

**JEFFERSON COUNTY PUBLIC SCHOOLS  
CONTRACT FOR THE PROCUREMENT OF PROFESSIONAL SERVICES**

THIS CONTRACT FOR PROCUREMENT OF PROFESSIONAL SERVICES (hereinafter "Contract") is entered into between the JEFFERSON COUNTY BOARD OF EDUCATION (hereinafter "Board"), a political subdivision of the Commonwealth of Kentucky, with its principal place of business at 3332 Newburg Road, Louisville, Kentucky 40218 and Chef II Impress, LLC (hereinafter "Contractor"), with its principal place of business at 12002 Wooden Trace Dr. Ste A, Louisville, Ky 40229.

WITNESSETH:

WHEREAS, the Board desires to procure the particular services of Contractor, which are more fully defined below; and

WHEREAS, Contractor has held itself out to be competent and capable of performing the services contracted for herein;

NOW, THEREFORE, in consideration of the mutual promises and agreements hereinafter set forth, the Board and Contractor (hereinafter "Parties") agree as follows:

**ARTICLE I**

Entire Agreement; Amendments

This Contract is the entire agreement between the Parties and supersedes any and all agreements, representations and negotiations, either oral or written, between the Parties before the effective date of this Contract. This Contract may not be amended or modified except in writing as provided in Article VIII. This Contract is supplemented by the Board's Procurement Regulations currently in effect (hereinafter "Regulations") that are incorporated by reference into and made a part of this Contract. In the event of a conflict between any provision of this Contract and any provisions of the Regulations, the Regulations shall prevail.

**ARTICLE II**

Services

Contractor agrees to perform the following services (hereinafter "Services") of a quality and in a manner that is within the highest standards of Contractor's profession or business. The Services are as follows:

Contractor shall provide direct student services at various JCPS schools. Each school shall independently schedule the instructional sessions with Contractor under this Contract with services dates to be set by mutual agreement of school and Contractor. Each school shall enter into Purchase/ Service Agreement with Contractor. In the event of a conflict between the terms of any Service Agreement and this contract, the terms of this Contract shall prevail.

Contractor will provide custom designed experiences based on the needs of the school, including supplies, to assist in the implementing curriculum for an on-site learning under the supervision of a certified staff. An itemized list of services and prices are listed for schools and contractor to agree upon.

**1. Student Culinary Instruction (by grade band)**

- Elementary programming (age-appropriate lessons + activities)
- Middle school programming
- High school programming

Instruction topics included across levels: nutrition, food fundamentals, technique, kitchen safety, sanitation/cleanliness, cleaning procedures, and cost awareness

**2. Curriculum & Lesson Materials**

- Grade-level curriculum tailored to each school level
- Lesson plans and activity guides aligned to each age group
- Student-friendly instructions and teacher guides

**3. Cooking Video Library**

- Step-by-step cooking videos for each grade band
- Videos designed for easy classroom use by teachers and students

**4. Teacher Culinary Training**

- Professional development sessions for teachers

Training includes: kitchen management, safety/sanitation standards, lesson facilitation, and best practices for teaching culinary skills to students

**5. Culinary Apparel (included in program packages)**

- Student protective culinary apparel to support safety and health code standards (e.g., aprons and/or chef coats; package dependent)
- Optional staff/teacher culinary apparel (if included in selected package)

**6. Health Code & Safety Standards Support**

- Reinforcement of proper PPE use (aprons/chef coats as applicable)
- Standard procedures for hygiene, sanitation, and safe food handling embedded into lessons

ARTICLE III  
Compensation

The Board shall pay Contractor the total amount stated below (hereinafter “Contract Amount”). The Contract Amount shall be paid in a lump sum upon completion of the Services, unless a schedule of progress payments is stated below. The Contract Amount shall be for total performance of this Contract and includes all fees, costs and expenses incurred by Contractor including but not limited to labor, materials, taxes, profit, overhead, travel, insurance, subcontractor costs and other costs, unless otherwise stated below. To receive payment, Contractor must submit an itemized invoice or invoices. If progress payments are authorized, each invoice must specify the actual work performed. If payment of costs or expenses is authorized, receipts must be attached to the invoice.

