

Upcoming Trainings



REGISTER NOW

 Click on the dates below to register.

IN-PERSON TRAINING

CULINARY SKILL DEVELOPMENT TRAINING

These exciting three-day trainings will take place in June and July. Topics will include food safety, knife skills, time management vegetable cookery, and much more!

- June 7-9 | Stillwater, McAlester, Miami
- June 14-16 | Stillwater, Oologah, Pryor
- June 21-23 | Stillwater, Sand Springs, McAlester
- July 12-14 | Stillwater, Bixby, Lawton, Oklahoma City
- July 19-21 | Bixby, Lawton, Oklahoma City
- July 26-28 | Bixby, Enid

Child Nutrition Leadership Training

Child Nutrition Leadership Training is a one-day training that is recommended for individuals responsible for menu planning and procurement such as child nutrition directors, managers, and school administrators. More details coming soon!

- June 20 | Stillwater

FARM TO CACFP: THE FRESH PROJECT TRAINING

The FRESH Project training is designed to give child care centers participating in the CACFP the skills to incorporate more fresh, local food into their program.

- June 10 | Miami, OK
- June 13 | Oologah, OK
- June 20 | McAlester, OK

ON-SITE SCHOOL CHEF CONSULTATION

After completing Skill Development training, a school is eligible for a personalized chef consultation. Through a series of on-site visits during the 2022-2023 school year, a professional chef will partner with the child nutrition director to focus on menus, procurement, marketing, and much more! For more information email cookingforkids@okstate.edu.