



Culinary Directions

Managers Certification Program

All prerequisites are available from the Institute of Child Nutrition iLearn web page without charge.

Part 1 – total 32 hours

Meal Patterns – 6 hours

Whole Grain-Rich Foods – 1 hour

Inventory Management - Controlling Costs – 1 hour

Civil Rights in the Child Nutrition Programs – 1hour

HR Series - Dealing with Conflict in the Workplace – 4 hours

Basic Culinary Math - Operations with Whole Numbers – 1 hour

Basic Culinary Math - Operations with Decimals – 1 hour

Basic Culinary Math - Operations with Fractions – 1 hour

Production Records – 1.5 hours

STAR Back to School: Completing Food Production Records the Best Way – 1 hour

FBG Module 1: Overview of the FBG for CNPs – 2.5 hours

Food Safety in Schools – 8 hours

STAR Food Safety from Beginning to End: Follow the Flow of Food – 1 hour

Introduction to HACCP for SNPs – 1 hour

Best Practice in SFSP: Time and Temperature Control – 0.25 hour

Best Practice in SFSP: Cleaning and Sanitizing – 0.25 hour

Best Practices in SFSP: Personal Hygiene – 0.5 hour

Part 2 – total 10 hours

Nutrition 101 – 8 hours

Marketing Your School Nutrition Program – 2 hours

This institution is an equal opportunity provider.