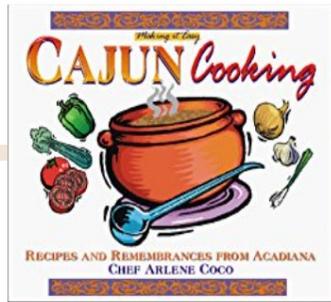




ARLENE COCO • 2022

Private Cooking Classes and Teambuilding



PUBLICATIONS



PRIVATE CLASSES



FOOD SAFETY CLASSES



CULINARY CONSULTING



ArleneCoco.com



ABOUT ARLENE

Chef Arlene Coco has been cooking professionally for over 30 years and has a portfolio career in the food world.

As a culinary instructor, cookbook author, caterer and chef, her vast experience has taken her to over 19 countries where she has traveled and studied the food ways of numerous cuisines. She shares her passion for food by teaching private cooking classes, food safety classes and coordinating team building cooking events.



Culinary Services

- Cooking Demonstrations featuring Cajun Culture and Foodways.
- Healthy Cooking instructor for Hands on and demonstration teaching for Senior Centers.
- Freelance Food Writer- Culinary Content, Cookbook author of “Cajun Cooking, Making it Easy”.
- Private and Public cooking classes in the Midwest area.

Micro Business Development Services

- Strategic Planner Facilitator- Basic training for starting a micro food business- develop a model that can be replicated in other incubators in Wisconsin.
- Catering Consultant- Menu/Recipe renovations and updating, Marketing strategies, Production and delivery logistics for efficiency.
- Grant Writer/ Assessment Facilitator for nonprofit institutions planning to implement healthy and local food initiatives.
- Strategic Planning for Health and Education Facilities that want to incorporate local foods on the menu.
- 3rd Party Food Safety inspector for food establishments.
- Food Safety Training instructor for private classes- 2-hour food handler or food managers certification.
- Project Coordinator- Farm to School, Harvest of the Month and Smarter Lunchroom programs- Assessment and implementation of Healthy kids initiative for school districts wanting to move toward scratch cooking. Beginning assessments to sustainable stage coordination services.
- Day in the kitchen with Chef Coco and dinner service- Restaurant and Institutions -Stage with staff - Special Dinner or event with guest chef appearance at the event. I.E. Cajun Dinner or Local foods and fundraiser or annual dinner program.
- Technical Culinary Training / Recipe Development and demonstrating/ Culinary Instructor for school foodservice via community college venues- Classes at the Superior Business Center for Foodservice staff who need hours of continuing education training.

FOOD SAFETY CLASSES

Prairie Kitchen Food Safety Training offers



Registered Instructor



Duluth, Minnesota

Foodservice Sanitation Certification
and Recertification Classes
Health Department Approved in Minnesota,
Wisconsin and Michigan

Initial Certified Food Safety Managers Training Course covers critical information to provide safe food to your customers.

The course fee includes:

- All instructional materials-ServSafe Manager 7th Edition textbook
- Servsafe exam
- Exam certificate and state application



Marquette, Michigan

Re-certification course covers the required 4 hour class, no test is required. This course fee includes:

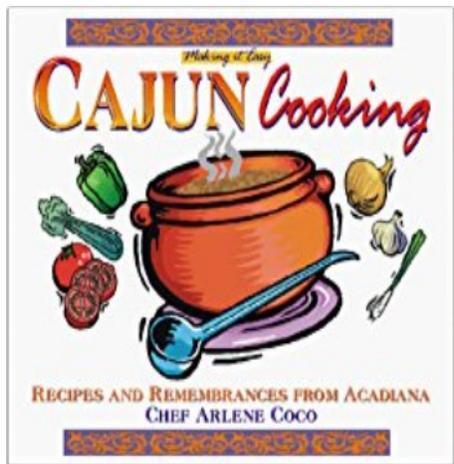
- All instructional materials and handouts
- Continuing Education Certificate

Professional Online Training Courses:

Chef Arlene Coco has teamed up with Tap Series to offer a new menu of state health department authorized online training courses for your convenience. Here's how it works:

- All courses are compatible with computers, tablets and smartphones.
- Once you register and pay, you will receive a username and password within 48 hours and then you will enter your course. You will have 90 days to complete your course.
- There are no books, but there are study guides and printable post-training referenced materials included with each course.

Link to Food Safety Classes: www.arlenecoco.com/registration



PUBLICATIONS

Chef Arlene Coco learned Cajun cooking from the best cook in Baton Rouge . . . her mama. Now she passes these lessons on in a simple, easy-to-read style for the beginning as well as the more adventurous cook. Learn the secrets of preparing a perfect roux, critical in many of the classic Cajun dishes. In addition, here and there among the recipes are little memories of a time when life on the bayou was sweet and simple.

