

Cooking Classes/Demonstrations

In Residential and Commuter Youth Activities



Register the Class/Demonstration

All youth activities offering cooking classes or demonstrations at UW-Madison must complete the [UW-Madison Temporary Food Service Application](#) as early as possible, but at least two weeks prior to the event.

The application will be reviewed by staff in Environment, Health & Safety. They will assist you with finding a space for the activity. Type and size of demonstration, program budget, and complexity of the cooking project/demonstration are factors in the decision. Prospective spaces range from professional kitchens on campus to shared kitchens in residence halls.

Questions about the application should be submitted to EHS@wisc.edu.

Food Safety Protocols

Safe food handling practices must be used to limit risks of foodborne illness. Follow relevant food safety practices outlined in the Division of Extension's [Food Safety Protocol for Food Preparation & Demonstrations](#). Always ensure that proper sanitation is possible in the demonstration space and inform participants of potential allergens. Residential youth activities must work with CampHealth to obtain reports on youth participant food allergies.

Additional information about food safety and health can be found at <https://foodsafety.wisc.edu/>.



Wolf Teaching Kitchen in the Bakke Recreation and Wellbeing Center



Food Science Department's Food Application Lab located at Babcock Hall