

“Cooking in Healthy Electrified Commercial Kitchens” Rebate Program

Induction Cooking Workshop

Date: Wednesday, January 25 | 10:00am-1:00pm

Location: RE Farm Café at Windswept, 1000 Fillmore Road, State College, PA 16803

Register: Please complete this [Expression of Interest form](#) by 9am on January 16

Are you interested in decarbonizing your building by converting your commercial kitchen to induction cooking equipment? If so, join us for this in-person workshop!

- Learn about DEP’s new [Cooking in Healthy Electrified Commercial Kitchens \(CHECK\) rebate program](#) for K-12 schools, higher education institutions, and nonprofits whose missions focus on healthcare or community services.
- Chef Chris Galarza of [Forward Dining Solutions](#) will provide in-person demonstrations of various induction cooking equipment and explain how it works to reduce facility energy costs and improve the health of building occupants. You’ll be able to experience firsthand the excellent performance of induction cooking and learn helpful tips on how to use this equipment.



Photo: Re Farm Cafe

This **FREE** workshop is open to anyone interested in learning about induction cooking and potentially installing this equipment in their commercial kitchen. However, space is limited. Registrants will receive an email from PADEP on the afternoon of January 16th if they are confirmed for attendance.

This workshop will also be offered in March 2023 at Chatham University Eden Hall Campus in Pittsburgh and May 2023 at Swarthmore College in Swarthmore, PA. To reduce carbon emissions, please plan to attend the workshop located closest to you. DEP is currently accepting forms only for the State College workshop.

DEP would like to thank the following partners for their support of this workshop:

