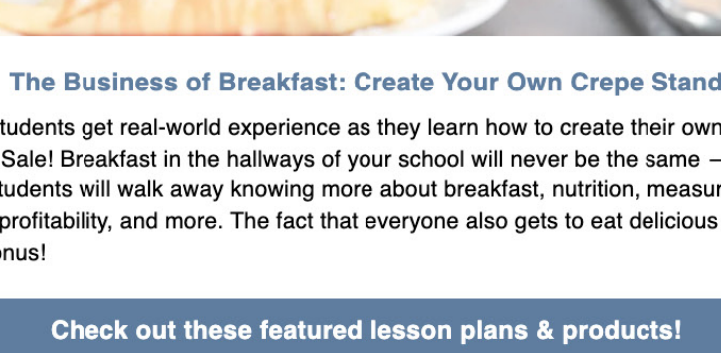


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Get a good start – including a healthy breakfast

The Business of Breakfast: Create Your Own Crepe Stand


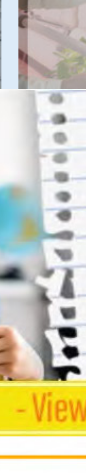
Help students get real-world experience as they learn how to create their own Crepe Stand Sale! Breakfast in the hallways of your school will never be the same — and your students will walk away knowing more about breakfast, nutrition, measurement, math, profitability, and more. The fact that everyone also gets to eat delicious crepes is a bonus!

Check out these featured lesson plans & products!

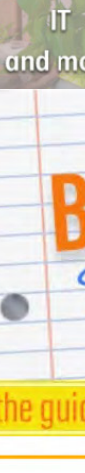
Nasco Crepe Stand Kit
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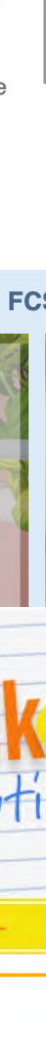
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A safer way to build confidence in the kitchen

Now students can safely practice knife-handling skills with classroom kits that help build confidence. By following the ready-to-go lesson plans included in the kits, students will learn how to use appropriate cutlery and demonstrate cutting techniques — plus you'll save valuable lesson prep time, too.




Practice knife cuts safely using moldable dough

Nasco Knife Safety Classroom Kit

[SHOP NOW](#)



Demonstrate culinary knife cuts and measurements

Nasco Culinary Knife Cuts Practice Kit

[SHOP NOW](#)

Culinary tools 101: Maintenance and safety techniques to sharpen students' knife-handling skills

Whether your students are slicing, mincing, or dicing, knives are one of the most essential, and potentially dangerous, culinary tools in your FCS classroom. Check out our latest blog post to learn important knife safety and maintenance tips that can help students fine-tune their culinary skills, while reducing the risk of injuries.

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