



PREMIER

THE POWER OF PARTNERSHIP

PREMIER CULINARY CLINICS HOW IMPRESSIVE DO YOU WANT TO BE?



At the **Premier Culinary Clinics**, you'll learn how to stir the "wow factor" into every recipe by using basic and on-trend ingredients with pizzazz. You'll see how to improve your presentation with a few simple techniques – creative garnishes, colorful place settings, plates of different shapes or inventive demo stations. You'll see on-trend appetizers, entrées and desserts that will please all your customers, whether they're vegans, organic aficionados, picky eaters or restricted dieters.

Register today
with your US Foods®
representative



At the **Premier Culinary Clinics**, you can:

- Learn the latest healthy-food trends
- Work with industry-leading chefs
- Return home with new skills, products and presentation techniques
- Invigorate your staff's passion for food



How does it work?

Premier Culinary Clinics offer a unique training and learning opportunity for your kitchen staff by letting them work with industry-leading chefs from Premier CMA manufacturers and vendors. The two-day clinics are offered once a year in 11 locations across the country. They're offered to all members for a nominal fee, excluding travel and hotel. Additionally, your staff will have hands-on sessions to test their newly learned skills.

Register your whole kitchen staff.

Your whole facility will benefit when your staff members return with new ideas, new recipes and renewed enthusiasm for their daily work. Each participant receives hands-on education from leading chefs, a set of chef's knives, a book of recipes and numerous other items to enhance culinary skills – and you'll know that you've taken your staff's cooking abilities to the next level.

Register for a Premier Culinary Clinic today!

Registration

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Clinics

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