

FNS CLASS DESCRIPTIONS

Fall 2017



2000 OPERATIONS

2132-101-0716: Culinary Skills 101, 3 CEUs

**** Location: Crews Lake Middle School Cafeteria ****

4:00pm-7:00pm October 18, 2017

4:00pm-7:00pm October 25, 2017

Open for all FNS staff. This course covers the basics of the Culinary Arts discipline, including cooking methods, recipes, facts & myths about cooking and food, knife skills, equipment and small wares that expand past the use of those in our FNS kitchens. This course will also cover spices, seasonings, herbs, oils, and additives. There will be hands on training for cooking from scratch, as well as group activities.

2132-102-1117: Culinary Skills 102, 3 CEUs

**** Location: Crews Lake Middle School Cafeteria ****

4:00pm-7:00pm November 15, 2017

Open for FNS staff that have already completed Culinary 101. This course covers a more in depth and challenging look at the world of Culinary Arts. Understand complex cooking, standardized recipes, combining ingredients, slicing and dicing, as well as Mise en Place, and Culinary History. This course will include a hands on recipe that you will create with given ingredients, as well as group activities.

2613-103-1017: Implementing Food Safety, 3 CEUs

4:00pm-7:00pm October 17, 2017

Open to all FNS staff. This course is intended to provide key food safety information. Staff will apply rules of safe food production, identify temperature for safety foods, practice good personal hygiene, correctly identify steps in school HACCP plans, and identify food safety concerns in scenarios.

2621-101-0816: Temp Takers, 2 CEUs

4:00pm-6:00pm October 24, 2017

Open to all FNS staff. Instruction and hands on training with "Temp Takers" temperature recording devices and properly keeping temperature logs in line with HACCP requirements.

2321-102-0417: Kitchen Math for FNS, 2 CEUs

4:00pm-6:00pm October 19, 2017

4:00pm-6:00pm November 14, 2017

Open to all FNS staff. Take a deeper dive into FNS math fundamentals. Learn about the different types of measurement and how to convert using common kitchen math.

2711-102-0717: Intro to Vending, 2 CEUs

4:00pm-6:00pm October 9, 2017

Open to all FNS staff. Basic vending machine overview for all FNS employees interested in learning more about how the vending machines function.

2711-202-0717: Vendnovation Reconciliation and Reports, 2 CEUs

4:00pm-6:00pm October 4, 2017

MANAGERS AND ASSISTANT MANAGERS ONLY

This is an advanced vending topic for FNS Managers, Assistant Managers, and approved FNS Vending staff (supervising Mgr to notify Team Dev for non-manager registration). Learn to complete end of the month reports for vending using VendNovation and the Vending Reconciliation process.

2311-101-0917: Cashiering, 2 CEUs

4:00pm-6:00pm October 3, 2017

4:00pm-6:00pm October 26, 2017

4:00pm-6:00pm November 7, 2017

Open to all FNS staff. Learn to successfully operate our POS system and proper communication with customers.

3000 ADMINISTRATION

3211-106-1017: Manage Multiple Processes and Do it Well, 3 CEUs

4:00pm-7:00pm October 11, 2017

4:00pm-7:00pm November 2, 2017

Open to all FNS staff. To multitask or not to multitask? Today's world demands you to juggle multiple processes and priorities, and respond to imposed deadlines. Identify and overcome time wasters, and master prioritizing in order to control multiple obligations with ease and professionalism.

3453-102-0317: Power of Positive Thinking, 2 CEUs

4:00pm-6:00pm October 12, 2017

4:00pm-6:00pm November 6, 2017

Open to all FNS staff. Learn how the power of positive thinking can have a positive impact on both your work life and personal life.

3453-106-1017: Understanding and Embracing Change, 2 CEUs

4:00pm-6:00pm November 1, 2017

Open to all FNS staff. Change is inevitable. Identify and understand change, and embrace it in a positive way.

4000 MARKETING and COMMUNICATIONS

4142-102-1017: Communicate with Confidence, 2 CEUs

4:00pm-6:00pm October 10, 2017

Open to all FNS staff. Communicate effectively with customers and coworkers using expert listening and communication skills. Employ practical strategies for understanding what is expected of you, and be able to express, with confidence, what you need in order to do your job better.

4161-101-1117: Thinking Outside the Box, 3 CEUs

4:00pm-7:00pm November 8, 2017

Open to all FNS staff. This class will teach how to increase customer participation and satisfaction with ideas and concepts we've heard before but never really knew how to successfully implement.