

Online Courses for School Nutrition Programs	Hrs	Key area	Code	Learning Objective
Title of online course:				
Adult Learning	4		3430	Administration - Human Resources/Staff Training
Batch Cooking- From the No Time To Train Series	1	2	2110, 2120	Operations - Food Production; Nutrition - Menu Planning
Carbohydrate Counting for School Nutrition Staff	1	2	2110, 1160, 2210	Nutrition - Menu Planning 6, Operations - Serving Food 1,
Coaching	3	3	3410, 3430	Administration - Human Resources/Staff Training
Cooking for the New Generation	6	2	2110, 2120, 2130	Operations - Food Production
CT1-Culinary Techniques: Introduction to Preparing Healthy School Meals	1	2	2100	Operations - Food Production
CT2-Culinary Techniques: Preparing Fruits, Vegetables, and Salads	6	2	2100	Operations - Food Production
CT3-Culinary Techniques: Preparing Entree Items	8	2	2100	Operations - Food Production
CT4-Culinary Techniques: Preparing Soups, Eggs, Dairy, and Sauces	8	2	2100	Operations - Food Production
CT5-Culinary Techniques: Preparing Breads and Baked Goods	6	2	2100	Operations - Food Production
CT6-Culinary Techniques: Using Seasonings	4	2	2100	Operations - Food Production
Dietary Guidelines for Americans 2010	1	1	1310	Nutrition - General Nutrition
Evaluating School Wellness Activities	2	4	4100	Communications and Marketing (Wellness)
Financial Management: A Course for School Nutrition Directors	12	3	3300	Administration - Financial Management
Focus on the Customer for School Nutrition Assistants	6	4	4110, 4120, 4130	Communications and Marketing
Focus on the Customer for School Nutrition Managers	7	4	4110, 4120, 4130	Communications and Marketing

Food Production Records	1.5	2	2120	Operations - Food Production 2,
Food Safe Taste Testing	1	2	2130, 2610, 2620	Operations - Food Production 2, Operations - Food Safety/HACCP
Food Service Assistant... You Are Important	4	4	4110, 4120, 4130, 4140	Communications and Marketing
Hot and Cold Temperatures	1	2	2110, 2130, 2610, 2620,	Operations - Food Safety/HACCP
Human Resource Series - Communication Skills for Managers	4	4	4140, 4150	Communications and marketing
Human Resource Series - Creating a Motivating Workplace	3	3	3210, 3410, 3420,	Administration - Program Management, Administration - Human Resources/Staff Training
Human Resource Series - Dealing with Conflict in the Workplace	3	3	3210, 3410, 3420,	Administration - Program Management 1, Administration - Human Resources/Staff Training
Human Resource Series - Dealing with Difficult People and Situations	3	3	3210, 3410, 3420,	Administration - Program Management 1, Administration - Human Resources/Staff Training
Human Resource Series - Delegating and Empowering	3	3	3210, 3410, 3420,	Administration - Program Management 1, Administration - Human Resources/Staff Training
Human Resource Series - Employee Discipline	3	3	3210, 3410, 3420,	Administration - Program Management 1, Administration - Human Resources/Staff Training
Human Resource Series - Performance Standards and Expectations	3	3	3210, 3410, 3420,	Administration - Program Management 1, Administration - Human Resources/Staff Training
Inventory Management - Controlling Cost	1	2	2510, 2520,	Operations - Purchasing

Inventory Management and Tracking	4	2	2510, 2520,	Operations - Purchasing; Receiving/Storage
Managing Food Allergies in School Nutrition Programs	4	1	1160, 2210,	Nutrition - Menu Planning 6, Operations - Serving Food 1,
Meeting the Wellness Challenge	10	4	4100	Communications and Marketing (Wellness)
Motivating Participants	4	3	3430	Administration - Human Resources/Staff Training,
No Time to Train: MyPlate	4	1	1310	Nutrition - General Nutrition
Norovirus Series Part 1 - What is Norovirus?	1	1	2620, 3230, 3450,	Operations - Food Safety/HACCP; Administration - Program Management 3, Human Resources/Staff Training 5,
Norovirus Series Part 2 - Body Fluid Cleanup: Using a Body Fluid Cleanup Kit	1	1	2620, 3230, 3450,	Operations - Food Safety/HACCP; Administration - Program Management 3, Human Resources/Staff Training 5,
Norovirus Series Part 3 - Employee Exclusion and Restriction: Preventing	1	1	2620, 3230, 3450,	Operations - Food Safety/HACCP; Administration - Program Management 3, Human Resources/Staff Training 5,
Nutrition 101 (2nd Ed.)	10	Core/1	1320	Nutrition - General Nutrition
On the Road to Professional Food Preparation (3) - Portion Control	4	2	2110, 2120, 2210,	Operations - Food Production
On the Road to Professional Food Preparation (4) - Recipe Adjustments	4	2	2110, 2120, 2210,	Operations - Food Production
On the Road to Professional Food Preparation (1) - Standardized Recipes	4	2	2210	Operations - Food Production
On the Road to Professional Food Preparation (2) - Weights and Measures	4	2	2110, 2130,	Operations - Food Production
Quality in Value Added Products	1	2	2110	Operations - Food Production
Receiving Affects Customer Satisfaction from the No Time to Train Series	1	2	2520	Operations - Receiving/Storage
Responding to a Food Recall: Procedures for Recalls of USDA Foods	4	2	2630	Operations - Food Safety/HACCP
Serving It Safe	12	Core/2	2600	Operations - Food Safety/HACCP

USDA Foods: Disaster Preparedness	2	3240	Administration - Program Management
USDA Foods: Life Cycle of USDA Foods	3	1170, 2400	Nutrition - Menu Planning 7, Operations - Purchasing
USDA Foods: Primer 1	3	1170, 2400	Nutrition - Menu Planning 7, Operations - Purchasing
USDA Foods: Primer 2	3	1170, 2400	Nutrition - Menu Planning 7, Operations - Purchasing
USDA Foods: Processing 101	3	1170, 2400	Nutrition - Menu Planning 7, Operations - Purchasing
USDA State Agency Guidance to Procurement Topic 1	15	2420, 2430	Operations - Purchasing
USDA State Agency Guidance to Procurement Topic 2	18	2420, 2430	Operations - Purchasing
USDA State Agency Guidance to Procurement Topic 3	20	2420, 2430	Operations - Purchasing