

Course Guide

Course Title	Course Description	Time/Location	Hours
Meal Pattern Training In-Person Option	REQUIRED COURSE : Introduction to Master the Menu and a deep dive into each component of the USDA Meal Pattern Requirements	In-Person: Various locations throughout the State. Dates to be determined: Grand Forks, Fargo, Dickinson, Williston, Devils Lake, Bottineau, Fargo, Minot, Jamestown, Bismarck Ellendale, Standing Rock, Turtle Mountain, Fort Berthold, Spirit Lake	7
Meal Pattern Training Virtual Option	REQUIRED COURSE: Introduction to Master the Menu and a deep dive into each component of the USDA Meal Pattern Requirements	Virtual: North Dakota Educational Hub	7
Production Record Training	REQUIRED COURSE FOR A MANAGER'S VIEW: Virtual module walking the participant through the Primero Edge electronic production record, utilizing an excel document and the DPI paper production record.	Virtual: North Dakota Educational Hub	10
Production Record: Assignment	REQUIRED FOR A MANAGER'S VIEW: Self- paced activity to update or create a 1-month production record in Primero Edge or the SFA's preferred production record. A copy will be uploaded into the North Dakota Educational Hub or emailed to DPI staff for approval.	Self-paced	10
Financial Management	REQUIRED COURSE FOR A MANAGER'S VIEW: Virtual module to increase knowledge, confidence and understanding of the financial affairs of your program.	Virtual: North Dakota Educational Hub	2
Recipe Standardization	REQUIRED COURSE FOR A MANAGER'S VIEW: Virtual module working through the 3- phase approach to standardizing a recipe.	Virtual: North Dakota Educational Hub	3
Kitchen Efficiency	REQUIRED COURSE FOR A MANAGER'S VIEW: Virtual showcase of various equipment options to increase productivity and efficiency in your kitchens.	Virtual: North Dakota Educational Hub	2



Course Guide **Back to School Workshop** In-Person: All 2023 BTSW Locations 3.5 Various topics: Fargo: August 1 Procurement, USDA Foods, Inventory Control, Grand Forks: August 2 Culinary Math and Recipe Development, Minot: August 3 Administrative Manual Review Mandan: August 9 & 10 **USDA Foods** Overview of the USDA Foods program in North Virtual: North Dakota Educational Hub 1 Dakota. (Repeat from BTSW) In-Person: NDSNA 2023 Bismarck, ND Menu Planning: Tips & Tricks Breakout session: This session will walk you 1 through the weekly meal pattern requirements and tips and tricks to implement a cycle menu. **Kitchen Counter Conversations:** Live Webinar via Microsoft Teams put on by Virtual Meeting: 3rd Tuesday of Each Month 1 Hour Each Various Topics Scheduled Monthly at 2 PM CST: Up to 6 NDDPI Staff & ND Team Nutrition Training August 15, 2023 Hours to Grant September 12, 2023 credit toward October 17, 2023 Training November 21, 2023 Track December 19, 2023 January 16, 2024 February 20, 2024 March 19, 2024 April 16, 2024 May 21, 2024 June 18, 2024 New Kitchen Manager Training For NEW staff members only: In-Person: Bismarck, ND 3 NDDPI hosts a New Kitchen Manager Training July 18, 2023 each summer to help prepare new Kitchen Managers/Directors on the requirements of the **USDA Child Nutrition Programs**



Course Guide

A Manager's View: Self-Study Courses through the Institute of Child Nutrition.

If 40 hours cannot be obtained from the courses above participants may self-select from the following preapproved ICN courses.

Create an account or sign into an existing account: ICN iLearn (docebosaas.com)

Send competition certificate to <u>ekarel@nd.gov</u>

Course Title	Course Description	Time/Location	Hours
Basic Culinary Math Series	Self-Study courses through the Institute of Child Nutrition. Select from the following: Calculating Food Cost (1 Hour) Conversions (1 Hour) Measurement (1 Hour) Scaling Recipes (1 Hour) Operations with Fractions (1 Hour) Operations with Decimals (1 Hour) Operations with Whole Numbers (1 Hour)	Virtual: ICN iLearn Virtual Platform	Up to 8 Hours
Culinary Training CT6 – Using Seasoning	Self-Study Course through the Institute of Child Nutrition. Using Seasonings. This course teaches how to select and use seasonings to build flavors in meals and to taste test new recipes with students.	Virtual: ICN iLearn Virtual Platform	4 Hours
FBG Module 1: Overview of the FBG for CNP's	Self-Study Course through the Institute of Child Nutrition. This module you will learn about the Food Buying Guide for Child Nutrition Programs.	Virtual: ICN iLearn Virtual Platform	2.5 Hours

