

Accommodating Students with Special Dietary Needs in the School Nutrition Program

Dates: February 5, 2016 in the Hickory vicinity
February 25, 2016 in the Greenville vicinity

Instructor(s): NCDPI School Nutrition Specialists

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.

The registration link is:

<https://onece.ncsu.edu/search/publicCourseSearchDetails.do?method=load&courseId=5367388>