

Training Opportunities

Registration for the following trainings is available in the Child Nutrition Information and Payment System (CNIPS) by visiting the California Department of Education (CDE) CNIPS Training Registration Web page at:

https://www.cnips.ca.gov/ccqCnpTraining/training/trainingRegistration_2.aspx.

Financial Management Level I Seminar: This seminar is the introductory program for new directors, supervisors, managers, and department accounting personnel. Topics covered include financial terms, basic financial statements, budgeting, cost control and productivity. Paid Lunch Equity, Indirect Costs, and Non-Program Food Sales are reviewed. Cal-Pro-NET has revised the curriculum based upon National Food Service Management Institute updates and regulatory changes in the Healthy, Hunger-Free Kids Act of 2010.

Date	Location
Thursday and Friday, January 21-22, 2015	Pamona

Procuring Local Foods for Child Nutrition Programs (Eight-hour training): The Procuring Local Foods for Child Nutrition Programs training provides a basic overview of federal procurement principles and covers a host of topics related to sourcing and purchasing local foods. The training includes instructions on how to target local foods when conducting both formal and informal procurements, use the Geographic Preference option, and use the U.S. Department of Agriculture (USDA) Foods and the Department of Defense (DOD) Fresh Programs to enhance local purchasing. This course provides eight hours of continuing education under the Key Area of Operations and Learning Topic Code 2400 Purchasing/Procurement.

Date	Location
Tuesday, January 19, 2016	Sacramento
Monday, January 25, 2016	Santa Clara
Thursday, January 28, 2016	Fresno
Friday, February 5, 2016	San Diego

Procurement in the 21st Century (Two-day training): This training provides general concepts about the procurement of goods, products, and/or services for SNPs. Participants will identify key factors for implementing a procurement system that supports compliance with federal, state, and local policies. This course provides sixteen hours of continuing education under the Key Area of Operations and Learning Topic Code 2400 Purchasing/Procurement. Major topics include: Procurement principles, Competitive purchasing, Solicitation for goods, products, and services, Contracts, Cooperative purchasing groups

Date	Location
Tuesday, February 9 & Wednesday, February 10, 2016	Long Beach
Tuesday, March 1 & Wednesday, March 2, 2016	Sacramento

University of California, Davis (UCD), California Professional Nutrition Education and Training (Cal-Pro-NET)

Focus on Food: Learner-centered Nutrition and Health for School Nutrition Staff:

A one-day train-the-trainer course designed to teach school nutrition directors or supervisors/trainers how to use an exciting new, hands-on nutrition curriculum for training frontline school nutrition staff. This workshop provides eight hours of continuing education toward the professional standards training requirements under the key area of nutrition (1300 General Nutrition).

Date	Location
Wednesday, January 13, 2016	Redding
Wednesday, February 3, 2016	Ontario
Wednesday, February 17, 2016	San Diego
Wednesday, March 16, 2016	Concord
Wednesday, March 23, 2016	Fresno
Wednesday, May 11, 2016	Ventura

Webinars: These four Webinars provide one hour of continuing education each toward the professional standards training requirements under the key area of nutrition (1300 General Nutrition). For more information regarding this subject, contact the UCD Cal-Pro-NET Center by phone at [530-752-3387](tel:530-752-3387) or by e-mail at calpronet@ucdavis.edu

How to Meet Professional Standards Using the Focus on Food Curriculum:

Thursday, January 21, 2016

Serving Vegetarian Meals in School Nutrition Programs:

Tuesday, February 23, 2016

Nutrition Education in School Nutrition Programs:

Tuesday, March 29, 2016

Dietary Guidelines for Americans, 2015:

Thursday, April 26, 2016

Food Distribution Program Webinar Series

The Food Distribution Program (FDP) is conducting a series of Webinars covering the most requested topics related to USDA Foods and the FDP. If you have any questions regarding this subject, please contact Amy Bell, Child Nutrition Consultant, Food Distribution Program, by phone at [916-322-5051](tel:916-322-5051) or by e-mail at abell@cde.ca.gov.

Processing USDA Foods and Processor Surveys: Learn how to calculate the amount of USDA Foods to send to a processor and the steps to complete the processor survey in the Child Nutrition Information and Payment System (CNIPS). This Webinar is designed for Advance Order Agencies and State Co-op Members. Register at: <https://cdeevents.webex.com/cdeevents/onstage/g.php?MTID=e8c4d92bb36377573ea4ca8e39b1df2a9>

- Thursday, December 10, 2015, 1:30–2:30 p.m.

