

Activity 2: Training in My Kitchen

Instructions: Think about the kinds of training that you provide to your kitchen staff. (Not everyone has trained their staff before. If you haven't trained staff but have been on the receiving end, talk about that instead.) Read the following questions and share with your group.

- 1) Introduce yourself and the general characteristics of your kitchen (i.e. size, type of school, kinds of meals served like breakfast and/or lunch, urban or rural.)

- 2) Share your experience:
 - A. How is training provided in your kitchen?
 - Where?
 - How long?
 - In what topics?

 - B. How does the staff in your kitchen respond to training?

 - C. Has the staff in your kitchen applied what they have learned? How do you know?