

BACK TO THE BASICS

CHILD NUTRITION
SUMMER CONFERENCE 2024

EDUCATION SERVICE CENTER
REGION 11

Writing, Updating, and Revising a HACCP-Based Food Safety Plan for Schools Workshop

Elisha Bury, Instructor

The purpose of a food safety plan is to ensure the food served to children in the Child Nutrition Programs is safe. By controlling hazards that may occur or may be introduced into foods, school nutrition employees can safeguard food. An effective food safety program will help control food safety hazards that might occur during all points in food service: receiving, storing, preparing, cooking, cooling, reheating, holding, packaging, transporting, and serving. A truly effective food safety plan needs to be developed for a specific school nutrition program (SNP).

By developing a food safety plan for the specs of a school (equipment, staff, physical location, etc.), the number of hazards can be significantly reduced for that site. The goal of this 2.5-day workshop is for participants to take a detailed draft of a school-specific, HACCP-based food safety plan back to their SNPs. This instructor-led workshop incorporates individual work, group discussion, partner work, pre-made templates, and other resources. Please bring a copy of your current HACCP policy and a laptop or notebook. Lunch will be provided on days 1 and 2.

Food Production Records (Breakfast, Lunch, Snack)

Jocelyn Karbo, Instructor

This class teaches Contracting Entities (CEs) basic to advanced Food Production Record (FPR) skills, including how to fill out an FPR, how to use meal documentation to support the FPR, and how to use the FPR to improve forecasting, communication, organization and to demonstrate compliance.

Meal Pattern

(Breakfast, Lunch, Snack for Pre-K, K-5, 6-8, 9-12)

Kayla Earnshaw, Instructor

This class aims to teach operators of the National School Lunch Program and the School Breakfast Program the basic meal pattern knowledge, skills, and competencies necessary to run effective and compliant programs, including the lunch and breakfast meal patterns.

Meal Counting and Claiming System

Michelle Johnson, Instructor

This course is designed to assist personnel in Child Nutrition Programs to effectively establish and implement an effective counting and claiming system, acceptable meal collection procedures, quality assurance measures, financial responsibilities, and compliance.

NSLP/SBP Smart Snacks and Food Allergies for School Nutrition Managers and Staff/ Accommodating Special Dietary Needs

Miranda Rhodes, Instructor

This class provides an overview of Nutrition Standards for All Foods and Beverages (aka Smart Snacks) sold in schools outside of reimbursable meals. Participants will gain an understanding of how Smart Snacks will affect a la carte sales and fundraisers, as well as how to use the Smart Snacks Calculator.

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To register, visit www.esc11.net and click on "Register."

For more information, contact Heather Morris at hmorris@esc11.net or 817-740-7557 or Patti Adams at padams@esc11.net or 817-740-7545.

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Food Allergies for School Nutrition Managers and Staff is an in-depth training on managing food allergies in school nutrition programs. Food allergy management personnel who take this course will create an outline of a food allergy management plan or have an opportunity to strengthen their existing plan. This course includes information about food allergies, food intolerance, reading food labels, avoiding cross contact, accommodating students with food allergies, laws regarding food allergies, and educating the school community about food allergies.

Menu Planning for Healthy School Meals and Local Wellness Policy

Julia Lehle, Instructor

Menu Planning for Healthy School Meals teaches menu planners of the National School Lunch Program (NSLP) and the School Breakfast Program (SBP) basic menu planning, advanced techniques that increase student acceptance and support nutritional requirements, and tools that support the menu plan.

****Participants need to bring their school/district's LWP to the course or have a digital copy readily available.****

This course is intended to position CEs to meet and exceed all the requirements of the Local Wellness Policy (LWP) while also supporting LEAs in tracking all updates and implementation efforts on an annual basis. Tools include an LWP template, a guide on the background and requirements for the LWP, an accompanying LWP checklist, and a Triennial Assessment Template to assist your local wellness committee with including all legislative requirements in the policy.

Eligibility and Verification Guidance

Heather Morris, Instructor

This training will help CEs establish a foundation in policies and procedures to determine and document student eligibility to participate in the free and reduced price meals offered in the NSLP and SBP, as well as learn the required processes for verifying students' eligibility to stay compliant.

The Administrative Review (AR) and Procurement Review (PR) Process

Beverly Shaw, Instructor

This course is designed to assist personnel responsible for managing the operational, financial, and procurement functions of Child Nutrition Programs with procedural knowledge and resources to prepare for an Administrative, Financial, and Procurement Review. This course is not designed to teach the programmatic concepts of operating the NSLP and SBP.

Fundamentals of USDA Foods for Schools, RA 001 Entitlement, RA 002 Menu Planning, RA 003 Forecasting, DoD FFVP + Getting Started

Tamika Figs, Instructor

This course will provide fundamental knowledge in the areas of Entitlement, Menu Planning, Forecasting, and DoD Fresh to allow for better use of entitlement funds in the new USDA Web-Based Supply Chain Management (WBSCM) system. WBSCM will be used to manage USDA Foods for the National School Lunch Program (NSLP) and Summer Food Service Program (SFSP) in the following areas: Ordering and Entitlement Management.

School Nutrition Front Line Specialist Course - Roles and Responsibilities

Travis Neville, Instructor

This comprehensive course will provide an overview of the purpose and scope of the school meals program. Participants will learn the importance of their role and day-to-day duties that contribute to the overall success of compliant food service operations. Participants will review and evaluate performance measures and professional competencies that demonstrate the required knowledge and skills that contribute to compliant food service operations.

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