

Child Nutrition Professional Development

Regional/Cluster Offerings 2009 - 2010

August 3 - 5, 2010

Child Nutrition Summer 2010 Workshop

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Focus: This workshop will consist of multiple offerings to assist school nutrition staff in developing and enhancing day to day program operations. Course offerings are listed below.

Target Audience: *School Nutrition Directors/Managers, Supervisors and Nutrition Assistants*

Titles of Courses are listed in the table below, along with Date/Time that the course is available.

Note: some courses are offered only on certain days, and some are only half-day courses. Course descriptions are shown below the table.

Cluster-based Trainings are at the bottom of the page.

Course Title	Aug 3	Aug 4	Aug 5	Half Day 8 am - 12 pm	Full Day 8 am - 3:15 pm
TDA Update	✓			✓	
Certified Food Manager	✓	✓ starts 9:00 am	✓ starts 9:00 am		✓
Eligibility Guidance	✓	✓			✓
Food Buying Guide	✓	✓			✓
Inventory Management, Responding to a Food Recall	✓	✓			✓
Serving It Safe	✓	✓			✓
CRE Success-Level 3 or higher		✓	✓		✓
Financial Management		✓	✓		✓
Focus on the Customer		✓	✓		✓
Healthy EDGE		✓	✓		✓
Building a Professional Team	1 Day Only 3rd, 4th OR 5th				✓
Counting and Claiming					✓
Food Based Food Production Records					✓
Growing Your Professional Skills					✓
HealthierUS School Challenge					✓
Measuring Success w/Standardized Recipes-Level 2					✓

Course Title	Aug 3	Aug 4	Aug 5	Half Day 8 am - 12 pm	Full Day 8 am - 3:15 pm
Nutrient Standard Food Production Records					✓
On the Road to Professional Food Preparation					✓
Using Equipment Safely and Efficiently/Basics for Food Service Assistants, Part I					✓
Working Safe: Accident Prevention in Child Nutrition Programs					✓
Cooking with Chef Cyndie					✓
Culinary Techniques-Preparing Breads and Baked Goods					✓
Commodities 101			✓	✓	
Special Assistance, Provision 2			✓		✓

TDA Update

This session will consist of updated information from the Texas Department of Agriculture on changes to the Child Nutrition Programs and implementation requirements for program year 2010-2011.

Target Audience: *Administrators/School Nutrition Directors*

Level 4 or higher

Certified Food Manager

This course is designed to provide food service managers with training on safety that is needed to pass the Certified Food Manager Exam. The course will cover sanitary laws and procedures and the Hazard Analysis Critical Control Point (HACCP). Participants must pass the Certified Food Manager Examination at the end of the training to receive the Food Manager Certification.

Target Audience: *School Nutrition Directors/Supervisors, Managers*

TASN: 16 Hours, Level 1 or 3

Eligibility Guidance

This course outlines the application process, demonstrates how to maintain benefits, and covers the verification process.

Target Audience: *School Nutrition Directors/Supervisors/Application Processors*

TASN: 12 Hours, Level 3

Food Buying Guide

This course will train school food service personnel how to use the Food Buying Guide effectively.

Target Audience: *School Nutrition Managers*

TASN: 12 Hours, Level 3

Inventory Management, Responding to a Food Recall

Participants will learn proper procedures for receiving food in your Child Nutrition Program to ensure quality, to verify food safety and freshness and compare food received to what was ordered. Four module lessons will focus on the general principles of inventory management: Organization for Inventory Control, Record Keeping, Product Safety and Cost Control. Participants will also learn proper procedure for handling a food recall.

Target Audience: *School Nutrition Personnel*

SNA: 10 Hours

TASN: 12 Hours, Level 3-5

Serving It Safe

This course will cover why food safety is important and gives guidance on how foodservice personnel can assure the preparation and service of safe foods. This course provides information on the 2001 food Code. English or Spanish translations are available.

Target Audience: *School Nutrition Assistants*

SNA: 10 Hours

TASN: 12 Hours, Level 1

CRE Success-Level 3 or higher

This course addresses the Coordinated Review Effort (CRE) from beginning to end. The School Food Authorities scheduled for a CRE in the upcoming school year should attend this session. Attendees will learn how to plan for a successful CRE. The course covers the CRE process from the viewpoint of a TDA compliance monitor.

