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PROFESSIONAL STANDARDS FOR SCHOOL NUTRITION PERSONNEL

Healthy Hunger Free Kids Act Section 306

Ketedrea Branham, Program Specialist
Child Nutrition Programs
USDA, Food & Nutrition Service

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PROFESSIONAL STANDARDS

- ❖ What are they?
- ❖ Who do they pertain to?
- ❖ When were they implemented?
- ❖ Why are they in place?

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HEALTHY, HUNGER-FREE KIDS ACT OF 2010 (HHFKA)

- ❖ Signed into law by President Barack Obama
- ❖ Reauthorization of funding for child nutrition
- ❖ Provides \$4.5 billion in new resources
- ❖ Opportunity to strengthen programs

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SECTION 306 HHFKA

- ❖ Professional Standards for School Food Service
- ❖ Establish mandatory program
- ❖ Ensure that local nutrition personnel complete annual training and receive annual certification
- ❖ Establish hiring standards



IMPLEMENTATION

- ❖ Training requirements build skills
- ❖ School nutrition programs are complex-on-going training is necessary to maintain
- ❖ Enhance the image of school nutrition employees
- ❖ Training of food handlers is crucial for the health of our students



WHY

- ❖ Help build skills
- ❖ Help stay current
- ❖ Enhance image
- ❖ Protect health of students



ESTABLISHING THE STANDARDS

- ❖ Input from a variety of sources
- ❖ Reviewed all comments
- ❖ Listened to concerns
- ❖ Looked at current research
- ❖ Considered existing programs and recommendations



TO WHOM DO THEY APPLY

- ❖ State Agency Directors
- ❖ School District Child Nutrition Directors
- ❖ School Managers
- ❖ All School nutrition professionals

GRANDFATHERING

- ❖ Existing personnel are exempt from new hiring standards
- ❖ Can transfer to another position in an LEA of the same size category
- ❖ To move to larger LEA size, must meet new hiring standards
- ❖ Does not apply to continuing education/annual training standards



NEW STATE DIRECTORS

❖ Hiring standards

- Bachelor's degree (specific majors)
- Specific Skills
- Extensive knowledge and experience

❖ Training

- Provide annual training (at least 18 hours)
- Complete annual continuing education/training (at least 15 hours)

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DIRECTOR OF FOOD DISTRIBUTION

❖ Hiring standards

- Bachelor's degree (any academic major)
- Specific Skills
- Extensive knowledge and experience

❖ Training

- Provide annual training
- Complete annual continuing education/training (at least 15 hours)

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LEA DIRECTORS

- ❖ Hiring standards for three distinct LEA size categories:
 - Student enrollment of 2,499 or less
 - Student enrollment of 2,500-9,999
 - Student enrollment of 10,000 or more

- ❖ At least 8 hours of food safety training is required either not more than 5 years prior to starting date or completed within 30 days of start date



SN MANAGERS

- ❖ No education requirement
- ❖ Complete annual continuing education/training (at least 15 hours)

CONTINUING EDUCATION

	SY 2015-16	SY 2016-17
Directors	8 hours	12 hours
Manager	6 hours	10 hours
Staff (more than 20 hrs/wk)	4 hours	6 hours
Part-time Staff (less than 20 hrs/wk)	4 hours	4 hours



TRAINING

There are four key training areas:

