UNCG'S FOOD SERVICE ROTATION

Culinary Medicine

Our interns attain skills and knowledge related to food systems & operations by...

Promotional Menu Item Development:
Cost analysis, marketing strategies, health benefits, scaled ingredients, equipment lists

Visiting the Farmers Market:
Assessing sustainability practices and techniques

Food Industry Tours:
Local businesses and food providers

Conducting In-Services & Safety Tips:
Temperatures, knife skills, and sanitation

Food Management Operations:
Campus dining inventory, operational budgeting, staffing, production schedules, and guest speakers

Presenting Modules and Cooking Demos:
Delivering nutritional information and recipes to communities and healthcare providers

Oatmeal Raisin Pumpkin Cookies

Ingredients:
- 2 C quick oats
- 1 C all purpose flour
- 2 TBSP butter, unsalted, room temp
- 1/4 C granulated sugar
- 1/2 C brown sugar
- 1 egg
- 1/2 C pureed pumpkin
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/8 tsp salt
- 1/4 tsp pumpkin pie spice
- 1/2 tsp ground cinnamon
- 1/2 tsp vanilla extract
- 1/2 C walnuts, chopped
- 1/2 C raisins

Cook Time:
15 minutes

Benefits:
This recipe provides delicious nourishment in the form of dietary fiber, protein, vitamin A, phosphorous, antioxidants, and more.

Check out our WXII 12 News Feature
UNCG'S FOOD SERVICE ROTATION

Culinary Medicine
UNCG DI CULINARY MEDICINE • A UNCG DIETETIC INTERNSHIP FOOD SERVICE ROTATION

UNCG'S FOOD SERVICE ROTATION

Culinary Medicine

"Nothing brings people together like good food."