



# Statewide Training Program for School Nutrition Professionals

## **100 — Introduction to School Food Service (10hrs.)**

Provides an overview of meal requirements, regulations, and production records.  
\$50\*/\$100\*\*

## **105 — Introduction to School FS/Nutrition (4hrs.)**

Newly formatted class providing an overview of school foodservice and nutrition facts and dietary guidelines.  
\$45\*/\$100\*\*

## **130 — Sanitation and Food Safety (10hrs.)**

Understand Michigan Food Law 2007, foodborne illnesses, requirements for providing safe and sanitary equipment, pest prevention, and Hazard Analysis and Critical Control Points. Required for School Nutrition Association (SNA) certification.  
\$50\*/\$100\*\*

## **133 — Prometric Review (2hrs.)**

Prepare to take Prometric examination.  
\$25\*/\$75\*\*

## **131 — Prometric Examination (2hrs.)**

Meets the Certified Professional Food Manager requirement of Michigan Food Law 2007. Accredited by the American National Standards Institute, it may be accepted as an alternative to ServSafe®. Check in advance with the local sanitarian.  
\$40\*/\$60\*\*

## **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.  
\$125\*/\$175\*\* (exam included)

## **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.  
\$60\*/\$80\*\*

## **136 — ServSafe® Review (2hrs.)**

Prepare to take the ServSafe® examination.  
\$25\*/\$75\*\*

## **143 — Dealing with Conflict in the Workplace (3hrs.)**

Learn about conflict, how individuals handle it, causes and values, characteristics of conflict resolution styles, and ways to practice more effective skills for listening and building rapport.  
\$35\*/\$90\*\*

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

Learn the essentials of kitchen math and how to properly fill out a production record.  
\$35\*/\$90\*\*

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

Learn a variety of kitchen skills that will help you in the preparation of quality meals.  
\$35\*/\$90\*\*

## **153 — Standardized Recipes (3hrs.)**

Understand the uses, differences, and advantages of standardized recipes.  
\$35\*/\$90\*\*

## **154 — Culinary Techniques I (3hrs.)**

Learn to correctly store, prepare, and serve quality fruit, vegetable, legume and seasonings components.  
\$35\*/\$90\*\*

## **155 — Culinary Techniques II (3hrs.)**

Learn to correctly store, prepare, and serve quality meat, grain, sandwich and soup components.  
\$35\*/\$90\*\*

## **160 — Michigan Farm Fresh Skills (4hrs.)**

Participants will be trained on receiving, storing and preparing Michigan Farm Fresh Produce. Get hands-on training for knife skills and other culinary techniques using recipes that have been successful.  
\$75\*/\$125\*\*

## **180 — Nutrition 1 (10hrs.)**

Learn essential nutrition facts and understand the dietary guidelines for Americans. **Required for SNA certification.**  
\$50\*/\$100\*\*

## **190 — Meeting Children's Special Food and Nutrition Needs in Child Nutrition Programs (3hrs.)**

Understand the laws and regulations that require accommodations for feeding children with special food and nutrition requirements.  
\$35\*/\$90\*\*

## **265 — Marketing School Meals (10hrs.)**

Learn how to evaluate your customers and competition. Practice techniques while developing a marketing plan for a school or district.  
\$50\*/\$100\*\*

## **266 — Marketing School Meals (4hrs.)**

Understand why and how to market, identify target audiences and create counter displays.  
\$35\*/\$90\*\*

## **267 — Marketing School Meal (3hrs.)**

Learn and practice techniques of making posters, banners and bulletin boards. Create a special event plan.  
\$35\*/\$90\*\*

## **268 — Developing a Marketing Plan (3hrs.)**

Develop a district or building level marketing action plan for school meals.  
\$35\*/\$90\*\*

## **415 — Introduction to Financial Management (4hrs.)**

Get an overview of financial principles for child nutrition programs to help you understand the financial outcomes of your operational decisions.  
\$45\*/\$100\*\*

## **480 — Menu Planning (8hrs.)**

Learn the shortcuts, requirements, costs of various menu designs and menu planning skills. Recommend prerequisite: 180 or 280.  
\$50\*/\$100\*\*

**\*Member price/\*\*Non-member price**

Non-member price includes one year SNA/SNAM association membership with completed application submitted at the first class. Prices subject to change.