Contract Amount: \$ Not to exceed 45,000

Progress Payments (if not applicable, insert N/A): Payments to be paid upon services received with an itemized invoice listing the deliverables

Costs/Expenses (if not applicable insert N/A):

Fund Source: Various School Budgets

ARTICLE IV  
Term of Contract

Contractor shall begin performance of the Services on March 10, 2026 and shall complete the Services no later than December 30, 2026, unless this Contract is modified as provided in Article VIII.

ARTICLE V  
Performance of Services by Contractor

The Services shall be performed by Contractor, and in no event shall Contractor subcontract with any other person to aid in the completion of the Services without the prior written approval of the Contract Administrator defined below.

Contractor shall appoint one person who shall be responsible for reporting to the Board on all Services performed under the terms of this Contract and who shall be available for consultation with the Contract Administrator.

Contractor is an independent contractor, not an employee. Contractor is responsible for the payment of all federal, state and local payroll taxes and providing unemployment insurance and workers compensation coverage to Contractor's employees. Contractor shall provide all equipment, materials and supplies necessary for the performance of the Services.

Contractor shall at all times during the term of this Contract comply with all applicable laws, regulations, rules and policies. Contractor shall obtain and keep in force all licenses, permits and certificates necessary for the performance of the Services.

Contractor agrees to hold harmless, indemnify, and defend the Board and its members, agents, and employees from any and all claims or losses accruing or resulting from injury, damage, or death of any person, firm, or corporation, including the Contractor himself, in connection with the performance of this Contract. Contractor also agrees to hold harmless, indemnify, and defend the Board and its members, agents, and employees from any and all claims or losses incurred by any supplier, contractor, or subcontractor furnishing work, services, or materials to Contractor in connection with the performance of this Contract. This provision survives termination of this Contract.

Unless waived in writing by the Chief Finance Officer, Contractor shall maintain during the term of this Contract policies of primary insurance covering the following risks and in at least the following amounts: commercial general liability, including bodily injury, property damage, personal injury, products and completed operations, and contractual, \$1,000,000; ~~and automobile liability, \$1,000,000.~~ Contractor shall furnish to the Contract Administrator certificates of insurance evidencing this coverage and naming the Board as an additional insured. ~~Additionally, Contractor shall maintain workers compensation coverage with limits required by law; and professional errors and omissions coverage with minimum limits of \$1,000,000.~~ JCPS Chief Financial Officer will accept \$25,000 EPLI in lieu of the \$1,000,000. Contractor shall furnish certificates of insurance evidencing this coverage to the Contract Administrator.

ARTICLE VI  
Equal Opportunity

During the performance of this Contract, Contractor agrees that Contractor shall not discriminate against any employee, applicant or subcontractor because of race, color, national origin, age, religion,

marital or parental status, political affiliations or beliefs, sex, sexual orientation, gender identity, gender expression, veteran status, genetic information, disability, or limitations related to pregnancy, childbirth, or related medical conditions.

ARTICLE VII  
Prohibition of Conflicts of Interest

It shall be a breach of this Contract for Contractor to commit any act which is a violation of the provisions of Article XI of the Regulations entitled “Ethics and Standards of Conduct,” or to assist or participate in or knowingly benefit from any act by any employee of the Board which is a violation of such provisions.

ARTICLE VIII  
Changes

The Board and Contractor may at any time, by mutual agreement set forth in a written addendum, make changes in the definition of the Services; the scope of the Services; and the Contract Amount. The Contract Administrator and Contractor may, at any time, by mutual agreement set forth in a written addendum, make changes in the time within which the Services are to be performed; the schedule of Progress Payments; and mutual Termination of the Contract.

ARTICLE IX  
Termination for Convenience of the Board

The Board may terminate this Contract in whole or in part at any time by giving written notice to Contractor of such termination and specifying the effective date thereof, at least thirty (30) days before the specified effective date. The Board shall compensate Contractor for Services satisfactorily performed through the effective date of termination.