Target Audience: *Administrators/Directors/Supervisors/Managers*

TASN: 12 Hours

Financial Management

This 2 day seminar will teach the financial objectives of the school nutrition program. The participant will learn basic financial management practices to obtain customer satisfaction, well managed resources to contain costs; and how to interpret financial information for decision making.

Target Audience: *School Nutrition Directors/ Business Managers*

SNA: 12 Hours

TASN: 12 Hours, Level 4 or higher

Focus on the Customer

This course is designed to train school nutrition teams to focus on the customers' wants and needs to develop strategies for achieving satisfied customer and effective programs.

Target Audience: *School Nutrition Managers/Assistants*

SNA: 10 Hours

TASN: 12 Hours, Level 3

Healthy EDGE

This course is designed to help program administrators improve the nutritional quality and acceptability of school meals through the application of food preparation techniques that implement the principles of the Dietary Guidelines for Americans. Emphasis is placed on moderating the use of fat, grains, and healthy dessert; and the use of flavor enhancers and presentation techniques that attract the customer.

Target Audience: *School Nutrition Directors/Supervisors/Assistants*

SNA: 10 Hours

TASN: 12 Hours, Level 2 or 3

Building a Professional Team

This National Food Service Management Institute BLT Training is designed to assist school nutrition team leaders in assessing their team building knowledge and skills and in setting goals that will help them move towards successfully building a professional team. This course includes: Contributing to the Team; Improving Skills through Training and Cross-Training; Following Instructions at Work; Communicating in the Kitchen; and Providing Leadership as a Member of the School Community.

Target Audience: *School Nutrition Professionals*

SNA Credit: 3.5 Hours-Key Area 3-Level 2

TASN Credit: 6 Hours-Level 3-5

Counting and Claiming

This course describes the importance of counting, collecting, and claiming procedures based on student eligibility, and how they relate to filing claims for reimbursement. Various mediums of exchange and the acceptable methods for coding them will be reviewed, as well as, Accuclaim edit checks.

Target Audience: *School Nutrition Personnel*

TASN: 6 Hours, Level 3

Food Based Food Production Records

This course contains the meal pattern approaches school districts participating in federal child nutrition programs can use to qualify for meal reimbursement and explores the two main approaches – Food Based Menu Planning and Nutrient Standard Menu Planning – in detail. This course will also cover the basics of food production records, including purpose, required data, and how to complete records as it applies to the Food-Based Menu Planning approach. FPR tools and the food buying guide will also be covered.

Target Audience: *School Nutrition Directors/Supervisors/Managers/Menu Planners*

TASN: 6 Hours, Level 2 or 3

Growing Your Professional Skills

This course is designed to assist you and your school nutrition team members in assessing their food service knowledge and skills. Growing Your Professional Skills is designed to help you and your team review the most critical topics in your food service operation. This course includes: Introduction; Food Production; Sanitation, Safety, and Security; Customer Service, Program Regulations and Accountability; Equipment Use and Care; and Professional Excellence. This course will also help you identify opportunities for additional training and guide you to more in-depth resources.

Target Audience: *School Nutrition Assistants*

SNA Credit: 3.5 Hours-Key Area 1-Level 2

TASN Credit: 6 Hours-Level 2

HealthierUS School Challenge

The HealthierUS School Challenge (HUSSC) was established to recognize schools that are creating healthier school environments through their promotion of good nutrition and physical activity. Four Levels of superior performance are awarded: Bronze, Silver, Gold, and Gold of Distinction. This training will give step-by-step instruction on how your school can become certified as a HUSSC School. This training is recommended by the Texas Department of Agriculture.

Target Audience: *School Nutrition Directors/Supervisors/Managers/Menu Planners*

TASN Credit: 6 Hours-Level 3-5

Measuring Success w/Standardized Recipes-Level 2

This course addresses the benefits of using and developing standardized recipes and is designed to assist school food service and employees with development and use of standardized recipes in their operations.

