

**Schedule for Manager Training September 18-21, 2018  
Lafayette Parish School System, Child Nutrition Services  
101 Evans Lane, Lafayette, LA 70506**

**Tuesday, September 18, 2018**

<b>Time</b>	<b>Topic</b>	<b>Instructor</b>
1:00 - 2:30 pm	Policy	Melissa Campbell
2:30 pm	Break	
2:50 – 4:30 pm	Marketing	Virginia Webb

**Wednesday, September 19, 2018**

<b>Time</b>	<b>Topic</b>	<b>Instructor</b>
8:30 am – noon	Financial Management (with 20-30 min break)	Helen Folks
Noon – 1 pm	Lunch	
1:00 pm – 4:30 pm	Meal Pattern (with 20-30 min break)	Melissa Campbell

**Thursday, September 20, 2018**

<b>Time</b>	<b>Topic</b>	<b>Instructor</b>
8:30 am – noon	Role & Responsibilities of the Manager (with 20-30 min break)	Virginia Webb
Noon – 1 pm	Lunch	
1:00 pm – 4:30 pm	Meal Preparation & Service (with 20-30 min break)	Melanie LaPorte

**Friday, September 21, 2018**

8:30 am – 10:30 am Assessment

**\*Note: Agenda subject to change. Registration Limited.**

For those who may need more background, the following are suggested. Note that the minimum of 16 hours in block 2 may be any of the Culinary Technique options from ICN. 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. The following recommended prerequisites should be completed PRIOR to attending the Manager Training. **NOTE:** The resources listed below are recommendations. Other resources, such as those developed locally, are acceptable if the SFA feels they meet their training needs as prerequisites.

<b>Minimum Hours</b>	<b>Recommended Pre-requisites</b>	<b>Comments</b>
8	Food Safety in Schools (ICN), ServSafe®, or other course	Free online at ICN or seminar (your cost)
16	1 hour Culinary Techniques (CT) 1-Introduction	Free online at ICN
	6 hour CT 1-Preparing Fruits, Vegetables, & Salads	Free online at ICN
	8 hour CT 1-Preparing Entrée Items	Free online at ICN
	8 hour CT 1-Preparing Soups, Eggs, Dairy & Sauces	Free online at ICN
	6 hour CT 1-Preparing Breads & Baked Goods	Free online at ICN
	4 hour CT 1-Using Seasonings	Free online at ICN
1	Inventory Management-Controlling Cost	Free online at ICN
4	Portion Control	Free online at ICN
4	Recipe Adjustments	Free online at ICN
4	Weights and Measures	Free online at ICN
3	USDA Primer 1	Free online at ICN
<b>40 hours</b>		