



Partnering with a School District for Community Induction Cooking Classes



Powering The Center of What's Possible

Utility Energy Forum
April 24, 2026



Goals

- Support the City of Santa Clara's Climate Action Plan
- Promote energy efficiency and electrification
- Educate about induction technology
- Promote health and safety benefits of induction cooking
- Overcome bias for gas cooking
- Gain hands on experience with induction technology





Background

- Considered a loaner program
 - Existing Tool Lending Library
 - Concerns about maintaining equipment
 - Consulted with the Food Service Technology Center (FSTC)
- Wanted a residential cooking experience for public classes
 - Approached Santa Clara Unified School District (SCUSD) Adult Education Department
 - Provide a fun way to try the technology and learn to cook something new





Existing Conditions

- 5 residential electric ranges
- 1 residential electric cooktop
- Older pots and pans
 - Not magnetic
- Adult cooking classes offered year round
- Student summer camp cooking program
- Cooking instructors unfamiliar with induction technology
- SCUSD excited about partnership opportunity





Getting Started

- Structured as a grant to retrofit ranges/cooktop and replace pots and pans
- Consulted with FSTC on induction equipment selection
- SCUSD staff selected cookware to meet class needs
- Developed educational handout for classes
- Hired FSTC for training
 - In person training by FSTC chef
 - On demand training for future cooking instructors
- First class offered in 2021

This "train-the-trainer" presentation will prepare you to deliver induction cooking demonstrations as part of SCUSD's Adult Education Program.

If you need assistance or have questions, please contact Chef Mark Duesler



Mark Duesler
Consulting Chef





Educational Material

Induction Cooktops

Induction technology enhances the cooking experience through better performance and increased health and safety.

HOW INDUCTION WORKS

Induction cooking technology uses an electromagnetic field, created by passing electricity through a coil below the surface of the cooktop. The magnetic field drives the non-ferrous in your cookware, producing heat. A cooktop simulates the temperature of heating as a burner and then transferring that heat to the cookware, so it is faster and more efficient than cooking with a gas or standard electric stove. Induction only heats the cookware and not the surrounding air, so it's safer and more efficient. Induction also heats and cooks faster and requires less water when the temperature is adjusted, providing unmatched precision and control over the cooking experience.

HIGHLIGHTS

- Induction heats up a pot of water nearly twice as fast as gas or a standard electric stove.
- More energy efficient than traditional burner cooktops, which transfer up to 70% of their energy to the pot.
- Induction cooktops are safer because there is no exposed heating element or open flame and the cooktop will shut off when the pot is removed.
- Natural gas stoves can release carbon monoxide, but induction is safe and doesn't produce any gas.
- Induction cooktops are easy to clean and don't get hot.
- Precise digital controls give you the exact heat you want.
- Heat transfer is more efficient and less wasteful, so it's better for the environment.

For questions about this program, visit SiliconValleyPower.com/Electrification



The Center of Smart Products

Front

Health & Safety

Induction cooktops are safer than gas or electric cooktops because they don't have an open flame or exposed heating element. The cooktop surface stays cool, so you can touch it safely. Induction also heats and cooks faster and requires less water when the temperature is adjusted, providing unmatched precision and control over the cooking experience.

Precision and Performance

Induction cooktops heat up faster than gas or electric cooktops because they don't have an open flame or exposed heating element. The cooktop surface stays cool, so you can touch it safely. Induction also heats and cooks faster and requires less water when the temperature is adjusted, providing unmatched precision and control over the cooking experience.

Cooler Kitchen

Induction cooktops heat up faster than gas or electric cooktops because they don't have an open flame or exposed heating element. The cooktop surface stays cool, so you can touch it safely. Induction also heats and cooks faster and requires less water when the temperature is adjusted, providing unmatched precision and control over the cooking experience.

Cookware

Not all cookware works with induction cooktops. All you may need to change is the bottom of the pot or pan. Induction cooktops will only heat the bottom of the pot or pan, so you can use a wide variety of cookware. Make sure you have the right cookware for your induction cooktop.

HELPFUL GUIDELINES

- Clean with soft cloth. Cooktop will be hot after use. Induction cooktops are not to be used on the cooktop surface.
- Don't use on bare pots or pans. Induction cooktops will only heat the bottom of the pot or pan, so you can use a wide variety of cookware.
- Don't use the cooktop on a glass surface or use stainless steel. The surface is tough, but can crack and break if used on a glass surface.
- Don't use the cooktop on a porous surface. Induction cooktops will only heat the bottom of the pot or pan, so you can use a wide variety of cookware.
- Don't use the cooktop on a flammable surface. Induction cooktops will only heat the bottom of the pot or pan, so you can use a wide variety of cookware.

Back



The Partnership



Silicon Valley Power provided a grant of ~ \$13,000 for equipment/cookware



Training for Cooking Staff

~ \$4500 for in person training and on demand video for future instructor onboarding



Annual grants to cover 100% of course costs

Up to \$5,000 per year.
Residents pay \$19 to limit "no shows".
Nonresidents pay full price.
SCUSD can reinvest funds into the cooking program



Not all courses are induction cooking classes

These do not receive utility sponsorship and attendees pay full price



Benefits

- 75-150 residents per year try induction cooking
 - Learn a variety of new recipes
 - Try new cuisines
- Residents happy with sponsored cooking classes
- Marketing handled by SCUSD
 - Little ongoing effort by utility staff
 - Periodic social media promotion
- Increased awareness of our induction cooking rebate program
- Increased participation in Adult Education cooking classes





Team Building & Education



Staff learn about induction cooking with hands-on experience





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THANK YOU