ARTICLE X  
Termination for Default

The Board may, by written notice of default to Contractor, terminate the whole or any part of this Contract, if Contractor breaches any provision of this Contract, or so fails to make progress as to endanger performance of this Contract, and in either of these circumstances, does not cure the breach or failure within a period of five (5) days after receipt of notice specifying the breach or failure. In the event of termination for default, the Board may secure the required services from another contractor. If the cost to the Board exceeds the cost of obtaining the Services under this Contract, Contractor shall pay the additional cost. The rights and remedies of the Board provided in this Article shall not be exclusive and are in addition to any other rights and remedies provided by law or under this Contract.

ARTICLE XI  
Disputes

Any differences or disagreements arising between the Parties concerning the rights or liabilities under this Contract, or any modifying instrument entered into under Article VIII of this Contract, shall be resolved through the procedures set out in the Regulations.

ARTICLE XII  
Contractor's Work Product

Unless waived in writing by the Contract Administrator, the Board shall retain ownership in and the rights to any reports, research data, creative works, designs, recordings, graphical representations or other works of a similar nature (hereinafter "Works") produced or delivered by Contractor under this Contract. Contractor agrees that the Works are "works for hire" and Contractor assigns all right, title and interest in the Works to the Board.

Any reports, information, data, etc. given to or prepared or assembled by Contractor under this Contract shall not be made available to any individual or organization by Contractor without the prior written approval of the Board. Provided, nothing in this Article may be used to violate the provisions of any Kentucky or Federal statute or regulation which requires reporting of information.

ARTICLE XIII  
Contract Administrator

The Board hereby appoints Alicia Waskom as Contract Administrator for the purposes of daily administrative decision-making pertaining to the Contract. If Contractor and the Contract Administrator disagree on any circumstance or set of facts pertaining to the administration or execution of this Contract, the Board shall resolve the matter after notification by either the Contract Administrator or the Contractor in the manner prescribed by the Regulations. As necessary, the Contract Administrator may appoint a successor to serve as Contract Administrator through written notice to the Contractor and the Chief Finance Officer. If at any time, the Contract Administrator is no longer in the employment of the Board, the Board's Chief Financial Officer shall appoint a new Contract Administrator and provide notice of that appointment to Contractor.

ARTICLE XIV  
Right to Audit

The Board shall have the right to inspect and audit all accounting reports, books or records which concern the performance of the Services. Inspection shall take place during normal business hours at Contractor's place of business. Contractor shall retain all records relating to the performance of this Contract for five (5) years after the end of the term of this Contract.

ARTICLE XV  
Miscellaneous

- A. All Articles shall be construed as read, and no limitation shall be placed on any Article by virtue of its descriptive heading.
- B. Any notices or reports by one Party to the other Party under this Contract shall be made in writing, to the address shown in the first paragraph of this Contract, or to such other address as may be designated in writing by one Party to the other. Notices shall be effective when received if personally delivered, or three days after mailing if mailed.
- C. If any part of this Contract is held to be void, against public policy or illegal, the balance of this Contract shall continue to be valid and binding.
- D. This Contract shall be governed and construed in accordance with the laws of the Commonwealth of Kentucky.

- E. No delay or omission by either Party in exercising any right under this Contract shall operate as a waiver of that or any other right or prevent a similar subsequent act from constituting a violation of this Contract.
- F. At all times during the term of this Contract, Contractor shall comply with the Family Educational Rights and Privacy Act of 1974. If Contractor has access to student records, Contractor shall limit its employees' access to those records to persons for whom access is essential to perform this Contract.
- G. If this Contract requires Contractor and/or any employees of Contractor access to school grounds on a regularly scheduled and continuing basis for the purpose of providing services directly to a student or students, all individuals performing such services under this Contract are required to submit per KRS 160.380 to a national and state criminal history background check by the Department of Kentucky State Police and the Federal Bureau of Investigation and have a letter, provided by the individual, from the Cabinet for Health and Family Services stating no administrative findings of child abuse or neglect found through a background check of child abuse and neglect records maintained by the Cabinet for Health and Family Services.
- H. Contractor shall be in continuous compliance with the provisions of KRS Chapters 136, 139, 141, 337, 338, 341 and 342 that apply to the Contractor or subcontractor for the duration of this Contract and shall reveal any final determination of a violation by the Contractor or subcontractor of the preceding KRS Chapters.

