School Food Institute (SFI) is an online video course and educational series that teaches school food service professionals and childhood nutrition advocates across the U.S how to transition to a scratch-cooking program. The program was created to increase accessibility to healthier school food by providing the in-depth training, operational skills and strategic vision necessary to make sustainable improvements in school food programs.

Learn more about the program at: [www.schoolfoodinstitute.org](http://www.schoolfoodinstitute.org)

Media Contact: Elexis Schroder | Schroderhaus
chefannfoundation@schroderhaus.com | 720-352-3961

### Important Information:

- SFI is the first national certificate on school food improvement through scratch-cooking operations.
- Online classes are taught by Chef Ann Cooper, internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children.
- All course offerings are aligned with USDA Professional Standards’ learning objectives, allowing course completion to satisfy annual training requirements for food service professionals.

### Results to Date:

- 866 course seats filled so far
- 500+ scholarships given
- 78% of SFI students have made a change in their programs as a result of taking courses
- 30,000,000 children eating meals at school every day