

New eLearning Portal

PHASE 2 – Online Courses

Food Safety

1. Norovirus Series Part 1 – What is Norovirus?
2. Norovirus Series Part 2 – Body Fluid Cleanup: Using a Body Fluid Cleanup Kit
3. Norovirus Series Part 3 – Employee Exclusion and Restriction: Preventing

School Nutrition

1. Cashier's Training
2. Cooking for the New Generation
3. Dietary Guidelines for Americans 2015
4. Financial Management: A Course for School Nutrition Directors
5. Focus on the Customer for School Nutrition Assistants
6. Focus on the Customer for School Nutrition Managers
7. Food Service Assistant - You Are Important
8. Human Resource Series – Communication Skills for Managers
9. Human Resource Series – Creating a Motivating Workplace
10. Human Resource Series – Dealing with Conflict in the Workplace
11. Human Resource Series – Dealing with Difficult People and Situations
12. Human Resource Series – Delegating and Empowering
13. Human Resource Series – Employee Discipline
14. Human Resource Series – Performance Standards and Expectations
15. Inventory Management and Tracking
16. Meal Patterns
17. Nutrition 101 – 3rd edition

Child Care

1. CARE Connection – Planning Cycle Menus in Child Care
2. CARE Connection – Planning Snacks as an Education Activity
3. CARE Connection – Serving Adequate Foods in Child Care
4. CARE Connection – Step-by-Step Menu Planning for Child Care
5. Family Child Care FUNdamentals

General

1. Evaluating School Wellness Activities
2. Meeting the Wellness Challenge