IN WITNESS WHEREOF, the Parties hereto have executed this Contract to be effective as of March 10, 2026.

Contractor's Social Security Number or Federal Tax ID Number: \_\_\_\_\_

JEFFERSON COUNTY BOARD OF  
EDUCATION

Chef II Impress  
CONTRACTOR

By: \_\_\_\_\_

By: 

Title: Dr. H. Brian Yearwood  
Superintendent

Title: Rodney White  
CEO

Cabinet Member: <u>Robert Moore</u>	_____ (Initials)
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Jefferson County Public Schools  
NON COMPETITIVE DETERMINATION  
SINGLE SOURCE EXPLANATION

Describe how you determined the vendor is a single source?

Documentation requirement for all noncompetitive D&F transactions, including contracts and purchases of products at any dollar amount: Requisitioner must document how they determined that the vendor qualified for noncompetitive purchasing. This explanation may include documenting the efforts to find other vendors who provide a similar service/product and/or a list of services/products reviewed and the specific attribute that made the selected service/product distinctly different. This documentation must be attached to contracts during the routing process and attached to the requisition for purchases of all services/products using noncompetitive purchasing.

Requirement for all purchases of \$50,000 or more: Requisitioner must include evidence of cost center approval. This may be accomplished by attaching the Requisition to Purchase form to the Munis requisition or by attaching an approval email from the cost center head. Document negotiation efforts to receive the best price for the service/products being procured.

What specific criteria/criterion is/are necessary for this product or service?

The framework is designed so that educators with no prior culinary or professional kitchen experience can successfully facilitate lessons. Materials, instructions, and training should be clear, step-by-step, and user-friendly to ensure low burden on staff. The program will support the development of real-world student skills such as collaboration, problem solving, following directions, measurement, and basic nutrition awareness, while also aligning with applicable academic standards and social-emotional learning goals.

What steps did you take (i.e. research) to determine this was the only vendor available?

We conducted a review of available culinary education programs and training providers through online searches, professional networks, and educational resource databases. Many programs identified were designed for professional chefs, required extensive kitchen infrastructure, or were student-facing curricula without embedded educator training. Based on this research, no other vendors were identified that could meet all required criteria within the school context, which supports the determination that this vendor is uniquely qualified to provide the requested service.

# **SuperChef Junior Academy**

## **Urban Eclectic Cooking Curriculum Program & Culinary Skills Training for Educators**



**Darnell “SuperChef” Ferguson**

**Rodney “Chef Rock” White**

**Michelle E. Randolph, Ed.S.**

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## About the Authors

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**Chef Darnell “SuperChef” Ferguson** is a nationally recognized celebrity chef, restaurateur, and Food Network star, as well as the creative force behind the Urban Eclectic Cooking Curriculum. Known for his bold culinary style and even bolder life story, Darnell transformed adversity into purpose—owning multiple restaurants and appearing on top cooking shows, including Chopped, SuperChef Grudge Match, Worst Cooks in America, and Tournament of Champions.

Driven by a mission to inspire the next generation through food, Darnell developed the SuperChef Jr. Culinary Skills Training to bring high-quality culinary education into schools and communities. His vision is simple yet powerful: to provide educators with a low-burden, high-impact framework for leading hands-on cooking lessons—no prior professional kitchen experience required. Whether implemented by classroom teachers, enrichment staff, or support personnel, the training ensures every adult feels confident and equipped to help students build real-world skills through cooking.

The Urban Eclectic Cooking Curriculum was born from Darnell’s belief that food can change lives. Each recipe and lesson is crafted to ignite students’ passion for cooking and learning, blending cultural exploration with essential life skills. For Darnell, food isn’t just nourishment—it’s an opportunity to create, connect, and chart a new future.

Through this work, he invites students and educators alike to step into the kitchen, embrace the process, and discover the superhero within.

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**Chef Rock Alan** is a celebrated culinary innovator, entrepreneur, and co-founder of the nationally recognized restaurant *SuperChefs*. With a degree in Culinary Arts from Sullivan University (2008), Chef Rock has built a career defined by creativity, culture, and a commitment to excellence—both in and beyond the kitchen.

