

School Food Service Training

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| TOPIC: | Meal Pattern, Offer Vs. Serve, Whole Grains, Production Records |
| DATE: | Thursday, October 3, 2019 |
| TARGET AUDIENCE: | Nutrition Staff |
| LOCATION: | LSU Pennington Biomedical Research Center Pennington Conference Center – Room 326 6400 Perkins Road Baton Rouge, LA 70808 |

| | | Learning Topic Codes ** | CE Hours* |
|--------------------|--|--------------------------------|------------------|
| 8:00 – 8:30 a.m. | Registration | | |
| 8:30 – 9:00 a.m. | SBP and NSLP Meal Pattern Requirements | 1110, 2310 | 0.50 |
| 9:00 – 9:30 a.m. | Serving Food: Offer Versus Serve | 2220, 2310 | 0.50 |
| 9:30 – 10:00 a.m. | CACFP Pre-K Meal Pattern | 1110 | 0.50 |
| 10:00 – 10:15 a.m. | BREAK | | |
| 10:15 – 11:15 a.m. | Whole Grains | 1320 | 1.00 |
| 11:15 – 12:15 p.m. | Production Records | 2100 | 1.00 |
| 12:15 – 12:30 p.m. | Questions & Answers | | |

*** Total Continuing Education (CE) hours: 3.5 hours**

****Learning Topic Codes:** 1100 Plan menus that meet USDA nutrition requirements for reimbursable meals, 1320 Understand general nutrition concepts that relate to school meals, such as whole grains, sodium, etc. 2100 food production, 2220 Use offer versus serve correctly, 2310 count reimbursable meals according to meal pattern requirements and eligibility status.