



Southwestern Ohio Educational Purchasing Council Professional Standards Training Services

Have you heard that the EPC offers Professional Standards training classes covering the USDA Key Areas, for foodservice staffs' annual training needs?

AND, those classes are delivered right in your district?

PLUS each class is 1 hour of professional standards training?

Did you know that these specialized classes are designed and taught by the SNA 2017-18 National Director of the year, Connie Little, SNS? She shares over 30 years of foodservice experience, including being a consultant with the Institute of Child Nutrition and SNA leadership at the local, state, and national levels.

Imagine, the time and energy you will save by arranging for this professional standards training service!

Be sure to schedule classes today with Connie before the new school year begins and any upcoming staff professional development days! She can be reached at connie.little@epcschools.org.

Professional Standards Training Classes

Key Area 1: Nutrition 1000

1100 - Juggling Your Menus

...learn menu planning skills that coordinate the required meal components and meal patterns of the NSLP

1200 - Get Creative with Commodities

...discover new ways to use commodities through group discussions and hands on activities

1200 - Food Allergies

... build a better understanding of food allergies, cross contamination and food allergy diet management in the school meals program

1300 - Understanding the "Construction" of School Meals

...with the goal of providing good nutrition to our students, discover the foundation of why/how school meals are built from the USDA Dietary Guidelines, to MyPlate to delicious student meals

Key Area 2: Operations 2000

2100 - The Production Schedule Story

...production schedules tell the story of the daily menu assembling process; learn the required details & data to collect for a complete and accurate record

2100 –Keys of Standardized Recipes

...learn the purpose, construction, and use of standardized recipes

2600 - Equipment & Facility Cleaning & Sanitation

...from floors to ceilings & everything in-between; come away with fresh ideas to easily schedule & maintain a squeaky-clean kitchen

2200 - The Portion is Right!

...understand the importance of portion control from menu development, correctly serving each meal component to food cost control

2300 - What's Offer vs Serve??

...learn the concepts, differences and applications in the National School Lunch and Breakfast Programs; acquire effective skills to deliver its meaning to our students

2100 - Broccoli Shouldn't Be Brown!

...we eat with our eyes first! discover the secrets of delivering great food quality and appearance that will make your student's tray appetizing and appealing to all their senses

2200 - Serving with Style

...acquire skills to master the art of the serving line; including proper portioning, efficient serving line set up and restocking; find food presentation suggestions and clever customer service tips

2300 - Cashier Alert!

...learn how to recognize in a snap the individual meal components and meal patterns of your school's menu with skills and activities to ensure proper identification of a reimbursable meal under offer vs serve

2500 - Best Practices for Inventory Control

...learn the many facets of inventory control from stock organization, FIFO rotation, loss prevention, par levels, and other good inventory skills that are essential to food cost control

2600 - HACCP...a preventative approach to food safety

...learn the history, purpose and applications of Hazard Analysis and Critical Control Points of food from delivery to meal service

2600 - Food Safety

...keeping our guests safe: learn conditions and practices to prevent contamination and food borne illness

Key Area 3: Administration 3000

3200 – Managing Kitchen Time

...learn time saving skills to build a safe, effective, and efficient goal-oriented kitchen staff

3200 - Understanding the Administrative Review

...an overview of the purpose, procedures, and expectations of the USDA Administrative Review

3200 - Who's Watching Me

...learn what to expect *the day* the Administrative Review team visits the production kitchen

3400 -! Go Team Go!

...discover the key ingredients of teamwork & how to organize and create a staff network that together plans, executes, and evaluates objectives for a common goal

3400 - My Cheese Moved!

...gain a better understanding of what, why, where, and how “*change*” effects the workplace from food, supplies and labor modifications

3400 – Leadership and Dealing with Difficult People

...tips *for every staff member* to learn how to better understand and manage personnel situations to create a more productive work environment

Key Area 4: Communications & Marketing 4000

4100 – What Goes on Behind the Tray?

...this session is chocked full of helpful information so you can assist PTAs, teachers, and administration to better understand the history, facts, and policies of National School Meal Programs

Professional Standards Training

Special Pricing for EPC Members

- Each class is one hour of professional training
- \$420 for up to 3 classes, and \$90 per hour after that
- Mileage charged beyond 50-mile radius of the EPC office in Vandalia, Ohio

Trainer and Scheduler Contact Information

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