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University of Nebraska-Lincoln
Extension

Presented by:

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Buffalo County

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Central IV Extension

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Hall County

Contact us if you would like a
separate program for your
organization (minimum of 8
participants).

Extension is a Division of the Institute of Agriculture and
Natural Resources at the University of Nebraska–Lincoln
cooperating with the Counties and the United States
Department of Agriculture.

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programs abide with the nondiscrimination policies of the
University of Nebraska–Lincoln and the United States
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You “cook for a crowd” if you
volunteer to prepare, serve or
handle food at:

- Banquet
- Church supper
- Pancake breakfast
- Concession stand
- Family reunion picnic
- Community food kitchen
- Fair booth
- Festival
- Soup supper

Cooking Safely for a Crowd Workshop



**September 29, 2009
6:30-9:00 pm**

**Buffalo County Extension Office
Kearney, NE**

**October 20, 2009
1:30-4:00 pm**

**Loup City Community Center
Loup City, NE**

**October 22, 2009
6:30-9:00 pm**

**Hall County Extension Office
Grand Island, NE**

You're a good cook at home - but cooking for a crowd is different. Where do you store all that food? How do you keep the fresh foods cold? When is the food cooked safely? How long can you leave the serving tray on the picnic table?

Why Should I Attend the Workshop?

There's a lot to learn about safe food preparation and handling. If you don't do it for a living, you may not be aware of all the special techniques involved in cooking for a large group of people. It's scary to think about people getting sick from your meal, but it can happen.

Each year approximately 76 million Americans become ill from the food they eat. While foodborne illness can be as mild as a stomach ache, it can be much more serious and sometimes fatal. Children and the elderly are among those most at risk.

Unsafe food can "spoil" your group's reputation -- and its finances. That pancake breakfast you counted on to fund your group's charity work will have to be canceled...and you may even be sued. Don't take a chance. Sign up for the "Cooking Safely for a Crowd" workshop. Learn to protect yourself and the people you feed.



What Will I Learn?

The workshop topics will include:

- Planning and Purchasing
- Storing Food Supplies
- Preparing and Cooking Food
- Transporting, Storing and Serving Cooked Food
- Handling Leftovers

REGISTRATION FORM

Registration due one week before the class.

Name _____

Organization _____

Address _____

Phone _____

Circle Location

Kearney Loup City Grand Island

FEE: \$8.00 for first person from organization - \$6.00 for each additional person from the same organization. Fee covers all materials.

Make check payable & return registration to:

Hall County Extension
College Park
3180 W. Highway #34
Grand Island, NE 68801
(308) 385-5088
cwells2@unl.edu