

Professional Development for School Nutrition Professionals



Cost	Member	Non-mem
3 hour class	\$60.00	\$125.00
4 hour class	\$75.00	\$135.00
4 hour kitchen class	\$95.00	\$150.00
8 or 10 hour class	\$95.00	\$150.00
ServSafe Full class	\$140.00	\$190.00

100 — School Nutrition Basics (10hrs.)



Provides a practical application for your school meals program including meal requirements, federal and state regulations, and hands-on group activities. (1100, 2100, 2210, 2300)

105 — School Nutrition Basics Overview (4hrs.)

Overview of food service, nutrition facts, and dietary guidelines. (1100, 1300, 2100, 2210, 2300)

130 — Sanitation and Food Safety (10hrs.)



Basic principles of sanitation and safety in school nutrition by introducing the participant to the current Michigan Food Law, foodborne illnesses, requirements for providing safe and sanitary equipment, and other related topics. **Required for SNA Certification.** (2600, 3200)

132 — ServSafe® (12hrs.)



ServSafe® is a food safety certification program sponsored by the National Restaurant Association Education Foundation. It meets local, state, and national certification requirements. **SNA Level 1 Certification** (2600, 3200)

134 — ServSafe® Examination (2hrs.)

The ServSafe® food safety and certification program is recognized by more jurisdictions than any other manager food safety program. ServSafe® Review is recommended before the examination.

136 — ServSafe® Review (2hrs.)

Prepare to take the ServSafe® examination. (2600, 3200)

143 — Conflict Resolution (3hrs.)



Demonstrate appropriate responses to conflict and develop communication skills using strategic techniques and methods to build positive relationships. (3200, 3400, 4100)

151 — Weights, Measures, and Meal Production Records (3hrs.)

This hands-on course is designed to understand kitchen math principles, portion control, and correct measuring and apply it to their daily routine. Learn the importance of accurately completing meal production records required to meet national, state, and local regulations (2100, 2200)

152 — Skills for Preparing Quality Meals (3hrs.)

Demonstrate a broad range of cooking, baking, and kitchen operations in school food service that will help you in the preparation of quality meal quality and consistency. (2000)

153 — Standardized Recipes (3hrs.)

Become familiar with how to use standardized recipes and the nutritional impact they have. (1100)

154 — Culinary Techniques I (3hrs.)

Learn techniques to correctly store, prepare, and serve quality fruit, vegetable, and legume components and flavorful seasonings in school meals. (2000)

155 — Culinary Techniques II (3hrs.)

Skills and techniques in basic cookery, with moist, dry, and combination heat when preparing entrees for school meals. Emphasis on appropriate cooking methods for main entrees and sandwiches, adding appropriate spices and seasonings to enhance student acceptance, and preparing scratch soups (2000)

160 — Michigan Farm Fresh Skills (4hrs.)

Hands-on training for correctly receiving, storing, and preparing Michigan Farm Fresh Produce. Laboratory emphasis on practical experiences including terminology, classical knife cuts, safe food/equipment handling, enhancing flavor through spices and seasonings, and related topics. Culinary techniques using recipes that have been tested and successfully approved by students across Michigan! (2000)

161 — Knife Skills (3hrs.)

Hone basic knife skills and practice fundamental cuts like dice and julienne. Plus, our instructor will teach you a few advanced techniques and offer tips for keeping all your knives maintained and sharp (2000)

180 — Nutrition 1 (10hrs.)



Effectively understand these nutrition basics: how nutrition impacts the students that we serve as well as the impact on Americans overall, tips on encouraging and influencing good food choices, the role of vitamins and minerals in the diet, and how the media plays a role in how school nutrition programs are perceived. **SNA Level 1 Certification** (1300)

190 — Meeting Children's Special Dietary Needs in Child Nutrition Programs (3hrs.)

Discover the difference between a food allergy and food intolerance, the top food allergens, and the symptoms an allergic reaction might exhibit. Practical measures to meet Food Allergies and Special Diets while understanding the laws and regulations for these accommodations. (1160)

268 — Develop Marketing for School Meals (3hrs.)

Leave with a marketing plan designed specifically for your school. (1220, 4100)

415 — Practical Solutions for Financial Management Success (4hrs.)

Get an overview of financial principles and interpret financial data in your operation while increasing improved financial accountability. (2400, 3300)

480 — Menu Planning (8hrs.)

Learn the shortcuts, requirements, costs of various menu designs and menu planning skills. Create a 1-week lunch menu and determine the average cost for the week. Recommend prerequisite: 180 or 280. (1100)