



Chef in the Classroom

Information Sheet

What are the overall goals of Chef in the Classroom?

(Hint — for a successful program, students will need working knowledge of MyPlate guidelines.)

- Provide students the knowledge and encouragement to make healthy food choices
- Empower students to help in preparing nutritious family meals
- Help students learn basic kitchen skills and become familiar with culinary careers

Who is involved?

Fuel Up to Play 60 Program Advisors & Supporters, Chefs and American Dairy Association Indiana Inc. (ADAI). If your school is not signed up, go to FuelUptoPlay60.com and join!

How to get started

1. Fuel Up to Play 60 advisors fill out the “Chef in the Classroom” application and submit to ADAI.
2. ADAI will connect the applying school with a chef, and then send a resource packet to the school.
3. The chef and Fuel Up to Play 60 program advisor from the school will discuss:
 - a. Number of classes and times
 - b. Type of activity
 - c. Menu
 - d. Who will provide necessary items
4. After the chef presentation has been discussed with the chef and advisor, a brief summary of the plan will be submitted to ADAI for approval.

5. Once the plan is approved, the chef may present.
6. After the chef presentation is complete, the program advisor will fill out/send the **School Evaluation** to ADAI. The school will then pay the chef from the funding received from the Dairy Dollars grant monies.

Need ideas for Chef demonstrations?

Visit our Chef in the Classroom page for a variety of ideas and recipes!

Schools applying for a visit from a Chef to your classroom:

- Chef visits are awarded on a first-come, first-served basis.
- Chef visits to the classroom are awarded only to schools that are registered as Fuel Up to Play 60 schools. If your school is not signed up, go to FuelUptoPlay60.com and join!



For more information, contact Michelle Plummer at plummer@winnersdrinkmilk.com, or go to WinnersDrinkMilk.com and click on Schools.

We would love to have pictures of your Chef in the Classroom program!
Share on social media and tag us [@INDairy](https://twitter.com/INDairy)! [#WinnersDrinkMilk](https://twitter.com/WinnersDrinkMilk)





School Evaluation

NAME OF CONTACT _____

No. of participating
students

SCHOOL _____

How was your experience with this program and the Chef?

What was prepared by the chef?

What dairy foods were used?

What were your objectives?

Do you feel these objectives were met? Explain.

Please share some student comments about this program.

Any additional comments?



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Chef Evaluation

Name of chef _____

Restaurant / Culinary School _____

Fuel up To Play 60 School _____

Share your experience with the 'Chef in the Classroom' program.

What items were prepared in the classroom?

What items did you bring to the school (ex: equipment/food)?

What dairy foods were used?

What did you demonstrate?

After the presentation, did you feel the recipe(s) were age appropriate?

Describe your interaction with the students; how did the students participate?

Would you recommend this program to other chefs? Why or why not?



Any additional comments?

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