

Posted: 05/28/2019

To: School Food Authorities
Subject: SFS-19- Registration for Additional Summer 2019 Manager Training Classes

A third ***School Food Service Manager Training*** class has been added for summer 2019:

July 29 – August 1, 2019
Pennington Biomedical Research Center
Conference Center
2328 Irene Drive
Baton Rouge, LA 70808
[REGISTER](#)

SFA directors must register their employees, using the links above, or by visiting [Louisiana Fit Kids](#) and clicking the calendar link. There is a **\$50.00 per person** fee.

A detailed agenda is available on the registration website. The general schedule is as follows:

Training Day	Activity	Time
Day 1	Registration	12:00 p.m. – 12:30 p.m.
	Afternoon Session	12:30 p.m. – 4:30 p.m.
Days 2 & 3	Morning Session	8:30 a.m. – 12:00 p.m.
	Lunch	12:00 p.m. – 1:00 p.m.
	Afternoon Session	1:00 p.m. – 4:30 p.m.
Day 4	Assessment	8:30 a.m. – 10:30 a.m.

Participants may be dismissed upon completion of assessment.

Assessment results will be emailed to SFA directors within 1 month following completion of the class.

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. A list of recommended prerequisites has been compiled (see next page) and should be completed PRIOR to attending the Manager Training. **NOTE:** Other resources, (including those developed locally), are acceptable prerequisites.

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

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