

**Manager Training Course Agenda  
July 9-12, 2019**

**Pennington Biomedical Research Center, Conference Center  
2328 Irene Drive, Baton Rouge, LA 70808**

**Tuesday July 9, 2019**

**Registration: 12:00 p.m. to 12:30 p.m.**

<b>Time</b>	<b>Activity</b>
12:30 p.m.	Welcome & Informational Session
1:00 p.m.	Policy
2:30 p.m.	Break
2:50 p.m.	Marketing
4:30 p.m.	Dismissal

**Wednesday July 10, 2019 & Thursday July 11, 2019**

<b>Time</b>	<b>Activity</b>	<b>Session Topics</b>
8:30 a.m.	Morning Session	Meal Pattern Meal Preparation & Service Role & Responsibilities of the Manager Financial Management <i>Sessions will include a 20-30 min break</i>
12:00 p.m.	Lunch	
1:00 p.m.	Afternoon Session	
4:30 p.m.	Dismissal	

**Friday July 12, 2019**

<b>Time</b>	<b>Activity</b>
8:30 a.m. – 10:30 a.m.	Assessment <i>Participants may be dismissed upon completion</i>

***Note: Agenda subject to change.***

***Please review suggested preliminary trainings next page.***

## Manager Training Recommended Prerequisites

Individuals attending Manager Training are expected to have basic knowledge and skills in food safety, culinary techniques, portion control, weighing, measuring, recipe adjustment, USDA Foods, and inventory management. Completion of the following prerequisites are recommended prior to attending manager training. The minimum of 16 hours of Culinary Techniques may be from any of the available Culinary Techniques options.

**NOTE:** The resources below are recommendations. Other resources, such as those developed locally, may be used.

For assistance with the courses listed below, call ICN at 1-800-321-3054, or email: [helpdesk@theicn.org](mailto:helpdesk@theicn.org)

Hours	Recommended Prerequisite	Link
8	Food Safety in Schools (ICN), ServSafe®, or other course	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/21/food-safety-in-schools">https://theicn.docebosaas.com/learn/course/external/view/elearning/21/food-safety-in-schools</a>
16	1 hour Culinary Techniques (CT) 1-Introduction	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/7/ct1-introduction">https://theicn.docebosaas.com/learn/course/external/view/elearning/7/ct1-introduction</a>
	6 hour CT 1-Preparing Fruits, Vegetables, & Salads	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/8/ct2-preparing-fruits-vegetables-salads">https://theicn.docebosaas.com/learn/course/external/view/elearning/8/ct2-preparing-fruits-vegetables-salads</a>
	8 hour CT 1-Preparing Entrée Items	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/9/ct3-preparing-entree-items">https://theicn.docebosaas.com/learn/course/external/view/elearning/9/ct3-preparing-entree-items</a>
	8 hour CT 1-Preparing Soups, Eggs, Dairy & Sauces	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/10/ct4-preparing-soups-eggs-dairy-sauces">https://theicn.docebosaas.com/learn/course/external/view/elearning/10/ct4-preparing-soups-eggs-dairy-sauces</a>
	6 hour CT 1-Preparing Breads & Baked Goods	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/11/ct5-preparing-breads-baked-goods">https://theicn.docebosaas.com/learn/course/external/view/elearning/11/ct5-preparing-breads-baked-goods</a>
	4 hour CT 1-Using Seasonings	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/12/ct6-using-seasonings">https://theicn.docebosaas.com/learn/course/external/view/elearning/12/ct6-using-seasonings</a>
6	Culinary Math	<a href="https://theicn.org/icn-resources-a-z/basic-culinary-math-for-school-nutrition-professionals/">https://theicn.org/icn-resources-a-z/basic-culinary-math-for-school-nutrition-professionals/</a>
1	Inventory Management-Controlling Cost	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/13/inventory-management-controlling-cost">https://theicn.docebosaas.com/learn/course/external/view/elearning/13/inventory-management-controlling-cost</a>
4	Portion Control	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/16/portion-control">https://theicn.docebosaas.com/learn/course/external/view/elearning/16/portion-control</a>
4	Recipe Adjustments	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/17/recipe-adjustments">https://theicn.docebosaas.com/learn/course/external/view/elearning/17/recipe-adjustments</a>
4	Weights and Measures	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/19/weights-and-measures">https://theicn.docebosaas.com/learn/course/external/view/elearning/19/weights-and-measures</a>
3	USDA Primer 1	<a href="https://theicn.docebosaas.com/learn/course/external/view/elearning/26/usda-foods-primer-1">https://theicn.docebosaas.com/learn/course/external/view/elearning/26/usda-foods-primer-1</a>
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