

James Beard Foundation

X 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.

RSVP NOW

Space is limited,
RSVP is required.

A special thanks to our sponsors



**JAMES
BEARD
FOUNDATION**

**WASTE
NOT**