely affects the apprentice's participation in the apprenticeship program or violates the provisions of the apprenticeship agreement or standards, the applicant or apprentice may seek relief. Nothing in these complaint procedures precludes an apprentice from pursuing any other remedy authorized under another Federal, State, or local law. Below are the methods by which apprentices may send a complaint:

1. **Complaints regarding discrimination.** Complaints must contain the complainant's name, address, telephone number, and signature, the identity of the respondent, and a short description of the actions believed to be discriminatory, including the time and place. Generally, a complaint must be filed within **300** days of the alleged discrimination. Complaints of discrimination should be directed to the following contact:

U.S. Department of Labor, Office of Apprenticeship

200 Constitution Ave. NW, Washington, DC 20210

Telephone Number: (202) 693-2796

Email Address: ApprenticeshipEEOcomplaints@dol.gov

Point of Contact: Director, Division of Registered Apprenticeship and Policy

Attn: Apprenticeship EEO Complaints

You may also be able to file complaints directly with the EEOC, or State fair employment practices agency.

2. **Other General Complaints.** The sponsor will hear and attempt to resolve the matter locally if written notification from the apprentice is received within 15 days of the alleged violation(s). The sponsor will make such rulings as it deems necessary in each individual case within **30** days of receiving the written notification: (To be completed by Sponsor):

Name: Mara Fleishman

Address: 5485 Conestoga Ct., #110F, Boulder, CO

Telephone Number: (617) 448-9351

Email Address: mara@chefannfoundation.org

Any complaint described that cannot be resolved by the program sponsor to the satisfaction of all parties may be submitted to the Registration Agency provided below in Section K



K. Registration Agency General Contact Information 29 CFR § 29.5(b)(17)

The Registration Agency is the United States Department of Labor's Office of Apprenticeship. General inquiries, notifications and requests for technical assistance may be submitted to the Registration Agency using the contact information below (To be completed by OA).

Name: Abigail Allen

Address: 550 West C Street. Suite 980. San Diego, CA 92101

Telephone Number: (619) 313-0642

Email Address: allen.abigail.l@dol.gov

L. Reciprocity of Apprenticeship Programs 29 CFR § 29.13(a)(7)

States must accord reciprocal approval for Federal purposes to apprentices, apprenticeship programs and standards that are registered in other States by the Office of Apprenticeship or a Registration Agency if such reciprocity is requested by the apprenticeship program sponsor.

Program sponsors seeking reciprocal approval must meet the wage and hour provisions and apprentice ratio standards of the reciprocal State.

SECTION II - APPENDICES AND ATTACHMENTS

- Appendix A** – *Work Process Schedule, Related Instruction Outline, Apprentice Wage Schedule, Ratio of Apprentices to Journeyworkers, Type of Occupation, Term of Apprenticeship, Selection Procedures, and Probationary Period*
- Appendix B** – *ETA 671 - Apprenticeship Agreement and Application for Certification of Completion of Apprenticeship (To be completed after registration)*
- Appendix C** – *Affirmative Action Plan (Required within two years of registration unless otherwise exempt per 29 CFR §30.4(d))*
- Appendix D** – *Employer Acceptance Agreement (For programs with multiple-employers only)*



SECTION III - VETERANS' EDUCATIONAL ASSISTANCE AS MANDATED BY PUBLIC LAW 116-134 (134 STAT. 276)

Pursuant to section 2(b)(1) of the Support for Veterans in Effective Apprenticeships Act of 2019 (Pub. L. 116-134, 134 Stat. 276), by signing these program standards, the program sponsor official whose name is subscribed below assures and acknowledges to the U.S. Department of Labor's Office of Apprenticeship the following regarding certain G.I. Bill and other VA-administered educational assistance referenced below (and described in greater detail at the VA's website at: <https://www.va.gov/education/eligibility>) for which current apprentices and/or apprenticeship program candidates may be eligible:

- (1) The program sponsor is aware of the availability of educational assistance for a veteran or other eligible individual under chapters 30 through 36 of title 38, United States Code, for use in connection with a registered apprenticeship program;
- (2) The program sponsor will make a good faith effort to obtain approval for educational assistance described in paragraph (1) above for, at a minimum, each program location that employs or recruits an veteran or other eligible individual for educational assistance under chapters 30 through 36 of title 38, United States Code; and
- (3) The program sponsor will not deny the application of a qualified candidate who is a veteran or other individual eligible for educational assistance described in paragraph (1) above for the purpose of avoiding making a good faith effort to obtain approval as described in paragraph (2) above.

NOTE: The aforementioned requirements of Public Law 116-134 shall apply to "any program applying to become a registered apprenticeship program on or after the date that is 180 days after the date of enactment of this Act" (i.e., September 22, 2020). Accordingly, apprenticeship programs that were registered by a Registration Agency before September 22, 2020, are not subject to these requirements.