Target Audience: *School Nutrition Assistants*

SNA: 5 Hours

TASN: 6 Hours, Level 2

Nutrient Standard Food Production Records

This course contains the meal pattern approaches school districts participating in federal child nutrition programs can use to qualify for meal reimbursement and explores the two main approaches – Food Based Menu Planning and Nutrient Standard Menu Planning – in detail. This course will also cover the basics of food production records, including purpose, required data, and how to complete records as it applies to the Food-Based Menu Planning approach. FPR tools and the food buying guide will also be covered.

Target Audience: *School Nutrition Directors/Supervisors/Managers/Menu Planners*

TASN: 6 Hours, Level 2

On the Road to Professional Food Preparation

This course focuses on basic skills needed to produce high quality foods for child nutrition programs. Topics are: The Recipe, Weights and Measures, Portion Control, and Recipe Adjustment.

Target Audience: *School Nutrition Assistants*

SNA: 4 Hours

TASN: 6 Hours, Level 2

Using Equipment Safely and Efficiently/Basics for Food Service Assistants, Part I

This course provides educational resources for foodservice employees to learn about equipment. Topics to be discussed include: Equipment Selection, Usage and Maintenance, Employee Safety, and Improving Workflow and Energy. Participants will also learn to enhance healthy meals for children by improving communication skills, food safety problems, and following basic safety rules.

Target Audience: *School Nutrition Assistants*

SNA Credit Hours-4

SNA 1 CEU

TASN: 6 Hours. Level 1

Working Safe: Accident Prevention in Child Nutrition Programs

This module course is designed to train school nutrition personnel to prevent accidents in the workplace. This training consists of four lessons and address the following: falls; lifting injuries; cuts, fires and burns; and chemical accidents. Employees should know the four steps and use them in their daily work. These steps include selecting areas where accidents could occur, assessing potential causes, finding ways to make changes for safety, and expecting safety.

Target Audience: *School Nutrition Assistants*

SNA: 5 Hours

TASN: 6 Hours, Level 1

Cooking with Chef Cyndie

In Chef Cyndie's culinary kitchen you will learn how to prepare fresh fruits and vegetables, sandwich wraps, salads, specialty entrees, and more! Culinary training will provide you with basic culinary techniques, knife skills, work simplification tips, proper food safety procedures, and quality food merchandising ideas to improve your school meals program!

Target Audience: *School Nutrition Managers/Assistants*

TASN: 6 Hours, Level 2

Culinary Techniques-Preparing Breads and Baked Goods

The participant of this session will learn how to improve the quality, variety, and appeal of whole-grain yeast bread, quick breads, cakes, cookies, and pastries.

Target Audience: *School Nutrition Assistants*

SNA: 6Hours

TASN: 6 Hours, Level 2

Commodities 101

Participants will be able to get a better understanding of the commodity program such as the history of the program, how to order Group A&B items, read the Weekly Commodity Bulletin, how to complete the PAL worksheet, commodity processing and the different options for purchasing processed items such as Fee for Service vs. Net off Invoice and difference between each.

Target Audience: *School Nutrition Directors/Manager/Supervisors*

Special Assistance, Provision 2

This course will cover all aspects of operating a child nutrition program under Provision 2, including how to complete the Special Assistance Provision 2 feasibility study, Provision2 basics, Base Year and non-Base Year information, ending the Provision 2 cycle, Changes in Provision 2, and General Information.

Target Audience: *Administrators, School Nutrition Directors/Supervisors, Managers*

TASN: 6 Hours, Level 3-5

Cluster-Based Trainings

School Meals Initiative (SMI) Review Process/Food Based Menu Planning System

Focus: Utilizing the Road to SMI Success guidance manual to help child nutrition personnel successfully implement the United States Department of Agriculture's School Meals Initiative for Healthy Children within the scope of daily practice.

Target Audience: *School Nutrition Directors/Supervisors, Managers*



School Food Authority (SFA) Self-Assessment Tool Overview

Focus: Improving the School Food Authority's administrative and operational performance by conducting an internal review of child nutrition programs utilizing the self-assessment tool developed by the Texas Department of Agriculture.

Target Audience: *Administrators, School Nutrition Directors/Supervisors, Managers*