#### CHILD NUTRITION DEPARTMENT BTS MEETING & TRAINING

August 20, 2013 7:30 a.m. – 11:45 a.m. (All Child Nutrition staff) 11:45 a.m.- 3:00 p.m. (Managers only-HS Conference room) Northfield Lower Cafeteria at the High School

7:00-7:30	Continental	D1-C4
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# 7:30-8:30 Welcome and Introduction (Pam)

Time Clock Plus-Molly Viesselman and Val Mertsdorf New online payment system- E Funds- Val Mertsdorf Northfield Food Service Overview SY 2013-14 Breakfast Changes delayed until 14-15 from USDA New equipment Skyward Update for all-internet or PAC? September Menus 2013, Breakfast Menu Fall 2013 Competitive Foods-highlight on changes, summary Farm to School

Civil Rights Training-via your manager's computer and BTS opening Child Nutrition BBP and RTK training online- goal completion is Sept. 30, 2013, no FS module this year. Maximum pay is 2 hrs or actual time.

# 8:30-9:30 Food Safety and Sanitation Best Practices, Mike Nordus

Mike is our Health Sanitarian, and has worked for the DOH.

#### 9:30-9:45 Break

## 9:45-11:45 Jon Loomis, Reinhart Food Service

Trends and Safety in Fresh Produce

- -Storage of produce, shelf-life, quality, flavor
- -Best practices in keeping produce safe
- -Local produce and availability-when, how, varieties

## 11:45 Door Prize Raffle and dismissal

- 11:45-12:30 Manager's lunch-Kitty DeMorret, Advantage Waypoint, -new products from Tyson, Smucker's, Marzetti
- 12:30-3:00 Manager's meeting and training-HS Conference Room RFS-Cindy Penny and Brannon Volkart update Order guides, menu, vendors, equipment, production records