



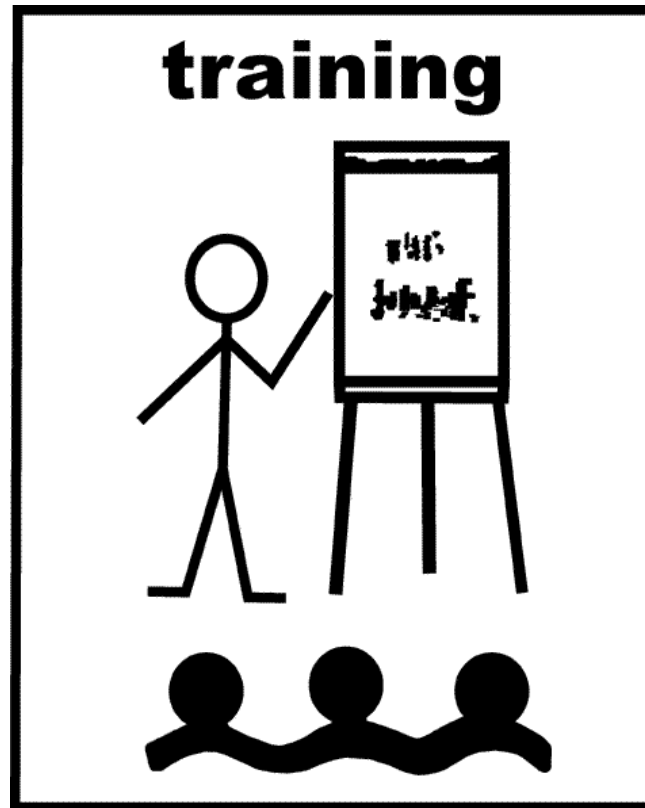
NUTRITION SERVICES SERVING HEALTHY MEALS

HOW DO WE MEASURE UP



Presentation to the Board of Education
October 13, 2015

PROFESSIONAL STANDARDS FOR SCHOOL NUTRITION PERSONNEL



EFFECTIVE JULY 1, 2015

PROFESSIONAL STANDARDS

SCHOOL NUTRITION PERSONNEL

- Minimum professional standards requirements for all school nutrition personnel
- Annual training requirements set by job category
- Trainings required to be in one of the four key areas

Nutrition

Operations

Administration

Communications/Marketing

<http://professionalstandards.nal.usda.gov/>

MINIMUM TRAINING STANDARDS FOR SCHOOL NUTRITION PROGRAM EMPLOYEES

Highlights of the minimum training standards for School Nutrition Program Employees

- Continuing education/annual training standards apply to all employees
- The number of **TRAINING HOURS** varies for four staffing levels:

Staffing Level	SY 15-16		SY 16-17 & Beyond
DIRECTOR	8	→	12
MANAGER	6	→	10
ALL OTHER STAFF	4	→	6
PART-TIME STAFF <i>(working less than 20 hours per week)</i>	4	→	4

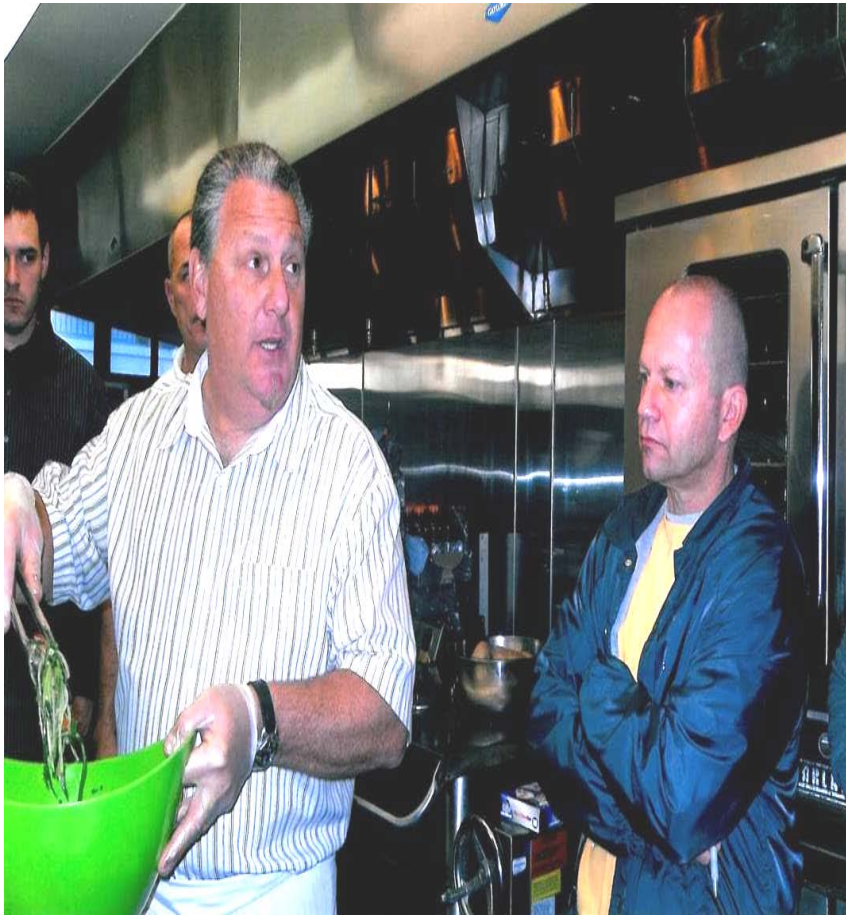
NUTRITION EDUCATION

Professional Learning Community 2010 – 2012

- Civil Rights Training
- USDA Commodity Best if Used by Guide
- Meal Count & Collection Procedures Training
- Procedures for Medical Statements
- Salad Bars & Scratch Cooking
- Team Nutrition Website for USDA Recipes
- Chefs Move to Schools
- HACCP Procedures and Record Keeping