SECTION IV - SIGNATURES

OFFICIAL ADOPTION OF APPRENTICESHIP STANDARDS

The undersigned sponsor hereby subscribes to the provision of the Apprenticeship Standards formulated and registered by CHEF ANN FOUNDATION, on this 8th day of July, 2021

The signatories acknowledge that they have read and understand the document titled "Requirements for Apprenticeship Sponsors Reference Guide" and that the provisions of that document are incorporated into this agreement by reference unless otherwise noted.

Signature of Sponsor (designee)

Printed Name

Appendix A

WORK PROCESS SCHEDULE

AND

RELATED INSTRUCTION OUTLINE

Appendix A

WORK PROCESS SCHEDULE

School Food Specialist

O*NET-SOC CODE: 35-2012.00 **RAPIDS CODE:** 0090CB

This schedule is attached to and a part of these Standards for the above identified occupation.

1. APPRENTICESHIP APPROACH

Competency-Based

2. TERM OF APPRENTICESHIP

Apprentices will receive training in the work experience as listed below. The following are the work processes the apprentice will learn and be able to perform on-the-job. The term of the occupation is based on the apprentice's demonstration of the mastery of the competencies as specified and estimated to complete in approximately 1 school year.

3. RATIO OF APPRENTICES TO JOURNEYWORKERS

The apprentice to journeyworker ratio is: 1 Apprentice(s) to 1 Journeyworker(s).

4. APPRENTICE WAGE SCHEDULE

Apprentices shall receive a starting wage no less than the applicable minimum wage or living wage (whichever is higher) for the State, County, and City where the apprentice is working. Law establishes the effective date of the minimum wage and/or the living wage. Apprentices shall be paid a progressively increasing schedule of wages based on either a percentage or a dollar amount of the current hourly journeyworker wage rate, which is: \$18.00.

Name: **School Food Specialist**

Period	% of Journeyworker wage	Duration (Hours)	Wage (Hourly)
1st	%	0	\$15.00

2nd	%	0	\$15.00
End Wage	%	0 Hours	\$16.00

5. PROBATIONARY PERIOD

Every applicant selected for apprenticeship will serve a probationary period of 60 days.

6. SELECTION PROCEDURES

CHEF ANN FOUNDATION will consult with participating Local Education Agencies (LEAs) and follow standard procedures for filling open positions.

Qualified applicants will be offered interviews based on a first come first serve basis. Candidates that successfully complete a Healthy School Food Pathway pre-apprenticeship automatically qualify for an interview.

Once a list of qualified applicants is received, CHEF ANN FOUNDATION will interview each candidate and forward its recommendations to the participating K-12 LEA.

The K-12 LEA's Department Manager(s) will make the final selection based upon the occupational requirements and the LEA's needs.

Work Process Schedule

School Food Specialist	
Job Description: Prepare and cook large quantities of food for institutions, such as schools, hospitals, or cafeterias. Support the operations and management of a scratch cook school meal program.	
RAPIDS Code: 0090CB	O*NET-SOC Code: 35-2012.00
Estimated Program Length: 1 year	
Apprenticeship Type:	
<input checked="" type="checkbox"/> Competency-Based <input type="checkbox"/> Time-Based <input type="checkbox"/> Hybrid	

Competency Checklist	Demonstrates Fundamentals: Pre-apprentice can perform the task with some coaching.	Proficient in Task: Apprentice performs task properly and consistently.	Completion Date: Date apprentice completes final demonstration of competency.
FINANCE	Demonstrates Fundamentals	Proficient in Task	Completion Date/Initials
Trained to understand revenue streams and direct and indirect expenses for school meal programs.			
Demonstrate knowledge of reimbursable meals in Offer Versus Serve settings.			
Learn the role of government food commodities in school food.			
Understand menu items and menu cycles as they relate to costing allocations.			
Familiarity with key financial tools, including meal counts, meals per labor			

hour, food cost tracking, and multiyear profit and loss statements.			
MARKETING			
Support the planning and implementation of a school food tasting or sampling event.			
Communicate with different stakeholders (incl. students, faculty, staff, partners, vendors, administrators) about the school food program.			
OPERATIONS - BACK OF HOUSE			
Knowledge of free and reduced-price meals in school food programs vs Universal Meals, including applications, funding rates and verification processes.			
Familiarity with different jobs and responsibilities in school food programs.			
Monitor and record food temperatures to ensure food safety.			
Demonstrate familiarity with facilities, equipment, and supplies in relation to school food operations.			
Wash pots, pans, dishes, utensils, or other cooking equipment.			
Clean food preparation areas, facilities, and equipment.			
Maintain and interpret production records.			
OPERATIONS - FRONT OF HOUSE			
Apportion and serve food to faculty, staff, and students.			
Familiarity with types of school breakfast service and corresponding operational needs.			
Able to use Point of Sale system for free, reduced-price, paid, and a la carte transactions			
PROCUREMENT			
Participate in vendor relations, with the ability to interface with both local vendors and broadline distributors.			

