

# SVCI Report to KURA on Professional Short Course Program

June 2021



**SUN VALLEY CULINARY**  
INSTITUTE

# KURA Contract for Services Commitment

Scope of Services. The Parties hereby agree that Culinary Institute shall provide the following services:

a. the Professional Short Courses consistent with Exhibit A

Exhibit A to CFS

FY21 Activity	KURA Relevance	Participants	Timing	Quantities/Scale	Expenditure Detail	Projected Costs
Professional Short Courses	upskilling for back-and front of house restaurant staff in tight labor market;  gap filling for suspended J1 visa program	Blaine Co School District culinary track students  Existing front or back of house staff  Stepping stone to full time program	Pre-season dates in Dec, Apr and/or May	1-2 classes per month depending on season  5-6 participants per class  5 to 6 total classes  2 - 3 hrs per class  Modest 25% co-pay per participating restaurant	Development of curriculum  Instructor teaching per diems  Food costs  Facility access fees  Recruitment & Advertising	\$ 14,000
					<b>FY21 SVCI Request</b>	<b>\$ 14,000</b>

# Program Design



## SUN VALLEY CULINARY INSTITUTE

### Please join us for our Professional Development Series

SVCI is excited to announce our **first** Professional Development Series, **May 3-6** at the Institute.

These short and concentrated classes are designed to teach essential culinary and service skills for those who want to enter foodservice, who are new to foodservice employment, or who wish to broaden their skill set.

This program will empower participants to be more confident in their culinary and/or service abilities.

Encourage your staff to join **Chefs Naomi Everett** and **Christopher Koetke** for this new educational initiative designed to directly benefit the local foodservice community. Our chefs represent not only decades of culinary educational experience, but decades of foodservice experience. Students may take individual classes or sign up for both the **Culinary Track** and/or the **Service Track**.

Class Dates: May 3-6  
Class Times: 10AM-2PM  
Cost: \$25/Day  
Lunch Provided

Space is limited to 8 Students/Day

#### Culinary Track



#### May 3, 2021 10AM – Noon

- Safety and Sanitation
- FAT TOM
- Personal behaviors/hygiene
- The basics of biological, chemical, and physical hazards
- Reducing the possibility of foodborne illness, chemical poisoning, or physical contamination
- Cleaning and sanitizing
- Critical temperatures - Cooking, holding, chilling, and reheating
- Elements of Tasting
- Physiology
- Perceived likes and dislikes
- How to critically taste

#### Noon – Lunch

#### May 3, 2021 12:30PM – 2PM

- Product utilization
- Cross-utilization
- Waste management
- Costing
- Yield costing
- Recipe costing
- Menu pricing

#### May 4, 2021 10AM – Noon

- Basic Knife Skills
- Safely handling knives
- Sharpening knives
- Basic knife cuts

#### Noon – Lunch

#### May 4, 2021 12:30PM – 2PM

- Introductory Cooking Methods
- Dry heat methods (sauté, grill, roast, deep fry)
- Moist heat methods (poaching, blanching, steaming)
- Combination methods (braising and stewing)

#### Service Track

#### May 5, 2021 10AM – Noon

- Customer Service Skills
- Telephone etiquette
- Communication skills, verbal/nonverbal
- Sanitation and hygiene
- Service dos and don'ts—the finer points
- Service sequence

#### Noon – Lunch

#### May 5, 2021 12:30PM – 2:00PM

- Front-of-House organization
- Service-ware identification and preparation
- Table settings and preparing for service
- Food presentation
- Order taking
- Communication with the kitchen (special orders, allergens, etc.)

#### May 6, 2021 10AM – Noon

- Introductory Wine and Beer Service Class
- Serving beer and wine
- Understanding customer preferences and making suggestions
- Pairing beer and wine with food

#### Noon – Lunch

#### May 6, 2021 12:30PM – 2:00 PM

- The Basics of Beer and Wine
- Basic beer styles
- Basic wine styles

[Register Now](#)

**Questions?**

Contact Karl Uri at [karl@sunvalleyculinary.org](mailto:karl@sunvalleyculinary.org) or 208-913-0494



# Program Metrics

- Winter course moved to Spring due to Covid and at request of restaurateurs
- Four classes/courses delivered in May (2 Front & 2 Back of House)
- 4 FoH & 8 BoH participants, representing 6 Ketchum restaurants
- Actual program delivery met and exceeded median projection

Contract for Service		Low	Hi	Median	Actual Program Delivery	
1	classes per month	1	2	1.5	4	
2	# total classes	5	6	5.5	4	
3	# participants per class	5	6	5.5	5.5	Average
4	# hours per class	2	3	2.5	4	
	<b>Total Program Hrs</b>	<b>50</b>	<b>108</b>	<b>76</b>	<b>88</b>	



# Program Delivery



## Student Feedback:

- Value of classes = 9 of 10
- Net Promoters Score = 95%
- Future participation = Yes! Fish/Pastry/etc.

## Student Attendees from:

- Cookbook
- Limelight
- Kneadery
- Knob Hill
- Raspberry's
- SV Guides



## **SVCI Request**

*Reimbursement of \$14,000 allowed by contract for delivery of:*

- 1. Professional short course program, and*
- 2. Ketchum City match requirement for Revelry Group Tax Reimbursement Incentive.*