Chef Relief Training

World Central Kitchen’s Chef Relief Training is offered in partnership with professional culinary training institutions or restaurant groups throughout the country. The two day program trains culinary students and chefs with the core knowledge and skills needed to initiate and lead community-based responses to local disasters.

WCK’s Chef Relief Training is taught by instructors with extensive WCK Chef Relief Team experience. Through a combination of in-classroom learning and hands-on kitchen practice, the course provides a thorough introduction to the standard operating procedures and protocols WCK utilizes to safely and effectively feed communities in the aftermath of natural or man-made disasters.

**Recommended Prerequisites**
- ServSafe Certification
- 1 year culinary experience/Culinary 101

**Recommended Reading**
- How We Work
- “We Fed an Island”
- WCK’s Twitter feed: @WCKitchen

**Cost**
WCK charges a per student fee. Fees average $250 and vary depending on the location of the training and the equipment resources available at the site. A cost proposal will be prepared in advance of final engagement.

**Course Objectives**
- Understand WCK’s overall vision for emergency feeding and how it relates to chefs.
- Learn the SOPs and team member roles for effective disaster relief activations.
- Review proper food safety and sanitation practices and how they apply in crisis situations.
- Practice disaster scenario food preparation techniques using the WCK methodology.
- Practice effective activation communication protocol.
- Investigate menu and nutritional planning for varying populations in activation areas.
- Understand procurement, transportation, and wrap-up protocols for an emergency food response.
- Empower students to lead a local food response that WCK may not initiate or be ready to volunteer with WCK during a local emergency activation.
- Understand the expectations of a chef volunteer in a WCK led activation.

*Completion of this course does not guarantee participation in any future WCK activation, though preference for recruitment and engagement will be given to successful Chef Relief Training graduates in the event of a WCK coordinated local emergency response.*