In 2013, he launched **Chef II Impress**, a revolutionary culinary apparel brand that fuses function, fashion, and identity. His unique designs—featured on the Food Network, Cooking Channel, and stages across the nation—have become a staple for celebrity chefs including Darnell Ferguson, Michael Voltaggio, Damaris Phillips, Jaclyn Joseph, Gerron Hurt, and the Seafood Lady. With stylish chef coats, aprons, and headgear, Chef Rock’s brand gives culinary professionals a powerful way to express their pride and personality.

Chef Rock’s influence goes beyond the runway and restaurant. He plays an active role in developing SuperChef Junior Culinary Skills Training, a program that equips educators of all kinds to lead hands-on cooking lessons with confidence. His passion for engaging youth through food also shines through his involvement with the *Urban Eclectic Cooking Curriculum*, a bold, culturally responsive program designed to ignite students’ love for cooking and learning.

Whether he's designing gear, leading youth workshops, or building scalable food education models, Chef Rock Alan is driven by one mission: to make sure every chef—young or seasoned—not only cooks to impress, but looks and feels impressive while doing it.

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**Michelle Randolph** is an experienced educator, curriculum specialist, and cultural advocate who has served Jefferson County Public Schools (JCPS) in Louisville, Kentucky, since 2017. With a professional journey spanning roles from classroom teacher to Academic Instructional Coach and District Resource Teacher, Michelle brings a wealth of knowledge, creativity, and passion to every learning experience she designs.

She is the creative force behind the Urban Eclectic Cooking Curriculum, a unique program that blends culinary exploration with cultural awareness, academic standards, and life skills. Her work reflects a deep commitment to equity, representation, and hands-on learning that resonates with students from diverse backgrounds.

Michelle holds a Master of Arts in Teaching (MAT) and an Education Specialist (Ed.S) degree in Principalship (K–12), both from the University of the Cumberlands. Her academic training and professional experience equip her to support students, schools, and families through engaging instruction that is grounded in real-world relevance and cultural pride. As the founder of Marigold Consulting, she continues to cultivate innovative learning opportunities that grow both minds and communities—just like the marigold flower that inspires her mission.

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## SuperChef Junior Academy

### Urban Eclectic Cooking Curriculum Program

This program invites students to explore food, culture, and cooking through hands-on lessons that grow with them, allowing them to develop their skills over time. Each year, students revisit familiar recipes through various levels of the curriculum to build new skills, deepen their knowledge, and discover how food connects to history, science, geography, and community.

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## Standards Alignment

### Alignment with Kentucky Academic Standards (KAS)

The Urban Eclectic Cooking curriculum integrates academic content that supports multiple strands of the Kentucky Academic Standards, including:

- Reading and Writing (ELA):

Students read informational texts at differentiated reading levels, identify main ideas, build vocabulary, and respond to questions using evidence from the text. Writing activities include short-answer reflections and recipe-based procedural writing.

- Social Studies:

Lessons explore the history and global influence of foods, helping students understand cultural traditions, geography, and migration patterns.

- Practical Living/Career Studies:

Students gain real-world skills, such as food safety, basic cooking techniques, and teamwork—skills that support health and career readiness.

- Science and Health:

Students are introduced to nutrition, food groups, and the science behind food preparation and safety.

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## Alignment with Kentucky Family & Consumer Sciences Standards

This curriculum is especially aligned with Middle-Level FCS Pathways and Career and Technical Education (CTE) standards, including:

Standard Area	Connection in Curriculum
8.1: Food Preparation and Safety	Lessons include instruction and practice in safe food handling, sanitation, kitchen routines, and the proper use of equipment.
8.2: Nutrition and Wellness	Students learn about ingredients, food groups, and how cultural foods can contribute to a balanced diet.
8.3: Consumer Decision Making	Students evaluate recipes, make adaptations, and learn about food access and cultural relevance.
Career Exploration and Pathways	Exposure to culinary careers through chef visits, hands-on labs, and structured routines builds awareness of food-related professions.

