

Overview of School Food Service Basics 100

Lesson I:

School Meals Programs - Brief History

Current USDA Child Nutrition Programs - Brief Description

Chain of Command - from legislation to operation

Application - Agreement - permanent contract for school lunch, breakfast, special milk

School Food Authority Operating Options - choices for operating the programs

Health School Meals Initiative - nutrition requirements.

Lesson II:

Food Based Menu Planning Systems

Traditional Food Based Lunch

Enhanced Food Based Lunch

Food Based Breakfast

Offer vs Serve

After School Snacks in the School Lunch Program

Optional Lesson 2a:

Nutrient Standard Menu Planning System (NuMenus)

Lesson III:

Nutrition Review - nutrient analysis and preparing for it

Production Records - the requirements

Standardized Recipes - what are they; when are they needed

Competitive Foods - competition; foods of minimal nutritional value

Nutrition Integrity Policy - brief description

Special Needs - meal substitutions; requirements; documentation

Lesson IV:

Commodity Food Products - regulations and requirements

Point of Service - counting systems, reimbursable meal guarantee

Free and Reduced Price Eligibility - how it works

CRE Review - what to expect and why

Other Record keeping Requirements - claim, year end report, updating records, onsite review

Lesson V:

Customer Service

Professional Development