

MagiKohl Continuing Education

Dine Out vs. Take Out: Give Your Customers an Experience; Not just Ease
SUSAN KIDWELL RD, LD, SNS, KOHL WHOLESALÉ

Serve cutting edge food and provide exceptional customer service that will keep your clientele out of the store, off the couch, and in their dining seats.

Not just Diets Anymore: Making Nutritional Lifestyles Available on Your Menu
REBECCA SHINN RD, LDN, KOHL WHOLESALÉ

We'll review food science facts and explore popular nutritional lifestyle trends of today. These sought out styles of eating may be exactly what your clientele are waiting to see on your menu.

The Invention of Steak: Knowing the Origins of your Favorites
MATT SHERMAN, GENERAL MANAGER, KERN MEAT COMPANY

We all love to eat steak, but do you know the history, versatility, and uses of the most common and newest beef steaks? Learn about how each steak—including the newest Certified Hereford Beef® steak designed for Kohl Wholesale by Kern Meat Company—can add value to your menu

A Grain of Knowledge about Gluten: The Infamous Protein
TONY HEDGER, CORPORATE CHEF, KOHL WHOLESALÉ

The Truth about Gluten: Whiz through a discussion on wheat, gluten, and health and indulge in a piece of Gluten Free Amsterdam Cake with Buttercream Icing!

All of the Sizzle without the Meat: Plant Based Center of the Plate Alternatives
BRAD DARNELL, CORPORATE CHEF, KOHL WHOLESALÉ

Discuss a Top 10 Rated Food Trend. Be marveled at the power of plants and the appeal of meatless entrées. Try the "Impossible" Burger!



ALL SEMINARS ARE HELD ON THE SHOW FLOOR, BOOTH #54

Please Sign In at Each Seminar to Receive Your Certificate of Attendance

HOURS: 3 GENERAL / 1 SANITATION / 2 FOODSHOW = 6 TOTAL