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## Instructional Strategies That Support Standards

- Scaffolded lessons across three levels (Level 1–3) for spiraled learning
- Repeated recipe use to build mastery and deepen understanding over time
- Integration of vocabulary, informational text, and cross-cultural connections
- Hands-on cooking labs aligned with literacy and life skill development
- Opportunities for student reflection, formative assessment, and real-world application

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## Curriculum Structure and Learning Goals

Each level is designed with a specific focus:

- **Level 1 – Food History and Origins**  
Students learn *where* common foods come from and how they became part of American meals. Lessons are written at a 4th-grade reading level to ensure understanding. Students are introduced to food safety, kitchen routines, and the basics of cooking.
- **Level 2 – The History and Evolution of Recipes**  
Students return to the same foods to learn *how* recipes have changed over time. They explore regional differences, family traditions, and innovations. Each lesson includes vocabulary and activities that build reading comprehension and cooking techniques.
- **Level 3 – Global Influence and Culinary Fusion**  
Students examine food through a global lens. They learn how cultures adapt and reinvent recipes, study international ingredients, and explore culinary fusion. Students also reflect on the cultural meaning of food and how it connects people around the world.

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## Cooking with Purpose: Why We Repeat Recipes

Each recipe is cooked once per level—on purpose. This allows students to:

- Strengthen their skills through practice
- Build confidence in the kitchen
- Apply new academic learning to something familiar
- Notice how recipes evolve across time and place
- Demonstrate safe food handling with more independence

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## A Three-Level Cooking Example: Pancakes

- **Level 1:** Discover where pancakes come from and cook basic pancakes
- **Level 2:** Explore how pancakes evolved (e.g., buttermilk, silver-dollar, crepes)
- **Level 3:** Examine global variations (e.g., dosas, okonomiyaki) and cook a fusion version

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## What Students Will Gain

By the end of the program, students will have:

- A strong foundation in kitchen safety and cooking skills
  - Knowledge of the cultural, historical, and global importance of food
  - Improved ability to read and follow recipes
  - Experience thinking critically about food, identity, and community
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# Program Pricing Sheet

## Overview

Our culinary curriculum is designed to be implemented over the course of an academic year, building student knowledge and skills through repeated hands-on practice. Lessons follow a scaffolded, three-level format aligned with each grade level. Cooking instruction is aligned with literacy, history, and life skills.

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## Program Package Options

Implementation Model	Quarterly Cost	Full School Year Cost	Includes
<b>Full-Service Program</b>	\$20,000 per quarter	\$75,000 per year	- In-person chef instructors- All cooking equipment & supplies- Full curriculum materials
<b>Chef-Led with School Equipment</b>	\$15,000 per quarter	\$55,000 per year	- In-person chef instructors- Uses school's existing cooking equipment- Full curriculum materials
<b>Curriculum-Only License</b>	\$10,000 per quarter	\$40,000 per year	- Digital access to full 3-level curriculum- Teacher and student materials- Ideal for schools with in-house staff

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## Notes

- Schools may choose to pilot the program for one quarter before committing to the full year.
  - Discounts are available for district-level or multi-site partnerships.
  - All pricing includes onboarding and virtual support.
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## **SuperChef Junior Academy Culinary Skills Training for Educators**

Our Culinary Skills Training is designed to be low-burden and high-impact, giving educators the tools and confidence to lead hands-on cooking lessons in the classroom. Whether your staff includes classroom teachers, enrichment instructors, or support personnel, this training ensures everyone feels equipped to implement the program successfully.

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### **Training Benefits**

- Professional Development (PD) credits can be earned
- Led by experienced professional chefs
- Includes access to virtual lesson plans, demos, and support
- Built-in feedback loop to respond to your team's strengths and needs
- Designed for ease of use—no prior culinary background required

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## Training Options and Pricing

Training Type	Without Curriculum Purchase	With Curriculum Purchase
Online Training (Per Teacher)	\$2,000	\$1,500
In-Person Training (Per Teacher)	\$2,500	\$2,000

Custom group pricing and schoolwide training packages are available.

For questions, customization options, or to schedule a consultation, please contact us directly.

Let us help you bring culture, confidence, and community into your school kitchen.

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