





Let's Get Cooking

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Situation







TO ADDRESS THIS GAP UTILIZING LOCAL TALENT AND BUSINESS PARTNERS



WCM ECONOMIC
DEVELOPMENT COUNCIL
WAS PERFECT PARTNER
TO IMPLEMENT THIS
PROGRAM

Relevancy to Community Development Extension Programming

Valley County is a recreation-based economy in mountain town, two hours north of Boise, ID

Restaurants contribute to the local economy in a significant way

UI Extension responds to meet the community education needs of Valley County the Let's Get Cooking (LGC) class contributed to workforce talent development.

Scoping

- Initial meeting to gauge interest in non-accredited certificate training for locals
- Determined what would define success for all partners involved
- Determined who would be the local chef partners and what roles would they play





Overall Goals of Program

Increase

Increase knowledge of cooking from scratch using fresh ingredients

Support

Support local skills development by providing culinary arts training for summer WCM employment

Strengthen

Strengthen one of the top sectors in the WCM by training existing and new talent for culinary arts in the region.

Roles of Partnership: University of Idaho Extension

co-developed curriculum with partners

developed syllabus for class

coordinated scheduling of chef and ID Department of Health presenters

marketed the program alongside all community partners

taught soft skills content including

Roles of Partnership: WCM Economic Development Council

- WCMEDC brought the stakeholders for this program together
- WCMEDC secured generous scholarship funding from the City of McCall, and Buck Knife donations
- Managed registrations
- Budget management
- Marketed the program alongside all community partners.

Soft Skills, UI Extension

- Planning for the future
- Resume development
- Transferable skills

Change equation

Chef Partners

Knife and Cutting Skills

Cooking Methods

Sauces and Recipe Creation



ID Department of Health

- Presentation from Food Safety Inspector
- Additional ServSafe or ID Department of Health Food Safety training encouraged
- ❖ Food Handler or Manager courses suggested and checked off on their LGC certificate



Evaluation continued....

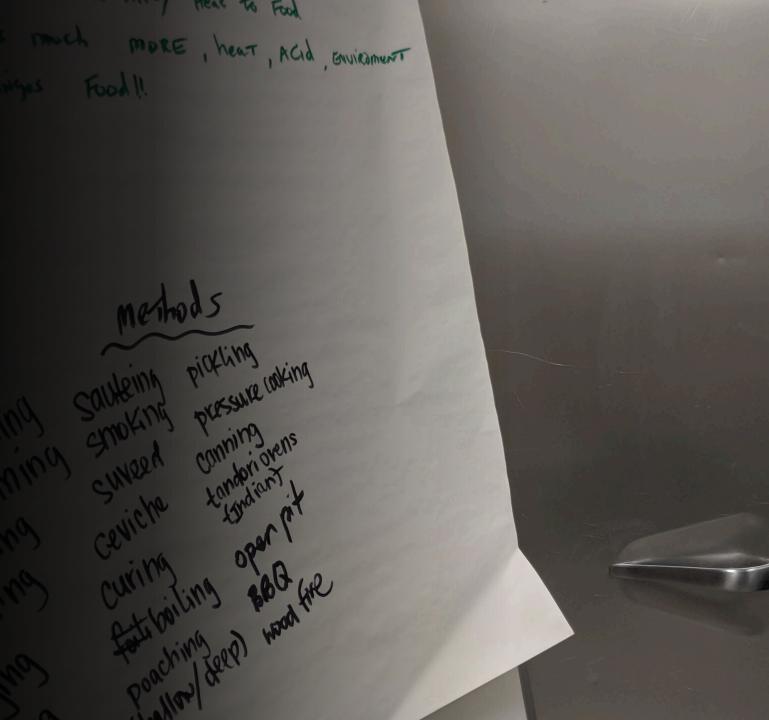
• 87% percent of course participants were extremely satisfied with the overall course





Evaluation continued....

- All participants planned on using the knowledge gained in cooking methods, recipe creation, and sauces during the course at home and in future employment.
- All participants were currently employed or planned on gaining employment in the culinary arts sector.
- 85% planned on applying these skills in the WCM region.



Evaluation continued....

- 99% significantly and/or somewhat improved their ability to create recipes and sauces
- 93% either significantly and/or somewhat improved their knife skills and soft skill sets throughout the course
- 86% significantly or somewhat improved their knowledge of food handling and safety during the classes.

Unintended Outcomes



WCMEDC is applying this model of learning to other sectors including the construction trades (another top sector for the region)



4 class participants of the LGC class planned on developing their skills for a culinary arts business







Let's Get Cooking

Partnerships work!

Questions?