Pre-Conference Training Classes

Training courses for food service personnel will be available in Spokane before and during the 2019 WSNA Annual State Conference. Take advantage of this opportunity to become certificated, earn Key Area credits, or earn CEU's.

On Sunday, July 28, *Financial Management for Directors* and *Food Safety in Schools* will be offered. *Nutrition 101* will be offered on Monday and Tuesday during conference. Please see the details that follow.

Registration Process

Pre-registration is required. Use the conference registration form on page 17 to pre-register for the classes. In addition, the a link to the registration form is available on the WSNA website at *www.washingtonsna.org*.

If a minimum of 20 registrations has not been received for a specific class by July 10, the class will be cancelled and refunds made. Be sure to register early to insure that the class you want is not cancelled. In addition, there is a *maximum number of registrants per class*.

Financial Management for Directors
8 hours of Key Area 3 credits or CEU's

The Financial Management training session, developed by the Institute of Child Nutrition (ICN) will provide school nutrition program directors with information to enable them to recognize and implement sound financial principles. With changing federal regulations, increasing program cost, and improvements to the quality and nutrition content of school meals, it is imperative that school nutrition program directors understand financial management as it relates to the school nutrition program.

While this course cannot teach participants everything they need to know about financial management, it will improve understanding of the relationship between financial management and school nutrition program quality.

Class time: Sunday, 7/28, 8 am to 5 pm
(One hour lunch on your own)
Fee: $50
Pre-registration is required *(See page 17.) Minimum class size (by 7/10): 20; Maximum class size: 45.*

Food Safety in Schools
8 hours of Key Area 1 credits or CEU's
Qualifies for SNA Core Course Certificate Level 1.

Food safety is the responsibility of every person in school nutrition programs. Every action has the potential to impact the safety of the food, whether during purchasing, storing,

Food Safety in Schools (cont.)

preparing, holding, serving, or cleaning. This comprehensive food safety training course, taught by an Institute of Child Nutrition (ICN) instructor, provides guidance for school nutrition professionals to assure the preparation and service of safe food and how to manage a safe and sanitary school nutrition operation.

Lesson topics:
• Food Safety is Top Priority
• Prevent Foodborne Illness: Understanding Microorganisms
• Basic Facts About Microorganisms
• A Clean and Sanitary School Nutrition Facility
• Process for Preventing Foodborne Illness
• Food Safety Programs in Schools

Class time: Sunday, 7/28, 8 am to 5 pm
(One hour lunch on your own)
Fee: $50
Pre-registration is required *(See page 17.) Minimum class size (by 7/10): 20; Maximum class size: 45.*

Nutrition 101
8 hours of Key Area 2 credits or CEU's
Qualifies for SNA core course certificate level 1.

Th s training provides a basic overview of nutrition with an emphasis on the importance of balance in daily food choices and the inclusion of physical activity as a key component to good health. The training incorporates a variety of learning activities including short physical activity boosters. Lesson topics:
• Lesson 1: Nutrition is Important to You!
• Lesson 2: Tools for Guiding Food Choices
• Lesson 3: Macronutrients: The Energy Nutrients
• Lesson 4: Micronutrients: Vitamins and Minerals
• Lesson 5: Special Diets
• Lesson 6: Putting It All Together
• Lesson 7: Nutrition Issues in the Media

This class is offered during regular conference hours. All conference events, meals, etc., as well as this training are included with your conference registration.

Class time: Monday, 7/29, 1:30 to 5:30 pm, and
Tuesday, 7/30, 1:00 to 5:00 pm
Fee: $0; Conference registration required
Pre-registration is required *(See page 17.) Minimum class size (by 7/10): 20; Maximum class size: 45.*