Value Pass-Through Systems and Verifying Refunds and Rebates: Learn about the various Value Pass-Through Systems used by USDA Foods processors and how to verify refunds and rebates for processed USDA Foods. Register at:

<https://cdeevents.webex.com/cdeevents/onstage/g.php?MTID=ecd7690ca7b89ca75d9656f259390943c>

- Thursday, January 14, 2016, 1:30–2:30 p.m.

How to Complete the FDP Contract in the CNIPS and Useful Features of the CNIPS FDP Module: Learn how to complete the FDP contract in the CNIPS and why it must be completed annually for all recipient agencies. Also, receive information about many useful features in the CNIPS FDP module. Register at:

<https://cdeevents.webex.com/cdeevents/onstage/g.php?MTID=e0601c9fe284d1f506d7cee1ccf9bf10b>

- Thursday, April 14, 2016, 1:30–2:30 p.m.

How to Complete an Allocation Order in the CNIPS: Learn how to order USDA Foods in the CNIPS, including allocation orders, surplus orders, and the reason for declining items on an allocation. This Webinar is designed for agencies that order USDA Foods through the State Distribution Centers using the allocation process, including Summer Food Service Program agencies. Register at:

<https://cdeevents.webex.com/cdeevents/onstage/g.php?MTID=ec0948786196185127a5ac5623fb27838>

- Thursday, May 19, 2016, 1:30–2:30 p.m.

Archived Webinar Series

Chefs Move to Schools Initiative: The Institute of Child Nutrition hosted a six-week Webinar series based on the Connect: Chefs Move to Schools curriculum. This series provides chefs with information about the Chefs Move to Schools initiative and ways to get involved in schools. Below is a complete list of webinar topics: These archived Webinars can be accessed on the Chefs Move to Schools Web site at: <http://www.chefsmovetoschools.org/webinars>.

- **Getting involved with schools:** Many chefs have shown interest in volunteering with schools, but are unsure of what they need to do to get started. The facilitator discusses steps chefs should take to begin working with schools.
- **School nutrition financial management:** SNPs are self-supporting entities. Chefs who volunteer in schools need to have an understanding of the way programs are sustained financially. The facilitator discusses the reality of financial management in SNPs.
- **Standardized recipes and production records:** A unique aspect of school nutrition is the use of standardized recipes and production records. It is important for chefs to become familiar with both. The facilitator discusses the purpose and advantage of using standardized recipes and production records in schools.
- **Food safety basics in schools:** Children's health and safety are of the utmost importance. Therefore, food safety is a critical component of all SNPs. The facilitator discusses the importance of food safety in school kitchens, ways to prevent foodborne

illnesses, use of standard operating procedures, and the chef's role in food safety and sanitation.

- **Meal pattern:** In order for chefs to successfully assist school nutrition professionals with tasks such as new recipe development or menu planning, they must be knowledgeable about the school meal requirements. The facilitator discusses each meal component and the use of USDA Foods in SNPs.
- **HealthierUS School Challenge:** The HealthierUS School Challenge (HUSSC) was established to recognize schools that are creating healthier school environments through the promotion of good nutrition and physical activity. The facilitator explains the HUSSC and how chefs can get involved

School Nutrition Association

Visit the School Nutrition Association website at <https://schoolnutrition.org/Webinars/> to learn about hot topics in school nutrition and earn Continuing Education Units (CEUs) with SNA's popular professional development webinars.

Webinars

Media 101: Best Ways to Work With the Media

- Wednesday, December 9, 2015

Additional Resources

Child Nutrition Institute (formerly NFSMI)

Free Online Courses: Visit the Institute of Child Nutrition website at www.nfsmi.org and click on the tab for the Online Courses page (www.nfsmi.org/OnlineCourses) for more information.

Training Materials: NFSMI training materials (including participant workbooks and instructor guides) and other great resources such as posters, videos, webinars, and research summaries are on the Institute of Child Nutrition Institute website at www.nfsmi.org. You may download and print any resource on the website for free and use for delivery of training in your area.

Delivery of Training in Your Area by Child Nutrition Institute: NFSMI delivers free training on selected topics in all 50 states and the U.S. territories. For more information about requesting a training in your area, click here OR contact the Training Team at 800-321-3054 or training@nfsmi.org

State and National SNA Conferences and Selected Child Care Conferences: Child Nutrition Institute presents training at selected state conferences and child care conferences on a rotating basis. Visit www.nfsmi.org and watch the News, Events, Workshops and Seminars section for the latest information.

USDA Professional Standards

Visit: <http://professionalstandards.nal.usda.gov/>. For the USDA database of all trainings by learning code.