Review of book on Amazon:

A gumbo of freshly caught crabs, oysters, and shrimps ... a jambalaya from the Cajun country ... the peppery red beans that Louis Armstrong so loved ... Antoine's famous pompano baked in a paper crescent ... hot puffy rice cakes once hawked on the streets of the Vieux Carre - these are some of the mouth-watering delights that bring travelers flocking to Cajun Country and New Orleans. Combining the culinary traditions of France, Spain, Africa with the Indian gift of New World ingredients, Cajun (Creole) cooking blends and balances these strains to produce its own unique and exciting style. And to cook its authentic dishes you have to be in on the secrets. These secrets are revealed - lavishly and clearly - in Arlene Coco's new cookbook, **Making It Easy: Cajun Cooking**. Now you can master the subtle flavors of Cajun cooking. The deliciously light and crusty New Orleans French bread ... a French Quarter breakfast of eggs Sardou, freshly fried beignets, hot cafe au lait, and bananas flam-bé ... a fabulous main course as served in Louisiana's finest homes, a traditional Acadian pot dinner that provides a festive party dish in which every bit of chicken or meat goes a long way ... and much, much more. Every recipe is written clearly step-by-step along with a shopping list. In some cases substitutes for hard-to-find local ingredients are provided, although perfectionists will be delighted with the excellent list of mail-order sources for fresh crayfish, indigenous spices, and more. But this is more than a collection of superb recipes. The source and lore of various dishes are described in charming commentaries. Loving it, wanting to share and preserve its specialness, Arlene Coco has created a book that brings the true flavors of New Orleans and Southwest Louisiana and the joys of Cajun cooking, to cooks everywhere!

Amazon link: <https://www.amazon.com/Making-Easy-Cooking-Remembrances-Acadiana/dp/1556226497>

Review:

We recently moved to Central Louisiana, and had always wanted to experience the food typical to Louisiana. Mme. Coco's book is not only full of succulent recipes, but also makes a good read on being raised in Louisiana as a Cajun. The book also has easy to understand recipes, shopping lists, and serves as a great guide book for those who entertain or hold parties at their homes.

Link to buy Arlene's book: www.arlenecoco.com



PUBLICATIONS

Recipe Design, Food Service Training and Cookbook were made possible through funding from USDA Farm to School, Victory Fund and Healthy Northland.

Benefits of Farm to School Students are provided with fresh, healthy, minimally processed local food. Students have the opportunity to interact with the farmers that grow the food being served in their cafeteria. Students are introduced to the idea of farming as a career choice. Schools provide new or expanded markets for local farms. The variety and volume of crops produced may increase, creating opportunities for local economic development. Money stays in the local community. Nutrition education is integrated and emphasized across disciplines Schools report an increase of 3-16% in meal participation when farm-fresh food is served. [“Going Local - Paths to success For Farm to School Programs” by Anupama Joshi, Marion Kalb, & Moira Berry]



Link to free recipe book download and our Farm School Cooking Class video on www.arlenecoco.com

PRIVATE CLASSES

About Chef Coco



Chef Arlene Coco, A Culinary Innovation Strategist, was born in Baton Rouge, Louisiana and being surrounded by beautiful vegetable gardens 3 seasons a year, Arlene learned at an early age to enjoy the bounty of the harvest.

She learned the food business by working in the best possible hotels and restaurants, and it was here where she studied the art of food presentation and honed her culinary skills. Her frequent international travels are her greatest source of gastronomic inspiration and where she learned the basics of the International Cuisines she teaches today in her cooking classes.

With a background of over three decades as a professional chef and caterer, Arlene is always researching something new and exciting every day. Her cooking style derives from Creole, Mediterranean and Asian flavor profiles. Being an accomplished cookbook author, her book **“Cajun Cooking, Making it Easy”** (Wordwarepress 1997), was voted one of the top 58 Cajun cooking books of all time by [Book Authority](#). She promotes her message of creative cooking through television appearances, food writing, recipe development and cooking classes.

Sample Class Menus

*Classes are taught virtually and in person when available.
Large groups are welcome as well as one-on-one instruction.*

Cajun and Creole – Allons Manger! Let's Eat!

*Louisiana Chicken & Sausage Gumbo
Plant-based & Traditional Recipe
Streetcar Muffuletta Salad
River Road Jambalaya
Torched Bananas*

Flexitarian Italian

*Tuscan Salsa Bruschetta
Wild Mushroom Farro Risotto
One Pot Wonder Pasta
Raspberry Tiramisu*

Cajun Plant-Based Favorites

*Red Beans & Dirty Rice
Mushroom & Sausage Etouffee
Pumpkin Bread Pudding with Coconut Caramel Sauce*



MEDIA CONTACT INFORMATION

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Facebook-Arlene Coco

Twitter- Arlene Coco

Linked In- Arlene Coco

Instagram- Arlene Coco

U-tube-Arlene Coco

Books published

Cajun Cooking Making it Easy

(wordwarepress1997)

The Sustainable School Kitchen E-book 2017