

## **Teacher Training Program**

## **Enrollment Application**

For which l	evel of training are	you applying	? (Please c	ircle one)			
Level I	Level II	Level I/II Int	ensive	Level III			
Location an	nd dates of training_						
Personal In	<u>formation</u>						
Name							
	First		Last		Middle		
Gender	Date of Birth_		_ Occupati	on			
Street Address			Unit/Apt				
City		State	Zip C	Code	Country		
Is the above	e address also your e complete the follo	billing addres					
Billing Nam	e						
Billing Street Address					Unit/Apt.		
					Country		
Contact/Pa	yment Information	<u>.</u>					
Phone num	bers: Home	Ce	II		_ Work		
Primary Em	ail Address						
Credit Card	Type:(circle) Visa N	/IC Discover Al	MEX Cardh	nolder Nar	ne:		
Credit Card #			Exp. Date				
	de (Visa, MC and Di		digits on t	he back; A	MEX has 4 digits on the		

1. Where	did you hear about the Cooking for Well-Being Teacher Training program?			
2. Please <sub>l</sub>	provide a brief history of your educational background			
3. Please t	rell us why you would like to take the training			
NOTE: If you are applying for the <u>Level I/II Intensive</u> OR <u>Level II</u> , please answer the following questions.  4. How long have you been cooking traditional food?				
5. Which t	echniques do you use regularly? (Circle all that apply)			
	ulturing Dairy and Making Whey			
	ne Technique of Lacto-fermentation: Vegetables, Fruits and Beverages			
	aking Nutrient-Dense Stock: Beef and Chicken			
	paking and Preparing Beans for Ease of Digestion and Nutrient Availability baking and Preparing Whole Grains for Ease of Digestion and Nutrient Availability			
	aking Enzyme-Rich Sauces			

- 6. With which techniques are you unfamiliar? (Circle all that apply)
  - 1. Culturing Dairy and Making Whey

7. Making Salad Dressings and Marinades8. Preparing Deep Green Leafy Vegetables

- 2. The Technique of Lacto-fermentation: Vegetables, Fruits and Beverages
- 3. Making Nutrient-Dense Stock: Beef and Chicken
- 4. Soaking and Preparing Beans for Ease of Digestion and Nutrient Availability
- 5. Soaking and Preparing Whole Grains for Ease of Digestion and Nutrient Availability
- 6. Making Enzyme-Rich Sauces
- 7. Making Salad Dressings and Marinades
- 8. Preparing Deep Green Leafy Vegetables
- 9. Liver and Liver Pate

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7. Have you ever taught a class before? (yes/no)

If yes, which ones? or at what level (school, consulting, private practice, etc.) When?

Email to: <a href="mailto:teachertraining@simplybeingwell.com">teachertraining@simplybeingwell.com</a> or mail to: Simply Being Well LLC, PO Box 2203, Loveland, CO 80539