

NRAEF Summer Institutes Level 1 Sample Agenda

Before Your Course

Time	Topic / Activity
March 9 – May 18	Register for your selected courses
Two weeks prior to your start date	Receive access instructions and course materials

Sunday

Time	Topic / Activity
4:00-5:00pm EST	Welcome Reception and Orientation (Zoom Invitation)

Monday Through Thursday

Time	Topic / Activity
Self-Paced (Estimated 20 hours of content and study)	Review of video lectures and demonstrations <ul style="list-style-type: none"> • Dry Heat & Cooking Methods • Food Safety • Kitchen Essentials: Knife Skills & Mise en Place • Kitchen Essentials: Professionalism & Standardized Recipes • Moist Heat Cooking Methods • Sauces • Soups • Stocks • Workplace Safety Review of curriculum PowerPoints and supplemental materials <ul style="list-style-type: none"> • Communication • Introduction to the Industry • Pedagogy
Tuesday, 5:00-6:00pm EST	Attend Office Hours <ul style="list-style-type: none"> • Sign up for one or both sessions on the Learning Platform
Thursday, 12:00-1:00pm EST	

Friday

Time	Topic / Activity
1:00-2:00pm EST	Level 1 Examination
2:00-4:00pm EST	Celebration of Success