- ❖ Nutrition
- ❖ Operations
- ❖ Administration
- ❖ Communications/Marketing



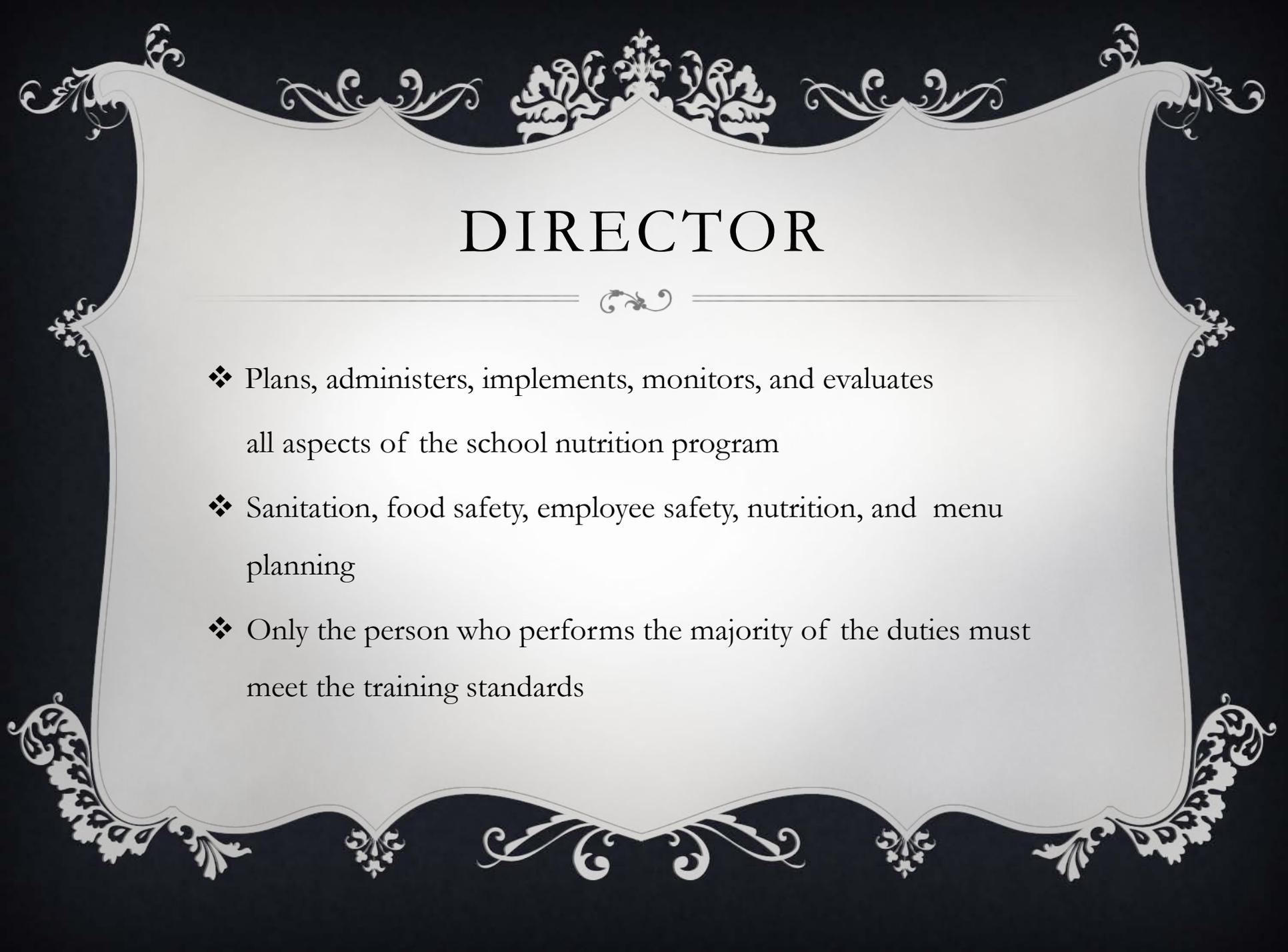
TRAINING

❖ Formats

- Virtual/web-based and in-person
- Including free or low-cost options

❖ Sources

- Commercial vendors
- In-house
- FNS
- NFSMI
- Professional Associations and organizations

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DIRECTOR

- ❖ Plans, administers, implements, monitors, and evaluates all aspects of the school nutrition program
- ❖ Sanitation, food safety, employee safety, nutrition, and menu planning
- ❖ Only the person who performs the majority of the duties must meet the training standards



MANAGER

- ❖ Management of day-to-day operations of school food service for a participating school(s).



STAFF

- ❖ No managerial responsibilities
- ❖ Involved in day-to-day operations of the school food service
- ❖ Cooks, cashiers, and others who are involved in preparation and service of school meals
- ❖ Not applicable to **all** office staff



DIRECTORS TRAINING

- ❖ Administrative practices (including application, certification, verification, meal counting and meal claiming procedures)
- ❖ Food safety

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MANAGERS TRAINING

- ❖ Administrative practices (including application, certification, verification, meal counting and meal claiming procedures)
- ❖ Identification of reimbursable meals at the point of service
- ❖ Nutrition, health and safety standards



STAFF TRAINING

- ❖ Free and reduced price eligibility
- ❖ Application, certification and verification procedures
- ❖ Identification of reimbursable meals at the point of service
- ❖ Nutrition, health and safety standards

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PROVIDING TRAINING

❖ States may partner with the below listed:

- FNS
- NFSMI
- Professional associations
- Academic institutions
- Commercial vendors

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ACCOUNTABILITY

- ❖ Copies of the following documentation is acceptable:
 - Training Agenda
 - Sign-in sheets
 - Certificate of Completion
 - Other paper documents

- ❖ Records for a three year period to demonstrate the SFA's
compliance

FUNDING

- ❖ SAE funds
- ❖ SFA's school food service funds
- ❖ Access free or low-cost training resources available at <http://professionalstandards.nal.usda.gov>
- ❖ Grant to implement training programs



SFA RESPONSIBILITIES

- ❖ Track employee training
- ❖ Encourage training opportunities

QUESTIONS

Do you have
any questions
or comments?

