

"Cooking in Healthy Electrified Commercial Kitchens" Rebate Program Induction Cooking Workshop

Date: Friday, April 21 | 10:00am-1:00pm

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

Register: Please complete this <u>Expression of Interest form</u> by April 17. You will receive a confirmation email once your registration has been accepted.

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.

This **FREE** workshop is open to anyone interested in learning about induction cooking and potentially installing this equipment in their **commercial** kitchen.

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





Photo: Re Farm Cafe