



## **New eLearning Portal**

### **PHASE 1 – Online Courses**

#### **Food Safety**

1. Food Safety in Child Care
2. Food Safety in Schools

#### **School Nutrition**

1. Carbohydrate Counting in School Nutrition Programs
2. Coaching
3. CT1 – Culinary Techniques – Introduction
4. CT2 – Culinary Techniques – Preparing Fruits, Vegetables, and Salads
5. CT3 – Culinary Techniques – Preparing Entrée Items
6. CT4 – Culinary Techniques – Preparing Soups, Eggs, Dairy, and Sauces
7. CT5 – Culinary Techniques – Preparing Breads and Baked Goods
8. CT6 – Culinary Techniques – Using Seasonings
9. On the Road to Professional Food Preparation – Portion Control
10. On the Road to Professional Food Preparation – Recipe Adjustments
11. On the Road to Professional Food Preparation – Weights and Measures
12. Inventory Management – Controlling Cost
13. Managing Food Allergies in School Nutrition Programs

#### **General**

1. Adult Learning
2. Motivating Participants
3. USDA Foods: Disaster Preparedness
4. USDA Foods: DoD Fresh Fruits and Vegetable Program
5. USDA Foods: Life Cycle of USDA Foods
6. USDA Foods: Primer 1
7. USDA Foods: Primer 2
8. USDA Foods: Processing 101
9. USDA State Agency Guidance to Procurement Topic 1
10. USDA State Agency Guidance to Procurement Topic 2
11. USDA State Agency Guidance to Procurement Topic 3