

Save the Dates for Continuing Education Opportunities!

We are excited to offer several professional development activities for school nutrition professionals in 2016! Please note the events below and look for more information coming soon.

Webinar - Controlling Allergens: preventing cross-contact during preparation and service

Thursday, January 28, 2015, 2:00 – 3:00 pm EST

Confusion abounds about the difference in food allergies and food intolerances. In addition, you may have heard the term “cross-contact” and think this is the same as cross-contamination; however, while related, these terms refer to quite different food safety procedures during food preparation and service. Join this webinar and learn effective ways to prevent cross-contact in the school food preparation and dining environment.

Information in this continuing education session is directed towards all school nutrition employees so you may share with all schools in your School Food Authority. All participants must register for the event and login to the session to receive a certificate for 1 contact hour of continuing education. To register, please send an email to NCSUfoodsafety@gmail.com that includes your first and last name and email address along with *Controlling Allergens* in the subject line. The email address is where the continuing education certificate will be sent after successful completion of the webinar. Registered participants will receive the details on joining the session about 3 days prior to the event.

Policy Update for School Nutrition Administrators

Location and registration information will be provided in early January.

ZONE	DATE
1	February 11 th
2 (non-LEA School Food Authorities)	February 10 th
2 (LEA School Food Authorities)	February 17 th
3	February 11 th
4 (non-LEA School Food Authorities)	February 4 th
4 (LEA School Food Authorities)	February 19 th
5	February 9 th
6	TBA
7	TBA

Accommodating Students with Special Dietary Needs in the School Nutrition Program

February 5, 2016 in the Hickory vicinity

February 25, 2016 in the Greenville vicinity

This course is designed to teach School Nutrition Administrators USDA's basic requirements and guidance for meeting the dietary needs of students who require dietary accommodations for school meals. Participants will learn the Federal laws and USDA regulations that govern the accommodations that can be made in the National School Lunch Program, School Breakfast Program and After School Snack Program. The Medical Statement required in the School Meal Programs will be reviewed including the requirements for its acceptable authorization. Special meals, purchase of formulas and special foods will be discussed as well as the conditions often related to the need for special diets. Common food allergies will be identified and guidance for avoidance of specific allergens in foods will be included. Participants will learn the commonly recognized types of food texture alterations and the critical importance of food safety in preparation of texture-altered foods. The roles of various school personnel and community organizations in meeting the needs of students with special dietary needs will be discussed. Participants will begin to prepare policy statements and procedures for their local SFA that relate to handling various types of requests for dietary accommodations.

NC Safe Plates: A Certified Food Protection Manager Course and Examination

Class on March 8-9, 2016, 9 am-4 pm

Review and Exam on March 11, 2016, 9 am -Noon

Mountain Horticultural Crops Research and Extension Center
455 Research Drive
Mills River, North Carolina

This course prepares participants for American National Standards Institution (ANSI) approved Food Protection Manager Certification (CFPM) examination offered by the National Registry of Food Safety Professionals. Successful completion of the exam meets the FDA North Carolina Food Code requirement for a CFPM. Those participating in the course are able to create a work environment that minimizes food safety risks in food establishments through best practices, open communication, and thoughtful practice.

Potential Dates and Topics for Additional Food Safety Webinars Planned for 2016

These webinars are part of a planned series of monthly ongoing food safety continuing education for North Carolina school nutrition staff to support the School Nutrition professional development requirements. Registration information will be provided monthly.

Handling Wasted Food Safely: Donations to non-profits and sharing tables	February 25
Time as a Public Health Control (TPHC) Procedures: following the Food Code requirements	March 17
Norovirus: Effective cleaning and sanitizing after exposure in kitchen and dining areas	April 28
School Kitchen Rentals: Ensuring safety after use by external organizations	May 26

NC K-12 Culinary Institute Showcase

May 24-25, 2016

Johnson and Wales University

Charlotte, NC

As part of the planned K-12 Culinary Workshops, this session will allow one administrator per School Food Authority (SFA) the opportunity to see a showcase of the planned menus, recipes, and food preparation techniques that will be taught to managers and training managers during the NC K-12 Culinary Institute sessions in summer 2016. We regret that registration is limited; however, the limited space available at the University requires that each SFA send only one person who will be able to return and share with others in their organization. Begin selecting the administrator best suited for participation in the workshop and watch for registration information in Spring 2016.