James Beard Foundation Florida International University

You're invited Friday, March 1, 2019

Creating a Full-Use Kitchen Culinary Lab

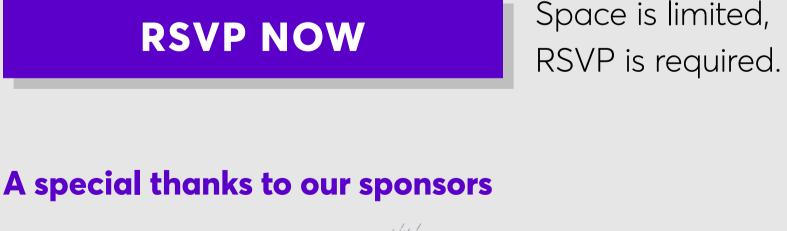
Hosted at Chaplin School of Hospitality and Tourism Management HM 129 Miami, FL 33181

2:30—5:30 PM

Please join us at the James Beard Foundation's culinary lab that will give you the tools to bring food waste reduction into your classroom.

Chef Ana Plana will lead this session, which will include a food scraps cooking competition and a full-product utilization exercise. Adapted from the James Beard Foundation's food waste curriculum, this lab will give educators a head start to completing the course.

The lab will be followed by a reception with wines provided by Distinguished Vineyards.







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