Requisition food supplies, kitchen equipment, and appliances, based on estimates of future needs, as applicable.			
Support receiving supplies, equipment, and other goods.			
Complete, maintain, and interpret food, beverage, supplies, and equipment inventories.			
Rotate and store supplies or food items in kitchens and storage areas.			
RECIPES AND MENUS			
Support planning and production of school food menu items that are varied, nutritionally balanced and appetizing, taking advantage of foods in season and/or locally available.			
Ability to read institutional recipes and make adjustments for yield.			
Properly handle cooked and raw food items in accordance with food safety standards.			
Cook foodstuffs according to menus, special dietary or nutritional restrictions, or number of portions to be served.			
Support planning and implementation of school food menu cycles.			
Interpret meal pattern charts.			
Knowledge of meal crediting processes and demonstrate the ability to interpret credits.			

Apprenticeship Standards

OVERVIEW: Work Based Learning + Related Instructional Hours:

- School Food Institute (SFI) Courses: 8 hours (4 hours online courses, 2 hours pre-reads, 2 hours homework)
- Institute of Child Nutrition (ICN) Courses: 64 hours (64 hours online courses)

- Virtual Learning Sessions: 72 hours (18 hours homework, 18 hours pre-read, 36 hours online session)
- Work Based Learning: 1,080 hours (6 hours/day x 180 days)

MONTHLY SUMMARY

SEPTEMBER:

Work-based Learning in District

- Introduction to district and school food program: Overview of district enrollment, Free/Reduced lunch population, Average daily participation, other programs
- Shadow Food Service Leadership: Tour of district kitchens and cafeterias, introduction to staff
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Universal Meals: How this worked during the pandemic and the states that are continuing this program

Free/Reduced Meals: How the F/R meal program works from applications, to verification to reimbursement

ICN Courses:

Nutrition 101 (8hrs)

Food Safety in Schools (8hrs)

OCTOBER:

Work-based Learning in District

- Participate in meal prep and service in a variety of school kitchens, all grade levels.
- Overview of USDA guidelines and how recipes breakdown
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Farm to School: Learn how farm to school was started and ways to celebrate National Farm to School Month in October.

Supporting local farmers: Why purchasing from small and medium size farms who use sustainable practices is important and how to make this work with your budget.

ICN Courses:

Farm to School (1hr)

Basic Culinary Math (1hr)

Basic Culinary Math with Fractions (1hr)

Basic Culinary Math Scaling Recipes (1hr)

NOVEMBER:

Work-based Learning in District

- Hands on breakfast work. Serve breakfast in a variety of settings and styles. Learn about how a breakfast recipe is credited and how different styles of breakfast are served from Breakfast After the Bell to Breakfast in the Classroom to traditional before the bell cafeteria service.
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

School Breakfast: An overview of how the National School Breakfast program was developed, why breakfast is important and how to make a breakfast program work for your school.

Inventory and Food Cost: How to count inventory in a food service program and why it is important. Food cost, why it is important to stay on top of and how food cost is calculated per recipe.

ICN Courses:

Focus on the Customer (3hr)

Best Practices for Alternative Meal Programs (1hr)

Food Allergies in School Food (1hr)

DECEMBER:

Work based Learning in District

- Spend time with the school food program accounting team and learn about how the budget works. Revenue vs Expenses. Indirect costs, Labor and reimbursement funds
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Budgeting tools and how they can help: Learn about some common tools such as MPLH, Profit vs Loss Statement and Meal Counting and Tracking forms

Production Records: How they work and why they are important

SCHOOL FOOD INSTITUTE: School Food Finance

ICN Courses:

Creating a Motivating Work Place (3hr)

Inventory Management (1hr)

JANUARY:

Work based Learning in District

- Spend time working with district warehouse manager, procurement director and learn how food is ordered and selected in your district.

- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

School Food Revenue: Learn about all possible revenue streams as they relate to a school food department

Grants: What are common grants school food operators apply for, how to find grants and filling out a basic grant application

ICN Courses:

Transporting school food (1hr)

Buy American Clause (1hr)

Procuring School Foods (3hr)

FEBRUARY:

Work based Learning in District

- Back of the House production. Learn all about school food recipes and how they are prepared. Become familiar with all kitchen equipment. Help with production schedule.
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Commodities: How the government commodity allotment helps school food programs. Placing a commodity order, options available and how the allotment is determined

School Food Procurement: Contracts, RFPs, Purchasing thresholds and how it all works

ICN Courses:

Recipe Analysis (4hr)

Production Records (1.5hr)

Lifecycle of USDA Commodity Foods (3hr)

MARCH:

Work based Learning in District

- Continue to learn about food production, packaging, and salad bars being used in school cafeterias
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Recipe/Menu Development: How to plan a scratch cooked school food menu and how cycle menus work

Salad Bars: How salad bars work in a school food program and why they are important in increase fruit and vegetable consumption

ICN Courses:

Culinary Techniques Preparing Entrees (8hr)
Meal Patterns (6hr)

APRIL:

Work based Learning in District

- Learn how to market a school food program and why this is important. Participate in sampling events, rainbow days and chef demos in cafeterias.
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Marketing in School Food: Ways to make your program successful through creating an awareness campaign

Plant Forward Recipes: Why plant forward is important and how to implement in your school food program

SCHOOL FOOD INSTITUTE COURSE: Plant Forward

ICN Courses:

Marketing your School Food Program (3hr)

MAY:

Work based Learning in District

- Learn how to run down inventory in school food kitchens for the school year, deep cleaning and sanitation procedures.
- General school food service operation support (e.g., meal prep, washing dishes, serving, cleaning, etc.)

Virtual Learning Sessions

Seamless Summer Feeding Program: Learn all about SSO and how it works

Planning Back to School Meetings: Learn tips and suggestions for making the most out of your back to school meeting and how planning in advance can be an advantage

ICN Courses:

Food Safety in Summer Meals (4hr)

Back to School Training (1hr)

Pre-Apprenticeship Standards

OVERVIEW: Work Based Learning + Related Instructional Hours

- SFI 9 courses: 44 hours (9 hours pre-read, 9 hours homework, 26 hours online learning)
- Virtual Learning Sessions: 4.5 hours (3 sessions, 1.5 hrs each)
- Work-Based Learning: 104 hours (8 hours x 13 weeks @ 4 hour shifts)

Week 1

SFI: *School Food 101*

SFI: *Mission, Vision and Strategic Planning*

Week 2

SFI: *School Food Operational Models*

Work-based Learning in District

- Introduction to district and school food program: Overview of district enrollment, Free/Reduced lunch population, Average daily participation, other programs
- Shadow Food Service Director: Tour of district kitchens and cafeterias, introduction to staff

Week 3

SFI: *Recipes and Menu Development, part 1*

SFI: *Recipes and Menu Development, part 2*

Work-based Learning in District

Introduction to Recipes: How School Food Recipes breakdown to meet costing allocations, and nutrition guidelines.

Week 4

SFI: *Ingredients for Healthier Kids*

Work-based Learning in District

Recipes/Production: Working on preparation of lunch recipes in kitchen and overview of how scheduling and production schedule works

VIRTUAL LEARNING SESSION: Why Scratch Cooking is so Important

Week 5

SFI: *Salad Bars to Schools*

Work-based Learning in District

Introduction to Operations - Back of the House: Continuation of time working on production, overview of packout transportation and flow of food in program

Week 6

SFI: *Marketing and Lunchroom Education*

Work-based Learning in District

Operations - Back of the House: Production

Week 7

SFI: *School Food Procurement*

Work-based Learning in District
Operations - Back of the House: Production

VIRTUAL LEARNING SESSION: Incorporating Local & Sustainable Sourcing into School Food

Week 8

Work-based Learning in District
Procurement: Spend time shadowing procurement employees. Learn how orders are placed, purchasing thresholds, vendors, commodities, etc

Week 9

Work-based Learning in District
Operations - Front of the House: Meal service in a cafeteria

Week 10

Work-based Learning in District
Operations - Front of the House: Meal service in cafeteria, overview of how POS system works in school food

VIRTUAL LEARNING SESSION: How Commodities work

Week 11

SFI: Sustainable Lunchrooms

Work-based Learning in District
Operations - Front of the House: Meal service

Week 12

Work-based Learning in District
Marketing: Participate in a tasting/sampling event in school cafeteria

Week 13

Work-based Learning in District
Marketing: Run a tasting/sampling event in a school cafeteria.

Related Core Subjects - Apprenticeship

Provider	
Name: Chef Ann Foundation	
Address: 5445 Conestoga Ct #150, Boulder, CO 80301	
Email: info@schoolfoodinstitute.org	Phone Number:
Suggested Related Instruction Hours:	

Course Number	Course Title	Contact Hours
	Plant Forward	4
	School Food Finance	4
	Institute of Child Nutrition Courses	64
	School Food Virtual Learning Sessions	72
Total		144