



**Chef**  
**KENT GETZIN**  
Creative Culinary Solutions  
for School Food Service

## **Three Days of “Live-Setting” Training for School Food Service Teams Azusa Unified Schools - CONTRACT**

**Department Address:** 546 S Citrus Avenue, Azusa CA 91702

**Dates Work Will Be Performed:** May 14, 15, and 16, 2025

### **Summary of Work:**

- Each training day occurs during live production and regular meal service. We call this style of training a “Live-Setting” training, as opposed to the “Lab-Setting” trainings we provided during our recent visit.
- The three days of training quoted here will all happen during live meal production of current menus at Azusa High School, and at the District’s Central Kitchen, and are intended to address the current challenges around production of new scratch-cooked menu items.
- Each day on-site will involve training in and during the staff’s live, daily, kitchen production environment. This approach provides us with the optimum problem diagnostic opportunities and creates a rich learning opportunity. Each day will also result in reimbursable meals being served to students at their regular meal periods. This facet provides immediate feedback from students and other stakeholders, in real time, further enriching the learning environment.
- **The Goals for the three “Live-Setting” days will be to:**
  - **Wednesday, May 14<sup>th</sup>**
    - Observe, participate, and troubleshoot challenges in the meal preparation and distribution activities at their High School. To observe and participate in all production activities for rotisserie oven and other menu items and live meal service.
    - Meet with Stella and her leadership team after service to discuss the day’s outcomes, efficiencies learned, and recommendations.
  - **Thursday, May 15<sup>th</sup>**
    - Spend the entire day of service at the High School producing menu items from their rotisserie oven and other menu items being offered to students. Working on production solutions and efficiencies, in real time, primarily as it relates to rotisserie oven use (brining, trussing, roasting, cutting, packaging, and serving).
    - Provide production efficiency solutions related to the production of side dishes served with the rotisserie oven produced menu items.
    - Participate in meal service to students.
    - Meet with Director and her leadership team after service to discuss the day’s outcomes, efficiencies learned, and recommendations.

- **Friday, May 16<sup>th</sup>**
  - Return to the High School Kitchen with the earliest arriving staff to participate in all production and service activities for the day.
  - Cook with the team and participate in meal service to students.
  - Meet with Stella and her leadership team after service to discuss the day's outcomes, efficiencies learned, and recommendations.

**Total Cost:**

\$20,000 for the three days described here.

**What is Included in the Price:**

- All contractor-related expenses for two trainers (travel, lodging, meals, insurance, etc.).
- A certificate of completion for each trainee that can be personalized and will count as documentation for their Professional Standards Continuing Education Units (CEU's) for USDA School Nutrition Program requirements.
- All planning and creation of shopping lists for each day of training emailed to you in time for you to purchase all food and supplies needed.
- All recipes/documents that come out of our time together will be emailed to you.
- A one-hour remote support sessions after the week of training to troubleshoot implementation, answer questions, etc., scheduled at a time that works for all participants.

**What is NOT Included in the Price:**

- The cost of food and supplies for each day of training. Shopping lists will be provided after we meet in the coming weeks to plan each day's training focus.
- Any expenses outside of what is mentioned here would need to be discussed and agreed upon by all parties before inclusion.
- There will be no surprise expenses.

**Lock In Your Training Dates:**

- To lock in your training dates into our calendar, please provide a PO from your business office as confirmation of acceptance. Due to the increased volume of business we are experiencing on these prime dates, please provide the PO number as soon as possible following approval by your school board at their meeting on March 11, 2025, so we can ensure your date availability on our training calendar.

**District On-Boarding Requirements for New Vendors:**

- Please notify us as soon as possible of your district's New Vendor/Contractor onboarding requirements which we will complete so that the purchase order can be generated by your business office.


**Invoicing:**

- Once we receive your P.O., our Business Director, CherylAnn Crego will send you an official invoice with the total agreed upon charges prior to the training dates.

**Payment:**

- Upon your acceptance of this proposal, and upon generation of the purchase order, we are asking you to agree to the following payment terms:
  - Payment is kindly due upon completion of work.
  - Please have a check prepared that we will collect from you at the end of the last day of training Friday, May 16, 2025.

Kent Getzin – Chef Owner/Trainer/Consultant  
Chef Kent Getzin Consulting LLC  
[chefkentgetzin@gmail.com](mailto:chefkentgetzin@gmail.com)  
509-668-8578

Signature:  \_\_\_\_\_  
[Kent Getzin \(Feb 24, 2025 16:38 PST\)](#)

Azusa Unified School District

Signature: \_\_\_\_\_  
Latasha D. Jamal  
Assisstant Superintendant Business Services