

CHILD NUTRITION DEPARTMENT BTS MEETING & TRAINING

August 19, 2015

7:30 a.m. – 11:30 a.m. (All Child Nutrition staff)
High School Upper Cafeteria and Media Center

- 7:00-7:30 Continental Breakfast served by General Mills- Steve Martel
- 7:30-8:00 Welcome and Introductions (Stephany) (Media Center)
Northfield Food Service Overview SY 2015-16
September Menus 2015, Breakfast Menu Fall 2015
Farm to School
On-line trainings to be completed by Sept 30, 2015:
Civil Rights Training-via your manager's computer
Child Nutrition BBP and RTK
Offer vs Serve Webinar. (Approximately 45 minutes)
<http://education.state.mn.us/mdeprod/groups/communications/documents/unzip/058988/index.html>
(Maximum pay is 2 hrs total or actual time for above training)
Uniforms and slip resistant shoes
ServSafe Certification due by Sept 1, 2015
Professional Standards
- 8:00-8:30 G-mail update - Kim Briske (Media Center)
- 8:30-9:15 What's New in Food Safety for Schools? David Reimann, MDH Health Sanitarian
Hillyard Chemical training - Mitch Johnson, Hillyard Sales Representative
- 9:15-9:30 Break
- 9:30-11:30 Keeping Kids from Falling Short: A Fresh Look at Fruits and Vegetables in the Cafeteria. Mary Caskey U of M Extension Educator, Health and Nutrition
- 11:30-12:00 Optional lunch for all Child Nutrition Staff provided by Chef Carl Stanley, Upper Lakes Foods.