



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.
\$45*/\$100**

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.