

Professional Development

Child Nutrition Management Intern Program (CNMIP)

The Saint Lucie County School District, Food and Nutrition Services Department develop our workforce providing management growth opportunity through our Management Intern Program. This Program consists of a combination of classroom, on-line training and on-school site training available for experienced food service employees that meet the program requirements. There are three rotations where the intern will train at the classroom with district specialists in the field of child nutrition programs and at the schools side-by-side with the training manager at an elementary, middle, and high school. The intern's training schedule includes all areas related to successfully administer a local child nutrition program at a school site. Graduated interns are eligible to apply for school food service manager's positions that become available at the school sites in the district.

Back to School Foodservice Employees - In Service Workshop

At the beginning of the school year all food service employees are required to attend to the Back to School In-Service Workshop. These 4 hours meeting consist of training that includes; but is not limited to, updates to USDA Regulations, Policy and Procedures, Meal Preparation Procedures, Production Records, Marketing, Customer Service, Computer Literacy and Food Safety and Sanitation.

Connection and Wellness Zone Seminars

The School Food Service Department offers twice a year Corporate Connection Wellness Zone Seminars for Managers, Manager Interns and Employees. Each zone specialist meets during fall and spring with their assigned managers and employees. All employees receive updated training and information about our operation. Important discussions are included as wellness topics, employees professional association, recognition, team building, employee morale and personal development. Some of the topics this year are: Building a Motivational Work Environment, Stress Management, Creating Life & Work Balance, Conflict Resolution, Becoming An Effective Team Member, Time Management, and Quality Customer Service.

Manager In-Service Meetings

Every month during the course of the school year school food service managers are required to attend Manager In-Service workshops. These four hours meetings consist of training that includes but is not limited to updates to Policy and Procedures, Financial Accountability, Customer Service, and Food Safety & Sanitation, Purchasing Procedures, Menu Planning, Inventories, Commodities, and Wellness Policy, Personnel Management.

Management-Care Zone Seminars

The School Food Service Department utilizes the district professional development day, scheduled every nine weeks for managers to meet with their area specialist and receive training about how to improve their management skills. FY 2010 trainings will focus in all the aspects concerning to our 2010 Coordinated Review Effort (CRE) and School Meal Initiative (CRE) Review.

Early Release Day Professional Development 30 minutes-Training

During the course of the school year the District schedules early release days. The School Food Service Department utilizes these day for Managers to deliver training to their Staff for 30-45 minutes. Training includes Employees Handbook/Civil Rights, Reimbursable Meals-Offer VS Serve, Production Records, HACCP/Food Safety training, Out the Cafeteria Meals/Field Trips, Customer Service.

Food Service Employee Training

This training has been developed for new Food Service employees but can also be beneficial for current employees. Training includes: Dress & Hygiene Code, Employee Commitment to Good Food Safety & Sanitation Practices, Customer Service, HACCP Principals, Offer VS Serve, and reviews the Food Service Employee Handbook.

SERV SAFE Food Safety Certification Program

The School Food Service Department provides opportunities every year for managers and employees to attend the SERV SAFE Certification Workshop and obtain a passing score of 75%. This certification must be renewed every five years. Currently the School Food Service Department has Food Service Managers, Manager Interns, and Administrative Staff certified in the SERV SAFE Program.

<http://www.servesafe.com>

Home Study Courses

Food service employees have the opportunity of completing in the convenience of their home or workplace approved School Nutrition Association home studies. These home study courses include Meal Planning, Food Safety and Dietary Guidelines for Americans.

Employees Register Online (ERO)

The School Food Service Department provides accountability for all training sessions through the ERO system. Through the ERO system employees can register to available courses, maintain record of earned CEU points for certification and provide feedback about training sessions attended.

<https://ero1.eschoolsolutions.com/user/Login.taf?orgId=34947>

MOODLE – Online Courses for FNS Employees

The School Food Service Department provides opportunities for all busy employees to complete training courses in the convenience of their homes or work through our Employee Register Online Training Program at the district website. Courses available include but is not limited to: Dietary Guidelines for Americans, Production Records, Civil Rights, Hazard Analysis Critical Control Point, Employee Handbook, Serving It Safe, Effective Communication. More than 100 CEU are available through these on-line training sessions.

<http://moodle.stlucie.k12.fl.us/>

(NFSMI) National Food Service Management Institute

The National Food Service Management Institute is an educational organization at the University of Mississippi dedicated to provide learning opportunities to school food and nutrition professionals in the entire nation. St. Lucie County employees are encouraged to participate of the on-line resources that are offered through this nationally recognized institution. More than 100 CEU are available through this resource.

<http://www.nfsmi.org>

St. Lucie County School Nutrition Association

The Saint Lucie County School Nutrition Association is the professional organization for all school food service employees. This is the local chapter of the Florida School Nutrition Association at the state level, and at the national level School Nutrition Association. These organizations provide training, certification, membership, annual conferences information and news on legislations affecting the child nutrition industry. Meetings for the local chapter is scheduled to be celebrated every third Tuesday of the month at Parkway Elementary. St. Lucie County employees are strongly encouraged to participate at all the activities sponsored by this professional organization.

[Florida School Nutrition Association](#)

[School Nutrition Association](#)

[United States Department of Agriculture](#)

[Food and Nutrition Management](#)