

# Produce Processing Culinary Training

The Florida Department of Agriculture and Consumer Services (FDACS), as a part of FSNA's Increasing FL Produce in School Meals initiative, has funded this training, districts will only be asked to pay for travel expenses.

The one day training will take place at Davenport High July 18-21 from 8:00 AM - 3:30 PM. Participants can choose which day they would like to attend. Participants can book a room at the Hampton Inn Orlando-Maingate South in Davenport for \$140.00 a night. All rooms will have two beds. [Click here](#) to reserve your room.

Participants will learn and demonstrate the use of equipment - such as slicers, robot coupes, and citrus sectioning tools to prepare large scale fresh produce. They will incorporate farm to school food safety techniques and knife skills as well! Participants will be provided a certificate of completion at the end of the training.

The Increasing FL Produce in School Meals initiative incentivizes school districts to purchase produce grown in Florida by providing extra funding or other supports. The goal is higher quality meals and offering more fresh or minimally processed fruits, vegetables and legumes to our Florida school children.

Slots for the Produce Processing training are limited to 24 per day. Use the following links to Register for the day of your choosing:

[Tuesday, July 18th](#)  
[Wednesday, July 19th](#)  
[Thursday, July 20th](#)  
[Friday, July 21st](#)

For more information please call 850-878-1832 or email Janet Chernoff, [jchernoff@floridaschoolnutrition.org](mailto:jchernoff@floridaschoolnutrition.org).

We are very excited to offer this training and looking forward to helping schools offer more, fresh Florida Produce in school meals.