

Registration

Workshops

Culinary workshops \$179.00 per person
Group discounts available.

Private In-Community Training

Contact me to discuss private, in-community training

Number of participants: _____
Community name: _____

Payment

I'm a current Nutricopia client: Invoice community.

Not a Nutricopia client. Payment enclosed

Name: _____
Job Title: _____
Street: _____
City: _____
State, ZIP: _____
Phone: _____
e-mail: _____

Mail or fax to:
Nutricopia, Inc.
9837 Folsom Blvd. Suite A
Sacramento, CA 95827
Fax: 916 364-5353

Registration

Registration must be received at least 15 days before seminar date.

How To Register

Nutricopia Consulting Clients Register by Mail or Fax

Current Nutricopia consulting customers need only mail or fax this form to Nutricopia. No check required. Your community will be invoiced as part of your regular billing process.

Complete the attached registration form and fax to: Nutricopia at (916) 364-5353



Nutricopia, Inc.
9837 Folsom Blvd. Suite A
Sacramento, CA 95827
916-364-5300
Fax: 916-364-5353
www.nutricopia.co



Improve Meal Quality with Culinary Training



Improve Meal Quality with Culinary Training Workshops or Private In-Community Sessions

Bring culinary excellence to your community. Better culinary techniques means more appealing meals. Attend Nutricopia's professionally developed and instructed classes to benefit your residents and staff.

- Distinguish your community by providing a great dining experience
- Provide a career ladder for your staff

Culinary Topics

- Culinary techniques
- Knife skills
- Flavor development
- Selecting the right ingredients
- Choosing the right equipment
- Preparing stocks
- Garnish techniques
- Consistency modifications
- Sauce preparation
- Improving food procurement system



Group Workshops

- Full day of culinary skills training
- Culinary Skills Workbook
- Hands on practice
- Certificate
- Lunch

In-Community Training

Nutricopia's Registered Dietitian chef will come to your community for two exciting and informative days of personalized culinary training to your staff. Two day sessions include the following:

- Comprehensive review of community's food and dining services
- Recommendations for quality and efficiency improvements
- Personalized education and hands-on skills training
- Three chef-prepared meals with your dining staff participation
 - Scratch-made soup for dinner
 - Successful egg preparation for breakfast
 - Full lunch menu and meal prepared with dining services for all residents to enjoy



Learn from Registered Dietitian Chefs

Workshops and two-day personal in-community consultation and training are conducted by Nutricopia Registered Dietitian Chef Julie Tharison.

Workshops are currently being scheduled. Call 916-364-5300 or visit nutricopia.co for dates, locations and times

