Suggestions for Back to School Training with Food Service Staff

Food Safety (30 minutes)
- Employee Health and Hygiene
- Time and Temperature
- Cleaning and Sanitizing

inTEAM
- Civil Rights Course - 30 minutes
- Food Production Record Course - 35 minutes
- Food Safety Basics – 25 minutes
- Special Dietary Needs Series Part 4: Understanding Food Service’s Role in Accommodating Disabilities in School Meals – 40 minutes
- Weight vs Volume Course - 25 minutes

Indiana's No Time to Train Lesson Plans
- Weights Versus Measures
- Food Delivery Acceptance
- Hot and Cold Food Items
- Quality Standards – A Cafeteria Checklist
- Additional lesson plans

OVS Breakfast and Lunch
- Breakfast Training
- Lunch Training

Additional Information to Review (trainings time may vary)
- Required forms (temp logs, clocking in and out, food waste records, etc., as applicable)
- Uniform requirements and personal hygiene expectations
  - Pull SOP on personal hygiene from Food Safety Plan
- Food Delivery Acceptance
  - Pull SOP from Food Safety Plan
- Charging Policy Enforcement Requirements for your staff and cashiers

Additional Trainings based on Job Title
- Cashiers
  - inTEAM - Counting for Cashiers - 30 minutes
- Managers
  - inTEAM - Counting for Managers - 35 minutes
  - inTEAM - Standardized Recipe Course - 40 minutes