



Professional Standards Training Opportunities

The following training opportunities are offered through Gordon Food Service. Training should be documented in 1 hour increments. If training takes less than 1 hour to complete, document the training time (in minutes) and add toward the total annual requirement. Webinars and Foodservice Training Topics can be found on Gordon Experience under the Resources section.

Nutrition			
Webinars		Training Topics	
USDA Learning Code	Title	USDA Learning Code	Title
1320	Bite into a Healthy Lifestyle	1110	Basics of School Breakfast
1130	Going Local? Considerations, Safety and Opportunities	1110	Basics of School Lunch
1160	Handling Special Diet Requests in Schools	1320	Food Additives
1320	"Healthy Eating": Understanding, Impact and Opportunities	1160	Food Allergies, Gluten and Cross-Contact
1320	Ingredients for Success: How to Develop High-Quality Recipes	1320	Healthy Eating: Understanding, Impact, and Opportunities
1320	The Quest for Health: Inspiration from Commercial Kitchens	1160	Mediterranean & DASH Diet
1120	Unique and Healthy: Fresh Flavor Ideas for	1320	Nutrition Facts Label 101
		1320	Reducing Sodium
		1160	Responding to Special Diet
		1100	Smart Snacks in School
		1310	Sports Nutrition in K-12 Schools
		1160	The Kosher Diet
		1160	Understanding Celiac Disease and
		1160	Understanding Food Allergies
		1160	Understanding Vegetarian Diets
		1310	Wellness and You

Administration			
Webinars		Training Topics	
USDA Learning Code	Title	USDA Learning Code	Title
3340	Grants 101: Finding, Applying and Being Rewarded	3450	Accident Prevention
3430	Innovative Ways to Train Across Generations	3240	Emergency Planning for the Foodservice Department
3250	K-12: Trending Label Claims, Regulation Updates and Kitchen	3250	Going Green in the Kitchen
3250	Reducing Food Waste	3450	Kitchen Safety
3430	Training For Keeps: Benefits and Tips for Training Non-Commercial Foodservice Staff	3250	Reducing Food Waste

3420	Understanding the New Professional Standards Rule for	3450	Too Sick to Work?
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Communications & Marketing

Webinars		Training Topics	
<i>USDA Learning Code</i>	<i>Title</i>	<i>USDA Learning Code</i>	<i>Title</i>
4120	Successfully Marketing your K-12 Foodservice Program	4120	Marketing Your Child Nutrition Program Across the Generations

Operations

Webinars		Training Topics	
<i>USDA Learning Code</i>	<i>Title</i>	<i>USDA Learning Code</i>	<i>Title</i>
2620	Are You Prepared? Building a Regulatory Compliant Disaster Nutrition Plan	2620	Cleaning and Sanitation
2630	Decoding Date Codes	2620	Floor Care Procedures
2620	Don't Be Fooled By Common Food Safety Myths	2620	Foodborne Illness
2630	What You Need to Know about Food Safety Regulations	2530	Food Recalls
		2620	Food Safety Basics
		2620	Food Safety for Concession Stands
		2620	Food Safety for Cooks: From
		2620	Food Safety Myths
		2620	Personal Hygiene and Hand
		2520	Receiving and Storage
		2610	School HACCP
		2620	Warewashing 101
		2150	What is a CN Label?

Gordon Food Service has information available for ServSafe classes, which would provide training hours toward the **Operations** component (*USDA learning code: 2620*). Course options include:

- ServSafe Manager
- ServSafe Food Handler
- ServSafe Allergen



Documentation:

For training topics – certificates of completion are available within the “documents” file associated with each training topic.