NUTRITION EDUCATION

CHEF TO SCHOOLS
STAFF TRAINING DAY DECEMBER
2010 CHEF JOHN MERLINO



CHEFS MOVE TO SCHOOLS
STAFF TRAINING DAY AUGUST
2011 CHEF LUIGI



NIRVANA GRILLE LAGUNA BEACH CHEF DEMONSTRATION 2012



CHEF LINDSEY AND LBUSD NUTRITION SERVICE STAFF CHEF DEMONSTRATION

NUTRITION EDUCATION

ALL STAFF

- Meals Plus Training
January/February 2013
- Second Training with Chef
Luigi February 2013
- New Meal Pattern Training
March 2013
- Orange County Health Care
Agency April 2013
- Batch Cooking, Following
Recipes, Portion Sizes,
Inventory Control Fall 2013
- Produce Training: FBG, In
Season Purchasing, Storage
& Handling, Knife Skills
January 2014
- Back to School Training
August 2014
- Monthly Staff Meetings
with PIC from September
2013 – June 2014

NUTRITION EDUCATION

Whole Foods Market Partner in Nutrition Education

Sharpening your Cooking
Skills

July 2014

The World of Beans

Eat your Greens

Kitchen Equipment

“Smart Snacks in Schools”

A&R Wholesale Distributors
2014 Smart Snacks Guidelines



Training July 25, 2014

NUTRITION EDUCATION

January 28th 2015

- Site Monitoring Reviews
- Meal Production Records
- Recipes & Simplification Tips
- Meals Plus Reports
- Civil Rights

March 2015

Stepping up to School Salad Bars
(online Training)

April 23, 2015

Cooking up Change Healthy Schools
Campaign

May 21, 2015

HACCP Training OC Environmental
Health Dept

NUTRITION EDUCATION

CDE ONLINE TRAINING MODULES

May - June 2015

- Foundations of Nutrition
- Vegetable Subgroups
- Determining Whole Grain Rich Items
- Assessing Your Snack Program
- See, Think, & Act Anaphylaxis
- See, Think, & Act Diabetes
- Cooking with Kids

Back to School Training

September 1, 2015

- New email Training
- Professional Development Changes
- Update Ala Carte Offerings
- Civil Rights
- Customer Service
- Site Reviews
- Mandatory Postings

PROFESSIONAL DEVELOPMENT	NUTRITION	OPERATIONS	ADMINISTRATION	COMMUNICATIONS/ MARKETING
Professional Learning Communities 2010 - 2012	*	*	*	
Chef's Trainings 2010 - 2012	*	*	*	
Meals Plus Training January February 2013		*	*	
Meal Pattern Training March 2013	*	*	*	
Orange County Health Care April 2013		*	*	
Batch Cooking, Recipes, Portion Sizes, Inventory Control Fall 2013	*	*		
Produce Training, FBG, In Season Purchasing, Storage & Handling Knife Skills January 2014	*	*	*	
Back to School Training Meal Patterns, Recipes, Portion Control 2014	*	*	*	

PROFESSIONAL DEVELOPMENT	NUTRITION	OPERATIONS	ADMINISTRATION	COMMUNICATIONS/ MARKETING
Monthly Staff Mtgs. W/PIC Leaders from September 2013 to June 2014	*	*	*	*
Professional Development July 2014 Whole Foods	*	*		
Professional Development July 2014 Smart Snacks in Schools	*			
Professional Development January 2015	*	*	*	
Professional Development March 2015 Salad Bars	*			
Professional Development April 2015 Healthy Schools	*		*	*
Professional Development May 2015 HACCP		*	*	
Professional Development May - June Online Trainings	*	*	*	
Professional Development September 2015		*	*	*
New this Year National, State,& Local Online	*	*	*	*

CONTINUING EDUCATION

CONTINUE TO ALIGN PROFESSIONAL DEVELOPMENT OPPORTUNITIES WITH DISTRICT GOALS

- <http://professionalstandards.nal.usda.gov/>

This site allows school nutrition staff to search for training that meets their learning needs. Each listing contains information about the training, including how to access, date, learning objectives, and more.

- <http://www.nfsmi.org/>

THE INSTITUTE OF CHILD NUTRITION

Continuing education courses offered online at ICN support the professional development and training of child nutrition program personnel at all levels of responsibility.

- <http://cns.ucdavis.edu/resources/calpronet.html>

UC DAVIS CENTER FOR NUTRITION IN SCHOOLS

Cal-Pro-NET serves as a statewide resource for professional development and training to help school nutrition personnel meet the program requirements for serving nutritious school meals. Providing training and resource materials targeted mainly to established school nutrition directors, nutrition education specialists, and school administrators