

## Upcoming Training Opportunities for Winter/Spring 2014

### Cal Pro NET Center UC Davis

#### Financial Management II

<b>Dates and Times</b>	<b>Location</b>	<b>Cost</b>	<b>Last Day to Enroll or Cancel</b>
May 21-22, 2014	<b>Ontario</b> Ayres Suites Ontario at the Mills Mall 4370 Mills Circle Ontario, CA 91764	\$120.00	May 16, 2014
August 6-7, 2014	<b>Monterey</b> Hyatt Regency Monterey Hotel and Spa 1 Old Golf Course Road Monterey CA, 93940	\$120.00	August 1, 2014
August 13-14, 2014	<b>Redding</b> Red Lion Hotel Redding 1830 Hilltop Drive Redding, CA 96002	\$120.00	August 8, 2014

The class will take place 9:00 a.m. – 5:00 p.m. the first day and 8:00 a.m. – 1:00 p.m. the second day.

#### **Registration Information**

- Registration for this workshop is limited, and will be filled on a first-come, first-served basis. Please register early as courses fill up quickly.
- The registration fee is \$120.00. More detailed information regarding class logistics will be sent to registered participants prior to the class.
- The registration fee includes a continental breakfast and lunch on the first day and a continental breakfast on the second day. The registration fee may only be paid by American Express, Discover, MasterCard, or VISA credit cards. The UC Davis registration system does not accept cash, checks, or purchase orders. Program materials cannot be guaranteed unless enrollment is received by the dates listed above.
- **To register for this class please visit:**  
<http://conferences.ucdavis.edu/confreg/?confid=691>

## Webinars

### Registration Now Available

California school nutrition directors, supervisors, menu planners, and staff are invited to attend Webinars on a variety of menu planning topics. These presentations will focus on requirements for the selected topic, and any changes resulting from the new U.S.

Department of Agriculture menu planning requirements. This Webinar format will provide an opportunity for questions and discussions. In addition, the Webinar will be available after the presentation on the UCD Center for Nutrition in Schools Web site at <http://cns.ucdavis.edu>.

**All Webinars begin at 1:30 p.m. Registration is free, and is limited to 250 participants.**

**Note: Registration closes 24 hours prior to the start of each Webinar.**

<b>Wednesday, July 30, 2014</b>	<b>Offer versus Serve for Lunch</b> To register, visit: <a href="https://www.surveymonkey.com/s/OVSLwebinar">https://www.surveymonkey.com/s/OVSLwebinar</a>
<b>Thursday, August 28, 2014</b>	<b>Offer versus Serve for Breakfast</b> To register, visit: <a href="https://www.surveymonkey.com/s/OVSBwebinar">https://www.surveymonkey.com/s/OVSBwebinar</a>

## School Nutrition Association

Learn about hot topics in school nutrition with SNA's professional development webinars, including Webinar Wednesdays and our Member Benefits Webinar Series. Visit <http://www.schoolnutrition.org/Content.aspx?id=19753>

## **California Department of Education**

### **Webinar on Meal Pattern Changes for 2014-15**

Training will include an overview of the breakfast and lunch meal pattern requirements, Offer Versus Serve, signage options at breakfast, and resources and tips on reducing sodium. This Webinar will prepare food service directors and nutrition specialists to plan menus using the U.S. Department of Agriculture breakfast and lunch meal pattern requirements.

The Webinar is scheduled for Tuesday, May 20, 2014, at 10 a.m. and Wednesday, June 4, 2014, at 2 p.m.

### **Workshop Registration**

- Access the CDE CNIPS Web Training Registration Web page at [https://www.cnips.ca.gov/ccgCnpTraining/training/trainingRegistration\\_2.aspx](https://www.cnips.ca.gov/ccgCnpTraining/training/trainingRegistration_2.aspx) to connect to CNIPS and begin the online registration process.

### **Competitive Food and Beverage In-person Trainings**

The NSD has designed trainings to provide California's School Food Authorities (SFA) with the knowledge and tools necessary to comply with the forthcoming changes to food and beverage sales outside of the school meal program.

The NSD invites child nutrition directors and staff to this three-hour training to learn the details of the new federal competitive food and beverage standards. Through lecture and hands-on activities, participants will analyze these standards, called Smart Snacks in School nutrition standards, and learn how they integrate into California's current rules. The training includes a brief overview of current rules, the new rules, and the final integration of what California schools must follow as of July 1, 2014.

Access the CDE CNIPS Training Registration Web page at [https://www.cnips.ca.gov/ccgCnpTraining/training/trainingRegistration\\_2.aspx](https://www.cnips.ca.gov/ccgCnpTraining/training/trainingRegistration_2.aspx) to connect to CNIPS and begin the online registration process.

## Competitive Foods: Integrating the New Federal Requirements Winter/Spring 2014 Training Schedule

School District	Address	Date	AM Session	PM Session
Sonoma County Office of Education	5340 Skylane Boulevard Santa Rosa, CA 95403	May 15	8:30–11:30 a.m.	1:00–4:00 p.m.
Downey USD	9625 Van Ruiten Street Bellflower, CA 90706	May 21	8:30–11:30 a.m.	1:00–4:00 p.m.
Carpinteria USD	5201 8th Street Carpinteria, CA 93013	May 27	8:30–11:30 a.m.	1:00–4:00 p.m.
Kern High School District	5801 Sundale Avenue Bakersfield, CA 93309	May 28	8:30–11:30 a.m.	1:00–4:00 p.m. NEW

### **NFSMI**

**Registration is NOW open for upcoming training sessions at the National Food Service Management Institute (NFSMI) in Oxford, Mississippi.**

- May 8, 2014 – [Financial Management for Managers](#)
- June 9-13, 2014 – [Orientation to School Nutrition Management](#)

Click on the name of each training session for more information and a registration form.

**Registration and participant materials are free for each session. Lunch will be provided. Participants will receive certificates that reflect continuing professional education upon completion of each session.**

Registration is simple. Sign up online, fax, or mail your registration form to NFSMI. Space is limited, so reserve your seat early.

NFSMI delivers training on a wide range of topics for child nutrition program professionals working in school nutrition and child care settings. To learn more about what NFSMI can do for you or to ask questions about these training sessions, call [800-321-3054](tel:800-321-3054) to speak to a member of the training team or go to [www.nfsmi.org](http://www.nfsmi.org).

**Trainings at the NFSMI headquarters in Mississippi are only one of the many options for taking advantage of NFSMI training. If you are unable to attend a training in person at NFSMI, please consider the following alternatives: Free Online Courses**

Visit the NFSMI website at [www.nfsmi.org](http://www.nfsmi.org) and click on the tab for NFSMI's Online Courses page ([www.nfsmi.org/OnlineCourses](http://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 NFSMI website at [www.nfsmi.org](http://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 NFSMI**

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 Beverly Cross at [800-321-3054](tel:800-321-3054) or [bcross@olemiss.edu](mailto:bcross@olemiss.edu)

### **State and National SNA Conferences and Selected Child Care Conferences**

NFSMI presents training at selected state conferences and child care conferences on a rotating basis. Visit [www.nfsmi.org](http://www.nfsmi.org) and watch the News, Events, Workshops and Seminars section for the latest information.