

Pathways to A Quality School Foodservice

Course Descriptions



Sanitation and Safety - 10 Hours

This course will provide all foodservice personnel with the knowledge and skills necessary to operate a safe and sanitary foodservice facility. Principles of food microbiology, prevention of foodborne diseases and safe food handling from receipt of foods until service to customers is covered. Additionally, the concept of Hazard Analysis Critical Control Point (HACCP) in all phases of the school foodservice is introduced. Safety issues in the workplace are addressed. The applied principles and practices of this course will contribute to the reduction of foodborne diseases and to the improvement of food quality.

Effective Human Relations - 5 Hours

Foodservice personnel will develop an awareness of the relationships with coworkers, supervisors and customers. Basic communication, effective teaming, motivational techniques and dealing with kitchen conflict will prepare foodservice personnel to deal positively with everyday situations in a foodservice facility.

Marketing and Customer Relations - 5 Hours

Today, school districts are pressured to consider alternate methods of providing services. Child nutrition programs are a vital part of the education process, and nutrition personnel are facing increasing demands to operate their program as a competitive and financially sound business. This course addresses ideas for increasing sales, dealing with customer complaints, improving relations with students, teachers, and administration, and planning successful promotions. Participants will learn how to develop and implement a marketing plan that targets a specific audience and has a clear message.

Fundamentals of School Foodservice - 10 Hours

An introductory course into the USDA Child Nutrition Programs offered in schools. Lessons provide school foodservice personnel with basic job skills and knowledge of the Child Nutrition Programs, meal pattern requirements, the offer vs. serve provision, production records, and the basics of meal preparation and service techniques.

Practical Nutrition - 10 Hours

Child nutrition personnel are faced with the challenge of establishing children's lifelong eating habits. Participants in this course are encouraged to make positive lifestyle changes and accept the responsibility to set a nutritional example for the children they serve. Lessons examine the food guide pyramid, nutrients in foods, energy balance, the food label and implementation of the dietary guidelines in school menus and recipes. Additional lessons introduce concepts that include why children choose the foods they do, incorporating nutrition education into child nutrition programs and special nutritional concerns for children.

Principles of Quantity Food Production - 5 Hours

Quality food begins with menu planning and continues through purchasing, forecasting preparation and service. This course addresses quality food control through the phases of quantity food production. Principles of quantity food production include the use of standardized recipes, ingredient control, production scheduling, resource utilization and work improvement techniques. This information will provide foodservice personnel with the knowledge and skills needed to provide the best possible school meals.

Quality Food Preparation and Service - 15 Hours

Appropriate food preparation practices are required to achieve healthy meals. This course involves instruction, demonstration and practice labs. Participants will plan food production for just-in-time service, review the quality standards of recipes, organize equipment and ingredients, use the right culinary techniques and deliver a quality product.

Food Procurement and Storage - 5 Hours

Designed for school foodservice managers, this course stresses the strong link between the nutrition integrity of meals served children and purchasing practices. The steps in the purchasing function involve menu planning, determining products necessary to produce menus, estimating quantities, developing standards, documenting the purchasing process, getting prices, determining suppliers, placing the order, receiving and storing the product.

Financial Management and Cost Control - 5 Hours

It's not enough to be a whiz at food production or the champ of fast service. Now, school foodservice managers are told to get out of the red and into the black. Managers will learn to evaluate menus for cost effectiveness and reduce food cost while maintaining food quality. Dealing with financial reports and developing a meaningful foodservice budget will give managers the confidence to make the necessary changes in their foodservice program.

Nutrition Integrity-Improving the School Nutrition Environment - 5 Hours

School foodservice managers will go beyond the basics of nutrition and explore the world of nutrition integrity. Achieving nutrition integrity in schools assures that all the foods available for students are consistent with the Dietary Guidelines and, when consumed, can help children learn lifelong, healthy eating habits. Computer nutrient analysis will be addressed.

Personnel Management and Professional Development - 5 Hours

This course is designed to assist the school foodservice managers in understanding self and human relationships, organizing, planning and managing a school foodservice staff. It addresses areas that the school foodservice manager faces daily, such as problem employees, discipline methods, decision making and delegating.