

Primary Tonic	Secondary Tonic	Lesson
Primary Topic Secondary Topic Lesson Kitchen Operations		
Kitchen Operat	Sanitation	Personal Hygiene and Attire
	Samtation	Staff Illness
		Handwashing and Glove Use
		Isolation Procedures and Universal Precautions
		Cleaning and Sanitizing
	Safety	HACCP
	Surcey	Food Labeling and Dating
		Thermometer Use
		Handling Food Safely
		Accident Prevention
	Food/Culinary	Knife Use
	1 oou, cumary	Ingredient Management: Produce
		Portion Control and Reducing Food Waste
		Garnishing and Meal/Plate Appearance
		Green Procedures
Meal Service and Dining Operations		
	3 • 4 • • • • •	Front of the House Service
		Customer Service
		Meeting Dining Abilities
		Assuring Meal Service Accuracy
Medical Nutrition Therapy		
	• •	Individualized Diets and Resident Rights
		Allergens and Intolerances
		Calorie/Protein Enhanced Diets and Fortified Foods
		Improving Hydration
		Renal MNT
		Consistent Carbohydrate
Survey Readiness		
		Staff Interviews and Observations in the Kitchen
		Staff Interviews and Observations in the Dining Area