



## DO YOU WANT TO:

*Increase peer to peer training in your kitchens?*

*Give your managers and trainers added value?*

*Increase your Farm to School efforts?*

**Culinary Rooted in Georgia is for you!**

**What:** Culinary Rooted in Georgia, will focus on farm to school culinary techniques. The training will:

- Provide tools necessary to increase skills and knowledge related to using local foods in school nutrition programs;
- Expand the capacity of School Nutrition programs to prepare and serve fresh locally grown produce that students will eat;
- Include instructional tools and resources that attendees can use and/or modify to share their knowledge with others.

The culinary training will be two days and allow for 20 - 25 participants per location.

### When and Where:

- [Cobb County, January 9 - 10, 2019 at 991 Old Alabama Rd., SW Mableton GA 30126](#)
- [Rock Eagle, January 16 - 17, 2019 at 350 Rock Eagle Rd., Eatonton GA 31024](#)
- [Glynn County, January 23 - 24, 2019 at 4404 Glynn Co. Pkwy, Brunswick GA 31525](#)
- [Hall County, February 18 - 19, 2019 at The Oaks 2719 Tumbling Creek Rd., Gainesville GA 30504](#)
- [Jeff-Davis District, February 27 - 28, 2019 at 156 Collins St., Hazlehurst GA 31539](#)
- [Dougherty County, March 6 - 7, 2019 at 801W Residence Ave., Albany GA 31701](#)

**Who:** School Managers, Assistant Managers and District Level Trainers

**Cost:** Registration fee is \$35 per person

**How:** Registration is open now but limited. Don't delay! Click on the location you want to register for.

Email questions to [Farm2School@gadoe.org](mailto:Farm2School@gadoe.org)

This is brought to you in a partnership between  
Georgia Organics, Georgia Department of Education School Nutrition Division and Royal Food Service.



This institution is an equal opportunity provider.