

# SY 2024–25 School Meals Annual Training Schedule

## School Meals Annual Training

OSPI Child Nutrition Services is hosting annual training as multiple workshops to provide an opportunity to explore School Meal Program operations and hot topics in depth. Training is free to attend; however, participants must pay for meals, parking, and any overnight stays.

August 1, 2024 – North Central High School, Spokane

Time	Classroom A	Classroom B	Classroom C	Kitchen
7 am–8 am	Registration	Registration	Registration	Registration
8am–Noon	Basics of Operating the School Meal Programs - Part 1 (Participants must register for Part 1 and 2)	Child & Adult Care Food Program (CACFP) Oversight	Food Allergies in School Nutrition*	Menus of Flavor: East and Southeast Asian Fusion*
Noon–1 pm	Lunch	Lunch	Lunch	Lunch
1 pm–5 pm	Basics of Operating the School Meal Programs - Part 2 (Participants must register for Part 1 and 2)	Planning Reimbursable School Meals for Menu Planners*	Food Allergies in School Nutrition* (This session is a repeat of the morning session.)	Menus of Flavor: Latin American*

August 13, 2024 – Highline High School, Burien

Time	Classroom A	Classroom B	Classroom C	Kitchen
7 am–8 am	Registration	Registration	Registration	Registration
8am–Noon	Basics of Operating the School Meal Programs - Part 1 (Participants must register for Part 1 and 2)	Child & Adult Care Food Program (CACFP) Oversight	Food Allergies in School Nutrition*	Menus of Flavor: Latin American*
Noon–1 pm	Lunch	Lunch	Lunch	Lunch
1 pm–5 pm	Basics of Operating the School Meal Programs - Part 2 (Participants must register for Part 1 and 2)	Planning Reimbursable School Meals for Menu Planners*	Food Allergies in School Nutrition* (This session is a repeat of the morning session.)	Menus of Flavor: East and Southeast Asian Fusion*

\*Session has a minimum registrant limit of 25 participants by July 22, 2024

## Session Descriptions

- **Basics of Operating the School Meal Programs (8-hour session)**

**IMPORTANT: This is a full-day session. Participants that register for this session must register for both Part 1 and 2 on the same day.**

Did you start working with the School Meal Programs in the last five years? This 8-hour training is designed for individuals in a food service director or managerial role. We will focus on the basics of operating a successful school meal program, including meal pattern, menu planning, using your USDA Foods, and implementing an accurate point-of-service meal counting system.

This training will not focus on direct certification, processing meal applications, verification, or procurement. To learn more on these topics, we recommend watching the following trainings on the [School Meal Programs Canvas Course](#):

- Meal Applications & Direct Certification
- Verification
- Procurement Basics

You must have a Canvas account and be 'self-enrolled' in the course to view these presentations.

- **Food Allergies in School Nutrition (4-hour session)**

Food Allergies in School Nutrition is an in-depth training on managing food allergies in school nutrition programs hosted by the Institute of Child Nutrition (ICN). This updated training contains information about the new 9<sup>th</sup> major allergen, sesame, and incorporates guidelines and regulations from the 2021 *Food Allergy Safety, Treatment, Education, and Research Act* and the FDA 2022 *Food Code*. School nutrition professionals who take this course will learn about food allergies, food intolerance, reading food labels, avoiding cross contact, accommodating students with food allergies, laws regarding food allergies, and educating the school community about food allergies.

- **Menus of Flavor: East & Southeast Asian Fusion (4-hour session)**

Menus of Flavor is a four-hour, instructor-led, hands-on training provided by the Institute of Child Nutrition (ICN) that focuses on global regions' healthful and flavorful foods. This session will focus on the region of East & Southeast Asia. During each training, participants will recognize the benefits of scratch cooking, using the ingredients and flavors commonly found in the regional cuisine of focus. Participants will identify basic culinary skills and apply the skills during the hands-on culinary lab, preparing meals using regional recipes, further reinforcing the learning. After the training, participants will be able to recognize the benefits of scratch cooking, use global ingredients, and apply various culinary skills and competencies to their daily work.

- **Menus of Flavor: Latin American (4-hour session)**

Menus of Flavor is a four-hour, instructor-led, hands-on training provided by the Institute of Child Nutrition (ICN) that focuses on global regions' healthful and flavorful foods. This session will focus on the region of Latin America. During each training, participants will recognize the benefits of scratch cooking, using the ingredients and flavors commonly found in the regional cuisine of focus. Participants will identify basic culinary skills and apply the skills during the hands-on culinary lab, preparing meals using regional recipes, further reinforcing the learning. After the training, participants will be able to recognize the benefits of scratch cooking, use global ingredients, and apply various culinary skills and competencies to their daily work.

- **Planning Reimbursable School Meals for Menu Planners (4-hour session)**

Unlock the secrets to crafting a menu full of reimbursable school meals! Planning Reimbursable School Meals for Menu Planners is hosted by the Institute of Child Nutrition (ICN) and provides general concepts to help directors, menu planners, and school nutrition staff understand the general requirements for a reimbursable lunch and breakfast meal under the National School Lunch Program (NSLP) and National School Breakfast Program (SBP). This four-hour face-to-face training teaches operators how to plan reimbursable meals following the USDA meal patterns for breakfast and lunch.

- **Child and Adult Care Food Program (CACFP) Oversight (4-hour session)**

Do you operate the Child and Adult Care Food Program (CACFP) At-Risk Afterschool Care Program? Or, are you interested to learn more about this Program but you are not currently a Sponsor?

If you answered "yes" to either of these questions, this training is for you! The goal of this training is to cover CACFP At-Risk requirements, best practices and provide Program resources. All participants will receive an At-Risk Afterschool Care Program manual created by OSPI to set your Program up for success in SY 2024-25!

**Topics covered in this training will include:**

- ✓ At Risk eligibility
- ✓ Education and enrichment activities
- ✓ Staff training
- ✓ CACFP Meal pattern
- ✓ Offer vs serve
- ✓ Vended meals contracts
- ✓ Meal counts
- ✓ Site Monitoring and Oversight

**\*This training is required and will meet your CACFP annual training requirements if you operate CACFP At-Risk only.**

*A recording of this training will be posted in Canvas and available to view later if you are unable to attend in person. If you operate CACFP Early Childhood Education (ECE), additional training will be required.*